

## paste

<b>DUCK &amp; FOIE GRAS RAVIOLI</b> marsala reduction	30	<b>SQUID INK TAGLIATELLE</b> lobster, spicy basil breadcrumbs	50
<b>CAVATELLI</b> house made sausage ragout, olive, ricotta salata	32	<b>TAGLIOLINI AGLI SCAMPI (GFO)</b> prawns, heirloom tomatoes, capers, lemon, garlic butter sauce	45
<b>AGNOLOTTI</b> short rib, brown butter, horseradish & toasted breadcrumbs	30	<b>SPAGHETTI (GFO/VO)</b> tomato & basil	28
<b>GNOCCHI</b> porcini mushroom, preserved black truffle, herb butter, parmigiano	48	<b>RISOTTO</b> saffron, braised veal ossobuco, gremolata	46

**PACCHERI ALLA SCARPETTA** 85  
(for two)  
paccheri pasta, sicilian cherry tomato sauce,  
parmigiano, torn basil  
finished tableside  
served with sourdough pagnotta

## pesce

<b>BRANZINO (GFO)</b> rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil	50	<b>SALMON* (GFO)</b> confit fennel, fresh peas, roasted cherry tomato, lemon butter sauce	47
<b>DAY BOAT SCALLOPS (GFO)</b> artichoke 3 ways, preserved truffle	49	<b>ATLANTIC HALIBUT (GFO)</b> chanterelle, fava beans, crème fraîche veloute	55

## carne

<b>ROASTED CHICKEN (GFO)</b> roasted root vegetables, butternut squash puree, chicken jus	49	<b>VEAL CHOP MILANESE</b> arugula salad, cherry tomatoes, parmigiano reggiano	76
<b>COLORADO LAMB RACK*</b> pecorino cheese crust, crushed potatoes, roasted bell pepper, lamb jus	78	<b>PORK CHOP (GFO)</b> brussels sprouts, sauce finanziaria	48
<b>BRAISED PRIME SHORT RIB (GFO)</b> butter poached king crab, mashed potatoes	65	<b>FILET OF BEEF* (GFO)</b> barolo sauce, sauteed baby spinach	57

## verdure

<b>ROASTED BABY CARROTS</b> orange glaze	14	<b>CRISPY FINGERLING POTATOES</b> parmigiano & herbs	14
<b>GRILLED ASPARAGUS</b> pancetta vinaigrette	15	<b>SAUTEED WILD MUSHROOMS</b> shaved parmigiano	15

(GFO): this menu item may be prepared Gluten Free upon request. (VO): this menu item may be prepared Vegan upon request.

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

# scarpetta

## insalata

**CAPRESE** 28 (GFO)  
bufala mozzarella, heirloom tomatoes,  
oregano, basil oil

**INSALATA MISTA** 19 (GFO/VO)  
seasonal green mix, carrots, cherry tomatoes,  
red wine shallot vinaigrette

**BEET INSALATA** 21 (GFO/VO)  
lemon greek yogurt salsa, hazelnuts, goat cheese,  
mint dressing, crispy lotus root

**INSALATA CESARE\*** 21 (GFO)  
parmesan croutons

## crudo

**ROYAL OSETRA CAVIAR\*** MP (GFO)  
traditional condiments, semolina blini

**1/2 dz. OYSTERS\*** 26 (GFO)  
tangerine mignonette, apples, serrano pepper

**YELLOWTAIL CRUDO\*** 24 (GFO)  
ginger oil, pickled red onion

**SALMON CARPACCIO\*** 29 (GFO) dill,  
taragon aioli, preserved lemon

**TUNA 'SUSCI'\*** 29 (GFO)  
carrot, chive, preserved truffle

**GRASS FED BEEF TARTARE\*** 28 (GFO)  
capers, cornichon, shallots, mustard,  
cured duck egg yolk, toasted bread

## antipasti

**PROSCIUTTO SAN DANIELE** 30 (GFO) 20  
month aged, green olive, crostini, pecorino,  
house made giardiniera

**CALAMARI FRITTI\*** 24  
calabrian tomato sauce, crispy herbs,  
lemon & basil aioli

**OCTOPUS ALLA PLANCIA** 28 (GFO)  
caramelized sweet onion, n'duja

**POLENTA CREMOSA** 20  
truffled mushroom fricassée

**RAVIOLO\*** 17  
truffle, sheep's milk ricotta,  
truffle butter, egg yolk

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## signature tasting menu

*150 per person | 75 additional with wine pairing  
we request the entire table participate*

### OYSTERS\*

tangerine mignonette,  
apples, serrano pepper

### DAY BOAT SCALLOPS

artichoke 3 ways, preserved truffle

### SPAGHETTI

tomato & basil

&

### AGNOLOTTI

short rib, brown butter,  
horseradish & toasted breadcrumbs

### SALMON\*

confit fennel, fresh peas, roasted cherry tomato,  
lemon butter sauce

### BRAISED PRIME SHORT RIB

butter poached king crab, mashed potatoes

### NUTELLA BOMBOLONI

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

*Tasting Menu Only Available Until 9:00 Pm*

**STEFANO CHIARUGI** chef de cuisine

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