

## **paste**

<b>DUCK &amp; FOIE GRAS RAVIOLI</b> marsala reduction	28	<b>PICI</b> lobster, tarragon, chili pesto	49
<b>TAGLIATELLE</b> lamb bolognese & truffle ricotta cheese	31	<b>TAGLIOLINI AGLI SCAMPI</b> prawns, heirloom tomatoes, capers, lemon, garlic butter sauce	45
<b>AGNOLOTTI</b> short rib, brown butter, horseradish & toasted breadcrumbs	27	<b>SPAGHETTI</b> tomato & basil	25
<b>GNOCCHI</b> wild boar sausage, seasonal mushrooms, tomato confit, fines herbs, butter & parmigiano	36	<b>RISOTTO DEL GIORNO</b> chef's selection	MP

## **pesce**

<b>BRANZINO</b> rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil	48	<b>BLACK COD</b> olive dust, baby fennel, crushed potatoes, lemon velutatta	45
<b>SALMON*</b> leeks, seasonal vegetables, truffle sauce	47	<b>CIOPPINO</b> prawns, branzino, calamari, scallop, salmon, clams, mussels, capers, roasted garlic, pomodori, fettunta	61

## **carne**

<b>CHICKEN PARMIGIANA "INFANZIA"</b> pomodoro, burrata cheese, parmigiano reggiano, herbed mashed potatoes	45	<b>PORK CHOP</b> cherry peppers "agro dolce", crispy parmesan fingerling potatoes, toasted fennel pork jus	46
<b>CHICKEN PICCATA</b> fingerling potato, asparagus, tomato, capers, fines herbs, white wine lemon butter	36	<b>FILET OF BEEF*</b> grilled beef tenderloin, swiss chard, barolo	57
<b>SMOKED DUCK BREAST*</b> celery root puree, cippolini, pear farroto, huckleberry duck jus	46	<b>GRILLED 16 OZ. BONE-IN RIB EYE*</b> prosciutto wrapped asparagus, herb garlic mashed potato, romesco	97
<b>VEAL CHOP MILANESE</b> arugula salad, cherry tomatoes, red onion, parmigiano reggiano, lemon	74	<b>8 oz. KOBE RIB CAP*</b> parsnip, shallot "agro dolce", pomegranate beef jus	112

**GRILLED 44 OZ. PRIME PORTERHOUSE FOR TWO\*** 197  
dry aged, blistered tomatoes, salsa salmoriglio

## **contorni 11 each**

<b>SAUTEED BROCCOLINI</b> lemon, crispy garlic	<b>ROASTED GLAZED ROOT VEGETABLES</b> local honey	<b>CRISPY FINGERLING POTATOES</b> parmigiano & herbs
<b>GRILLED ASPARAGUS</b> pancetta vinaigrette	<b>SAUTEED MIXED STRING BEANS</b> garlic butter, peperoncino	<b>SAUTEED WILD MUSHROOMS</b> parmigiano, trucioleto vinegar

\*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

### **BURRATA** 27

campari tomatoes, arugula, grilled filone,  
roasted peppers, basil, balsamic

### **INSALATA MISTA** 19

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

### **BEET INSALATA** 19

heirloom beets, blackberry, mint salsa, hazelnut,  
goat cheese, herb & citrus crema, crispy lotus root

### **INSALATA CESARE\*** 20

marinated white anchovies, parmesan croutons

## primi

### **ROYAL OSETRA CAVIAR\*** MP

traditional condiments, semolina blini

### **1/2 dz. OYSTERS\*** 24

tangerine mignonette, apples, serrano pepper

### **ANTIPASTO** 33

chef's selection of artisanal cheeses & meats

### **YELLOWTAIL CRUDO\*** 22

olio di zenzero, pickled red onion

### **CARPACCIO DI MANZO\*** 25

wild mushrooms "sott' olio", capers, arugula, olive,  
mustard aioli, ricotta salata, potato gaufrettes

### **SPICED PORK BELLY** 25

creamy polenta, quince mostarda, grappa raisins,  
endive salad, tomato gastrique

### **CALAMARI FRITTI\*** 24

calabrian tomato sauce, crispy herbs,  
lemon & basil aioli

### **OCTOPUS\*** 25

n'duja onions, jalapeño sofrito, yuzu aioli,  
warm potato, olive relish, concentrated tomato,  
bright salsa verde, peperoncino oil

### **POLENTA CREMOSA** 19

truffled mushroom fricassée

### **PANCETTA WRAPPED MAINE DIVER SCALLOPS** 29

roasted tomato salad, tarragon oyster mushrooms,  
hazelnut, herb emulsion,  
calabrian salmoriglio

### **TUNA TARTARE\*** 29

avocado, capers, shallots,  
chives, pear, agromato, saffron crema,  
basil & chili oil, sesame lavash

### **RAVIOLO** 15

truffle, sheep's milk ricotta, truffle butter sage

# scarpetta

## signature tasting menu

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

### OYSTERS\*

tangerine mignonette,  
citrus ginger oil

### PANCETTA WRAPPED MAINE DIVER SCALLOPS

roasted tomato salad, tarragon oyster mushrooms,  
hazelnut, herb emulsion,  
calabrian salmoriglio

### SPAGHETTI

tomato & basil

&

### AGNOLOTTI

short rib, brown butter,  
horseradish & toasted breadcrumbs

### SALMON\*

leeks, seasonal vegetables, truffle velutatta

### KOBE RIB CAP\*

parsnip, shallot “agro dolce”, pomegranate beef jus

### NUTELLA BOMBOLONI

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

*Tasting Menu Only Available Until 9:00 Pm*

**MARIO DISI** general manager  
**STEFANO CHIARUGI** chef de cuisine