

# scarpetta

## INSALATA

### BURRATA & TOMATOES 18

heirloom tomatoes, roasted peppers, pesto, grilled filone

### INSALATA MISTA 16

radicchio castelfranco, candied walnuts, pear, gorgonzola fiori d' arancio, champagne vinaigrette

### INSALATA CESARE\* 18

marinated white anchovies, parmesan croutons

### BEET INSALATA 18

heirloom beets, mint salsa, hazelnut, goat cheese, herb & citrus crème fraîche, crispy lotus root

## PRIMI

### OYSTERS\* 24

tangerine mignonette, granny smith apples, serrano pepper

### YELLOWTAIL CRUDO\* 18

olio di zenzero & pickled red onion

### ANTIPASTI 26

prosciutto, sopressata picante, cured duck, marinated vegetables, poppy grissini, artisan cheeses

### POLENTA 18

truffled mushroom fricassee

### BEEF CARPACCIO\* 23

limoncello, celery & arugula salad, crispy capers, parmigiano

### CALAMARI FRITTI 23

calabrian tomato sauce, lemon & basil aioli, crispy herbs

### OCTOPUS GRIGLIATA 21

yuzu, warm potatoes, olive, concentrated tomato, salsa verde, agromato

## CONTORNI

11 each

### MUSHROOMS

parmigiano & trucoletto vinegar

### GRILLED ASPARAGUS\*

egg, crispy pancetta & pistachio vinaigrette

### CRISPY FINGERLING POTATOES

parmigiano & herbs

\*the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.

## PASTE

*all pastas are made fresh at scarpetta / gluten free available on request*

DUCK & FOIE GRAS RAVIOLI 28  
marsala reduction

AGNOLOTTI 26  
short rib, brown butter, horseradish & toasted breadcrumbs

TAGLIATELLE 30  
lamb bolognese & truffle burrata

SPAGHETTI 24  
tomato & basil

TORTELLI 30  
spinach, sheep's milk ricotta, butter sage sauce, parmigiano

TAGLIOLINI AGLI SCAMPI 44  
prawns, roasted garlic, heirloom tomatoes, capers, basil,  
lemon white wine butter sauce

## PESCE

BRANZINO 42  
rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil

SEAFOOD OREGENATA 39  
black bass, scallops, prawns, tarragon, chili bread crumbs, pernod butter

## CARNE

CHICKEN MARSALA 36  
spaghetti squash "aglio olio", seasonal mushrooms, truffle marsala

SHORT RIB BRASATO 45  
braised short rib, truffle pumpkin purée, broccolini, port reduction

VEAL CHOP "PARMIGIANA"\* 65  
tomato, burrata, basil

FILET OF BEEF\* 48  
grilled 8 oz beef tenderloin, swiss chard, barolo

NY STEAK PIZZAIOLO\* 55  
grilled 12 oz NY steak, pomodoro, burrata, red wine



scarpetta  
SIGNATURE  
TASTING MENU

125 per person | 65 additional with wine pairing  
• *we request the entire table participate* •

OYSTERS\*

tangerine mignonette,  
granny smith apples, serrano pepper

OCTOPUS GRIGLIATA

yuzu, warm potatoes, olive, concentrated tomato,  
salsa verde, agromato

SPAGHETTI

tomato & basil

&

AGNOLOTTI

short rib, brown butter, horseradish & toasted breadcrumbs

BRANZINO

rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce,  
basil

FILET OF BEEF\*

grilled 8 oz beef tenderloin, swiss chard, barolo

NUTELLA BOMBOLONI

nutella & pastry cream filled doughnuts,  
nutella ganache, banana gelato

• TASTING MENU ONLY AVAILABLE UNTIL 9:00 PM •

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