

primi piatti

RAW YELLOWTAIL* olio di zenzero & pickled red onion	18
TUNA SUSCI* avocado crema, pickled peppers, granny smith apples & crispy quinoa	19
BURATTA SALAD heirloom tomatoes, compressed watermelon & broccoli rabe pesto	18
WHITE CORN SOUP king crab, corn fritter & calabrian crème fraiche	19
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 summer corn pudding & housemade crispy pancetta	26

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



paste

all pastas are made fresh at scarpetta

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
ORECCHIETTE littleneck clams, housemade sausage, broccoli rabe & bottarga breadcrumbs	32

	FENNEL DUSTED BLACK COD	35
	salsify, concentrated tomato & maitake mushroom	
	ALASKAN HALIBUT	40
	shellfish stufato, broccoli rabe & toasted fregola	
pesce	TAZMANIAN SEA TROUT	38
	brioche crusted, farmers market cherry tomatoes, caperberries & melon	
	APPLE GLAZED KUROBUTA PORK CHOP*	45
	baby fennel, kohlrabi, thumbelina carrots & apricot mostarda	
piatti	CHICKEN*	32
	mustard spaetzle, broccolini & parsnips	
	SPICED DUCK BREAST*	35
	roasted baby beets, wheat berry & duck jus	
carne	VEAL CHOP*	65
	crispy sweetbread, spring vegetables & semolina gnocchi	
	PRIME FILET OF BEEF*	48
	smoked eggplant puree, concentrated tomato & barolo sauce	
	SPICED RUBBED NY STEAK*	55
	vegetable fricasee, mushrooms & parmigiano	
	MUSHROOMS	11
	trumpet royale, beech, shitake, parmigiano & trucioleto vinegar	
contorni	CREAMER POTATOES	11
	crispy garlic, chili & lemon	
	BROCCOLI RABE	11
	garlic & chili oil	
	CORN	11
	summer beans, aleppo pepper & smoked basil crema	



dolce

• 15 •

STRAWBERRY SOUFFLE

harry's berries & vanilla gelato

CHOCOLATE POMEGRANATE CAKE

milk chocolate mousse & blood orange meringue

MASCARPONE CHEESECAKE

branded cherries, candied cocoa nibs & black forest gelato

11

NUTELLA & VANILLA BOMBOLONI

nutella ganache, banana gelato & chocolate shortbread

COCONUT PANNA COTTA

caramelized pineapple & guava "soup"

AMEDEI CHOCOLATE CAKE

toasted almond gelato & salted caramel sauce

ITALIAN ICE FLOAT

watermelon, blackberry tapioca & sparkling melon

formaggi

· 18 ·

served with seasonal compote, spiced nuts & honey comb

CONSIDER BARDWELL, PAWLET

West Pawlet, Vermont, Cow

BIANCO SARDO

Sardegna, Italy, Sheep

BLU DI BUFALA

Lombardia, Italy, Buffalo

bourbons

ANGELS ENVY	18	MAKERS MARK	14
BAKERS	14	MAKERS MARK 46	16
BASIL HAYDEN'S	16	MIDELTON B CROCKET	65
BLANTONS	16	MIDELTON VERY RARE	45
BOOKERS	16	MICHTERS RYE	19
BUFFALO TRACE	16	MICHTERS VERY RARE	21
BULLIET	14	RED BREAST 12 YR	18
BULLIET RYE	16	RED BREAST 15 YR	30
EAGLE RARE 10	16	WILD TURKEY RYE	12
ELIJAH CRAIG	14	WILLETT	17
KNOB CREEK	16	WOODFORD RESERVE	16

cognac

COURVOISIER XO	36	LOUIS XIII .5 oz.	125
HENNESSY VSOP	18	LOUIS XIII 1 oz.	250
HENNESSY XO	65	LOUIS XIII 2 oz.	500
HENNESSY VS	12	MARTELL CORDON BLEU	50
HENNESSY PARADISE	95	MARTELL XO	55
HINE TRIOMPHE	250	REMY XO	70

scotch

ABERLOUR A'BUNADH	30	JOHNNY WALKER BLUE	50
ARBELOUR 12 Year	16	JW KING GEORGE	140
ARBELOUR 18 Year	35	JW PLATINUM	32
ARDBEG 10 Year	13	LAGAVULIN 16 Year	16
AUCHENTOSHAN 12 Year	14	MACALLAN 12 Year	18
BALVENIE 12 Year	14	MACALLAN 18 Year	65
GLENLIVET 12 Year	14	MACALLAN 25 Year	360
GLENLIVET 18Year	19	MACALLAN v5 Reflection	250
GLENMORANGIE 10 Year	12	OBAN 14 Year	18
GLENMORANGIE 18 Year	20	ROYAL SALUTE RUBY	55
GLENMORANGIE 25 Year	115	SINGLETON 12 Year	14
GLENFIDDICH 12 Year	14	SPRINGBANK 10 Year	14

grappa

GAIA & REY	26	NONINO MERLOT	22
MAROLO AMARONE	26	POLI BARRIQUE	35
MAROLO BAROLO	24	POLI MOSCATO	30
MAROLO CAMOMILE	24	POLI VESPAIOLO	38

ports

SANDEMAN TAWNY 10 Year	14	DOWS 1985	42
TAYLOR TAWNY 20 Year	20	GRAHAMS 1991	35

amaro

AVERNA	15	MELETTI	15
CYNAR	13	MONTENEGRO	15
FERNET MENTA	13	NONINO	15

dolce al bicchiere

INNISKILLIN 'Vidal' Ice Wine, CANADA 2008	45
KRACHER Cuvee' Beerenauslese AUSTRIA 2008	18
ROYAL TOKAJI Tokaji Aszu '5 Puttonyos', HUNGARY 2008	28
VITICCIO 'Dolce Arianna', Vin Santo, TOSCANA 2006	17

• GLUTEN FREE •

primi piatti

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paste

vegetables, truffle zabaglione & guanciale 27

short rib with brown butter
& horseradish 26

tomato & basil 24

lobster, tarragon, almond & chili pesto 32

can be made with either gluten free spaghetti or penne

piatti

FENNEL DUSTED BLACK COD salsify, concentrated tomato & maitake mushroom	35
TAZMANIAN SEA TROUT farmers market cherry tomatoes, caperberries & melon	38
APPLE GLAZED KUROBUTA PORK CHOP* baby fennel, kohlrabi, thumbelina carrots & apricot mostarda	45
CHICKEN* mustard, broccolini & parsnips	32
SPICED DUCK BREAST* roasted baby beets & duck jus	35
SPICE RUBBED NY STEAK* vegetable fricassee, mushrooms & parmigiano	55
ROSEMARY BRAISED LENTILS broccoli rabe & oven dried tomatoes	19



aperitivo

16

SAN REMO

makers mark, carpano antica, st. germain, campari,
orange & lime

GALLARDO

hendrick's, apple, lime & basil

ST. GERMAIN SPRITZONE

st. germain, prosecco & pellegrino

SCARPETTA COSMO

kappa pisco, cointreau & cranberry

MANDARIN FLOWER

absolut mandarin, st. germain & tobasco

IL DOLCE LIMONE

wodka, solerno blood orange, lemon
& canton ginger

BERRY SMASH

stoli, limoncello, raspberries, blueberries
& white cranberry

BILLIONAIRE

remy, pomegranate, pernod
absinthe & lemon

RENAISSANCE MULE

meletti amaro, lime & ginger beer

18

SCARPETTA BARREL AGED NEGRONI'S

BOULEVARDAIRE NEGRONI

wild turkey honey, campari & sweet vermouth

SCARPETTA CEDAR PLANK NEGRONI

bull dog gin, campari & sweet vermouth

ABSOLUT CRAFT NEGRONI

absolut craft smokey tea, campari & sweet vermouth

20

COPPER CUP

absolut elyx, rosemary syrup & champagne float

scarpetta

ports

DOWS 1985	42
GRAHAMS 1991	35
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SANDEMAN TAWNY 10 Year	14

grappa

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MAROLO CAMOMILE	24	POLI VESPAIOLO	38

amaro

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dolce al bicchiere

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bourbon & whiskeys

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HENNESSY PARADIS	95	MARTELL XO	55
HINE TRIOMPHE	250	REMY XO	70

birra

BUD LIGHT Light Lager ST LOUIS	7
DELERIUM TREMENS Ale BELGIUM	15
DOGFISH 90 MIN Pale Ale DELEWARE	8
MORETTI LA ROSSA Red Ale ITALY	8
SIERRA NEVADA Seasonal CALIFORNIA	8
STELLA ARTOIS Pale Lager BELGIUM	8
TRAPPISTES ROCHEFORT Ale BELGIUM	15

tequila

CASA DRAGONES JOVEN	70
CASA DRAGONES BLANCO	45
CLAZE AZUL REPOSADO	35
DON JULIO ANEJO	16
DON JULIO REPOSADO	15
DON JULIO 1942	45
JOSE CUERVO RESERVA DE LA FAMILIA	45
JOSE CUERVO PLATINO	30
GRAN PATRON PLATINUM	55
GRAN PATRON BURDEOS	135

primi piatti

1/2 DOZ. OYSTERS* 24.
traditional garnish

PRIME BEEF CRUDO*
wild mushroom sott'olio, truffle aioli & pecorino 22.

GOLDEN OSETRA*
1 oz market price
semolina blini & traditional garnish

paste

MEZZALUNA 26.
sheep's milk ricotta, melted tomatoes & basil

piatti

24 oz. BONE IN RIBEYE*
gorgonzola potato gratin & cipolini agro dolce 75.

KOBE BEEF RIB CAP*
porcini gnocchi, baby carrots, asparagus & barolo sauce 68.

primi piatti

1/2 DOZ. OYSTERS* 24.
traditional garnish

PRIME BEEF CRUDO* 22.
wild mushroom sott'olio, truffle aioli & pecorino

GOLDEN OSETRA* market price
1 oz
semolina blini & traditional garnish

paste

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sheep's milk ricotta, melted tomatoes & basil

piatti

24 oz. BONE IN RIBEYE* 75.
gorgonzola potato gratin & cipolini agro dolce

KOBE BEEF RIB CAP* 68.
porcini gnocchi, baby carrots, asparagus & barolo sauce

signature tasting menu

. 110. per person .

45. additional with wine pairing

** we request the entire table participate**

DUO OF YELLOWTAIL & TUNA*

ferrari, brut, alto adige, MV

DIVER SCALLOPS

summer corn pudding & housemade crispy pancetta

nuragus, pala, sardegna, 2014

SPAGHETTI tomato & basil

&

SHORT RIB AGNOLOTTI

brown butter, horseradish & toasted breadcrumbs

il poggione, rosso di montalcino, tuscan 2008

FENNEL DUSTED BLACK COD

salsify, concentrated tomato & maitake mushroom

bottega, vinia, pinot noir, trentino, 2012

SPICED DUCK BREAST*

roasted baby beets, wheat berry & duck jus

ciacci piccolomini, syrah, "fabius", tuscan, 2013

AMEDEI CHOCOLATE CAKE

toasted almond gelato

dolce arianna "vin santo" fattoria viticcio, 2006

****TASTING MENU ONLY AVAILABLE UNTIL 10:00 PM****

• V E G E T A R I A N O •

scarpetta is proud to source & showcase specialty farmers & purveyors through dishes that best represent the product

primi piatti

WHITE CORN SOUP corn fritter & calabrian crème fraiche	16
BURATTA SALAD heirloom tomatoes, compressed watermelon & broccoli rabe pesto	18
CREAMY POLENTA fricassee of truffled mushrooms	18
RED QUINOA & ROASTED VEGETABLES seasonal vegetables	17

piatti

TAGLIATELLE vegetables & truffle zabaglione	27
SPAGHETTI tomato & basil	24
*ROSEMARY BRAISED LENTILS broccoli rabe & oven dried tomatoes	19
FARRO RISOTTO roasted vegetables & parmigiano	19

**Vegan friendly*

scarpetta
\$7UNTIL7PM
SOCIAL HOUR

Monday - Thursday
5:30 PM - 7:00 PM

small bites

7

SALTED COD FRITTER

black olive oil

CRISPY FRITTO MISTO

seafood, vegetables, herbs & lemon

CRISPY GLAZED PORK BELLY

apricot mostarda

CREAMY POLENTA

fricassee of truffled mushrooms

ARANCINI

sausage, broccoli rabe & parmigiano

SHORT RIB & BONE MARROW AGNOLOTTI

brown butter, horseradish & toasted breadcrumbs

DUCK & FOIE GRAS RAVIOLI

marala reduction

cocktails

7

GALLARDO gin, apple, lime & basil

ST. GERMAIN SPRITZONE st. germain, prosecco & pellegrino

IL DOLCE LIMONE vodka, solerno blood orange, lemon
& goslin's ginger beer

ABSOLUT CRAFT NEGRONI absolut craft smokey tea, campari
& sweet vermouth

beer

7

STELLA ARTOIS pale lager, belgium

BUD LIGHT light lager, st. louis

wine

7

SOMMELIER SELECTION

*****non premium spirits*****

scarpetta

Dinner Menu 1

PRIMI FAMILY STYLE

BRAISED SHORT RIBS OF BEEF

vegetable & farro risotto

CREAMY POLENTA

fricassee of truffled mushrooms

BURATTA SALAD

heirloom tomatoes, compressed watermelon & broccoli rabe pesto

PASTE FAMILY STYLE

SPAGHETTI

tomato & basil

SHORT RIB AGNOLOTTI

brown butter, horseradish & toasted breadcrumbs

PIATTI A CHOICE OF

FENNEL DUSTED BLACK COD

salsify, concentrated tomato & maitake mushroom

CHICKEN

mustard spaetzle, broccolini & parsnips

PRIME FILET OF BEEF

smoked eggplant puree, concentrated tomato & barolo sauce

DOLCE FAMILY STYLE

NUTELLA & VANILLA CREME BOMBOLONI

nutella ganache, banana gelato & chocolate shortbread

AMEDEI CHOCOLATE CAKE

toasted almond gelato, salted caramel sauce

\$75.00 per person

scarpetta

Dinner Menu 2

PRIMI CHOICE OF THREE IN ADVANCE, TO BE SERVED FAMILY STYLE

BRAISED SHORT RIBS OF BEEF

vegetable & farro risotto

CREAMY POLENTA

fricasee of truffled mushrooms

DIVER SCALLOPS

summer corn pudding & housemade
crispy pancetta

RAW YELLOWTAIL

olio di zenzero & pickled red onions

BURATTA SALAD

heirloom tomatoes, compressed watermelon & broccoli rabe pesto

PASTE TO BE SERVED FAMILY STYLE

SPAGHETTI

tomato & basil

SHORT RIB AGNOLOTTI

brown butter, horseradish
& toasted breadcrumbs

DUCK & FOIE GRAS RAVIOLI

marsala reduction

PIATTI CHOICE OF THREE IN ADVANCE, SERVED INDIVIDUALLY

TAZMANIAN SEA TROUT

brioche crusted, farmers market cherry tomatoes, caperberries & melon

FENNEL DUSTED BLACK COD

salsify, concentrated tomato & maitake mushroom

CHICKEN

mustard spaetzle, broccolini & parsnips

PRIME FILET OF BEEF

smoked eggplant puree, concentrated tomato & barolo sauce

DOLCE FAMILY STYLE

NUTELLA & VANILLA

CREME BOMBOLONI

nutella ganache, banana
gelato & chocolate shortbread

AMEDEI CHOCOLATE CAKE

toasted almond gelato
& salted caramel sauce

MASCARPONE CHEESECAKE

brandied cherries, candied cocoa
nibs & black forest gelato

\$85.00 per person

scarpetta

Dinner Menu 3

PRIMI CHOICE OF THREE IN ADVANCE, TO BE SERVED FAMILY STYLE

BRAISED SHORT RIBS
vegetable & farro risotto

CREAMY POLENTA
fricassee of truffled mushrooms

DIVER SCALLOPS
summer corn pudding &
housemade crispy pancetta

RAW YELLOWTAIL
olio di zenzero & pickled
red onion

TUNA SUSCI
avocado crema, pickled peppers,
granny smith apples & crispy quinoa

BURATTA SALAD
heirloom tomatoes, compressed
watermelon & broccoli rabe pesto

PASTE CHOICE OF TWO TO BE SERVED FAMILY STYLE

SPAGHETTI
tomato & basil

SHORT RIB AGNOLOTTI
brown butter, horseradish & breadcrumbs

DUCK & FOIE GRAS RAVIOLI
marsala reduction

PICI
lobster, tarragon, almond & chili pesto

PIATTI CHOICE OF THREE IN ADVANCE, TO BE SERVED INDIVIDUALLY

TAZMANIAN SEA TROUT
brioche crusted, farmers market cherry tomatoes, caperberries & melon

FENNEL DUSTED BLACK COD
salsify, concentrated tomato & maitake mushroom

CHICKEN
mustard spaetzle, broccolini & parsnips

SPICED RUBBED NY STEAK
vegetable fricassee, mushrooms & parmigiano

PRIME FILET OF BEEF
smoked eggplant puree, concentrated tomato & barolo sauce

DOLCE FAMILY STYLE

**NUTELLA & VANILLA
CREME BOMBOLONI**
nutella ganache, banana
gelato & chocolate shortbread

AMEDEI CHOCOLATE CAKE
toasted almond gelato
& salted caramel sauce

MASCARPONE CHEESECAKE
brandied cherries, candied cocoa
nibs & black forest gelato

\$105 per person

scarpetta

Dinner Menu 4

PRIMI CHOICE OF THREE IN ADVANCE, TO BE SERVED FAMILY STYLE

BRAISED SHORT RIBS
vegetable & farro risotto

CREAMY POLENTA
fricassee of truffled mushrooms

DIVER SCALLOPS
summer corn pudding &
housemade crispy pancetta

RAW YELLOWTAIL
olio di zenzero & pickled
red onion

TUNA SUSCI
avocado crema, pickled peppers,
granny smith apples & crispy quinoa

BURATTA SALAD
heirloom tomatoes, compressed
watermelon & broccoli rabe pesto

PASTE CHOICE OF THREE IN ADVANCE, TO BE SERVED FAMILY STYLE

SPAGHETTI
tomato & basil

SHORT RIB AGNOLOTTI
brown butter,
horseradish & breadcrumbs

PICI
lobster, tarragon, almond
& chili pesto

DUCK & FOIE GRAS RAVIOLI
marsala reduction

BLACK TAGLIOLINI
uni, dungeness crab & tobiko

PIATTI CHOICE OF THREE IN ADVANCE, TO BE SERVED INDIVIDUALLY

TAZMANIAN SEA TROUT
brioche crusted, farmers market cherry tomatos, caperberries & melon

FENNEL DUSTED BLACK COD
salsify, concentrated tomato & maitake mushroom

CHICKEN
mustard spaetzle, broccolini & parsnips

PRIME FILET OF BEEF
smoked eggplant puree, concentrated tomato & barolo sauce

SPICED RUBBED NY STEAK
vegetable fricassee, mushrooms & parmigiano

APPLE GLAZED KUROBOTA PORK CHOP
baby fennel, kohlrabi, thumbelina carrots & apricot mostarda

DOLCE FAMILY STYLE

**NUTELLA & VANILLA
CREME BOMBOLONI**
nutella ganache, banana
gelato & chocolate shortbread

AMEDEI CHOCOLATE CAKE
toasted almond gelato
& salted caramel sauce

MASCARPONE CHEESECAKE
brandied cherries, candied cocoa
nibs & black forest gelato

\$125.00 per person