

**crudo**

<b>YELLOWTAIL CRUDO*</b> olio di zenzero & pickled red onion	18
<b>TUNA CRUDO*</b> avocado, serrano pepper & radish	19
<b>BEEF CARPACCIO*</b> heirloom beets, candied hazelnuts, goat cheese, fennel pollen & lavender	23

**insalata**

<b>BURATTA SALAD</b> pesto, roasted peppers, heirloom tomatoes, balsamic	18
<b>MARKET SALAD</b> orange, toasted almond, watercress, fennel, pecorino, honey & white balsamic	16
<b>CAESAR SALAD*</b> white anchovy & parmesan croutons	18

**primi piatti**

<b>CALAMARI FRITTI</b> calabrian tomato sauce, lemon & basil aioli, crispy herbs	23
<b>MEDITERRANEAN OCTOPUS</b> crushed potatoes, fennel, smoked peppers, olives, nduja, capers, salmoriglio	21
<b>BRAISED SHORT RIB OF BEEF</b> celery root, sweet pea & robiola arancini, gremolata	19
<b>CREAMY POLENTA</b> fricassee of truffled mushrooms	18
<b>DIVER SCALLOPS</b> braised pork belly, sweet peas & scallop sherry jus	23



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

**paste**

<b>DUCK &amp; FOIE GRAS RAVIOLI</b> marsala reduction	28
<b>PICI</b> lobster, tarragon, almond & chili pesto	38
<b>SHORT RIB AGNOLOTTI</b> brown butter, horseradish & toasted breadcrumbs	26
<b>TAGLIOLINI “PAGLIA E FIENO”</b> scallops, eggplant, zucchini, white wine	29
<b>SPAGHETTI</b> tomato & basil	24
<b>TAGLIATELLE</b> lamb bolognese & truffle buratta	30
<b>VEAL TORTELINNI</b> porcini, celery root, truffle butter	30

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

	<b>JOHN DORY</b>	40
	melted leeks, wild mushroom brodo, truffle	
<b>pesce</b>	<b>SALMON</b>	35
	baby artichokes “al verde”, concentrated tomatoes, grain mustard vellutata	
	<b>BRANZINO</b>	42
	rainbow chard, toasted pine nuts, sun raisins, citrus tomato emulsion, basil	
	<b>CHICKEN BREAST</b>	32
	panzanilla & basil oil	
	<b>VEAL CHOP “PARMIGIANO”*</b>	65
	tomato, buratta & basil	
<b>carne</b>	<b>PRIME FILET OF BEEF*</b>	48
	swiss chard & barolo	
	<b>44 oz TUSCAN PORTERHOUSE*</b>	125
	salsa verde	
	<b>VEAL OSSO BUCO</b>	60
	soft polenta, baby zucchini, pickled black garlic, braising jus	
	<b>SPICED RUBBED NY STEAK*</b>	55
	pickled vegetable salad, barolo, parmigiano	
	<b>GRILLED VEAL CHOP</b>	65
	carrot puree, seasonal wild mushrooms, prosciutto, sage crema	
	<b>MUSHROOMS</b>	11
	parmigiano & trucioleto vinegar	
<b>contorni</b>	<b>RAPINI</b>	11
	garlic & chili oil	
	<b>GRILLED ASPARAGUS*</b>	11
	egg, crispy pancetta & pistachio vinaigrette	
	<b>CRISPY FINGERLING POTATOES</b>	11
	parmigiano & herbs	
	<b>BRUSSELS SPROUTS</b>	11
	almond & balsamic	