

crudo

YELLOWTAIL CRUDO* 18
olio di zenzero & pickled red onion

TUNA CRUDO* 19
avocado, serrano pepper & radish

BEEF CARPACCIO* 22
wild mushroom sotto olio, truffle aioli & pecorino

insalata

HEIRLOOM BEET SALAD 18
burrata & pomegranate

MARKET SALAD 16
smoked mozzarella, quinoa & seasonal vegetables

CAESAR SALAD* 18
white anchovy & parmesan croutons

primi piatti

FRITTO MISTO 25
calamari, shrimp, vegetables & calabrian tomato sauce

MEDITERRANEAN OCTOPUS 21
ceci beans, tomato & basil oil

BRAISED SHORT RIB OF BEEF 19
risotto cake, vegetables & parmesan

CREAMY POLENTA 18
fricassee of truffled mushrooms

DIVER SCALLOPS 23
butternut squash caponata, pine nut & balsamico



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

paste

DUCK & FOIE GRAS RAVIOLI marsala reduction	28
PICI lobster, tarragon, almond & chili pesto	38
SHORT RIB AGNOLOTTI brown butter, horseradish & toasted breadcrumbs	26
RAVIOLINI truffle ricotta & parmesan	30
SPAGHETTI tomato & basil	24
TAGLIATELLE vegetables, truffle zabaglione & guanciale	27
AL CEPPO housemade sausage, porcini, olives & ricotta	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.

	FENNEL DUSTED BLACK COD caramelized fennel & concentrated tomato	35
pesce	SALMON rosemary lentils & chili oil	38
	WHOLE ROASTED BRANZINO salmoriglio	85
	PORK CHOP* black kale & apple mostarda	45
carne	CHICKEN BREAST panzanilla & basil oil	32
	VEAL CHOP "PARMIGIANO"* tomato, buratta & basil	65
	PRIME FILET OF BEEF* swiss chard & barolo	48
	44 oz TUSCAN PORTERHOUSE* salsa verde	125
	VEAL OSSO BUCO saffron polenta & lemon gremolata	60
	SPICED RUBBED NY STEAK* vegetable fricassee, mushrooms & parmigiano	55
contorni	MUSHROOMS parmigiano & trucioleto vinegar	11
	BROCCOLI RABE garlic & chili oil	11
	BRUSSELS SPROUTS preserved meyer lemon & toasted almond	11
	POTATO PUREE	11
	TRUFFLED CREAMED SPINACH preserved truffle	11