

primi piatti

RAW YELLOWTAIL* olio di zenzero & pickled red onion	18
TUNA CARPACCIO* avocado, serrano pepper, radish & chili oil	19
BURATTA SALAD spring vegetables, arugula, salsa verde & champagne vinaigrette	18
ENGLISH PEA & MINT SOUP toasted filone, crispy pancetta & crème fraiche	17
CRISPY FRITTO MISTO seafood, vegetables, herbs & lemon	18
MEDITERRANEAN OCTOPUS olive oil poached potato, tonatto sauce & salsa verde	21
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	19
CREAMY POLENTA fricassee of truffled mushrooms	18
LARDO WRAPPED PRAWNS rosemary lentils & chili oil	22
DIVER SCALLOPS stinging nettle gnocchi, beech mushrooms, pinenut gremolata & nduja vinaigrette	24

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



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
BLACK TAGLIOLINI uni, dungeness crab & tobiko	34
SPAGHETTI tomato & basil	24
TAGLIATELLE vegetables, truffle zabaglione & guanciale	27
AL CEPPO braised lamb shank, morel mushroom, fava beans & tomato jam	32

piatti

FENNEL DUSTED BLACK COD asparagus, maitake mushroom & baccala mantecato	35
HALIBUT rock shrimp, clams, mussels & baby squash in “aqua pazza”	45
BRANZINO english peas, spring onions, morels, fava beans & grilled little gem	39
APPLE GLAZED KUROBUTA PORK CHOP* grilled radicchio, marcona almonds, citrus vinaigrette & peaches	45
CHICKEN* herbed spaetzle, confit thigh, broccolini, baby carrots & natural jus	32
SPICED DUCK BREAST* endive, cipollini onion, preserved orange & duck jus	35
VEAL CHOP* cauliflower trio, fiddlehead, pinenuts, capers, crispy sweetbread & veal jus	65
PRIME FILET OF BEEF* smoked eggplant puree, concentrated tomato & barolo sauce	48
SPICED RUBBED NY STEAK* vegetable fricasee, mushrooms & parmigiano	55

contorni

MUSHROOMS trumpet royale, beech, shitake, parmigiano & trucioleto vinegar	11
CREAMER POTATOES crispy garlic, chili & lemon	11
BROCCOLI RABE garlic & chili oil	11
FRIED ASPARAGUS basil aioli	11