

primipiatti

YELLOWTAIL CRUDO olio di zenzero & pickled red onion	19
RAW TUNA avocado, lemon emulsion & shaved radish	20
BURRATA pesto, heirloom tomatoes, basil & arugula	17
CHILLED CORN SOUP crab salad, granita & oil	20
MOZZARELLA IN CARROZZA stewed baby tomatoes	16
CREAMY POLENTA fricassée of truffled mushrooms	17
STEAK TARTARE smoked mascarpone, preserved truffle & toasted filone	25
MEDITERRANEAN OCTOPUS potatoes, capers, olives & smoked crema	19
CRISPY FRITTO MISTO seafood, vegetables, herbs & lemon	18
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	18

vegetarian menu available upon request

pastas are fresh and made in scarpetta

paste

SPAGHETTI tomato & basil	24
DUCK & FOIE GRAS RAVIOLI marsala reduction	28
SHORT RIB AGNOLOTTI DAL PLIN horseradish, brown butter & bread crumbs	26
RICOTTA RAVIOLINI corn, charred scallion & honshimeji mushrooms	25
TAGLIATELLE wild mushrooms, asparagus & truffle sabayon	29
SQUID INK TAGLIOLINI seafood ragu, lemon & parsley	30
PICI maine lobster, tomatoes & tarragon	40

For your convenience an 18% Service Charge has been added to your check.
Consuming raw or undercooked meats, poultry, seafood or eggs
may increase the consumers risk of foodborne illness.

piatti

PAN SEARED TURBOT mixed zucchini, baby eggplant, black garlic, lemon thyme soffritto	39
DIVER SEA SCALLOPS english pea, purple potato, lemon & mint gremolata	35
ROASTED BRANZINO artichoke, olive, anchovy & tomato dressing	38
PANCETTA WRAPPED ATLANTIC HALIBUT cauliflower, asparagus, barolo grapes & hazelnut	39
LONG ISLAND DUCK beet, carrot & cherry	38
OVEN ROASTED CHICKEN herb spaetzle, broccoli & fegato sauce	28
FILET OF BEEF glazed carrot, watercress & smoked bone marrow reduction	46
VEAL TENDERLOIN mushroom, corn, sage & prosciutto	44

ROASTED CORN piquillo, scallion, parmesan & bread crumbs	10
CHARRED BROCCOLINI lemon & anchovy vinaigrette	10
CRUSHED MARBLE POTATOES olive oil & thyme	10
SEARED WILD MUSHROOMS lemon & herbs	12

contorni

enjoy a taste of
scarpetta

SIT BACK AND RELAX
CHEF SCOTT CONANT WILL GUIDE YOU
THROUGH YOUR EXPERIENCE

chef's tasting

4 course tasting


\$95 per person

additional cheese course

\$10 per person

served to entire table

Sunday through Thursday from 6:00PM to 10:00PM
Friday and Saturday from 6:00PM to 11:00PM



VEGETARIANO

Scarpetta is proud to source & showcase local farmers & purveyors through dishes that best represent the product

primi piatti

ARUGULA SALAD toasted pine nuts, pecorino & truccioletto vinaigrette	15
BURRATA broccoli rabe pesto, heirloom tomatoes, baby basil & arugula salad	17
MOZZARELLA IN CARROZZA stewed baby tomatoes	16
VEGETARIAN CREAMY POLENTA fricassee of truffled mushrooms	17
ROSEMARY BRAISED LENTILS broccoli rabe & concentrated tomatoes	16
CHILLED GARDEN VEGETABLE SOUP radish, croutons & basil	17

piatti

SPAGHETTI tomato & basil	24
FARRO RISOTTO seasonal vegetables & parmigiano	16
SQUASH RAVIOLI sage & brown butter emulsion	30
TAGLIATELLE wild mushrooms, asparagus & truffle sabayon	29



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aperitivo

16

BARI

corzo blanco tequila, watermelon, agave nectar, lime, cilantro & serrano pepper
watermelon, spicy, savory

CAPUT MUNDI

ciroc coconut, yuzu, moscato
coconut, vanilla, floral

SORRENTO

oxley gin, house-made limoncello & basil
citrus, sweet basil

SAN REMO

campari, maker's mark, carpano antica, st. germain & fresh juices
floral, herbs, bright citrus

TORINO

van gogh melon, canton ginger, st. germain, passion fruit & raspberries
tropical fruit, berries, ginger

VERONA

grey goose, st. germain, white peach, rosemary & prosecco
peach, herb, fizzy citrus

VITA DI LUXURY

spring 44, domaine de canton, sauterne, hibiscus syrup
citrus, sweet, red fruit, ginger

In honor of the legacy of frank sinatra we have
teamed with jack daniel's to offer
this craft cocktail in celebration of his love for Fontainebleau

25

DON FRANCO

jack daniel's, nonino amaro, caprano antica, housemade bitters

vino al quartino

bollicine al flauto

CHAMPAGNE Pommery Brut Rosé, Champagne NV	35
CHAMPAGNE Lanson 'White', Sec, Reims NV	25
CHAMPAGNE Perrier Jouët, 'Grand Brut', Épernay NV	30
FRANCIACORTA Ca'del Bosco 'Prestige', Lombardia NV	25
PROSECCO Brut, Fiol, Veneto NV	12
SPARKLING BANFI 'CUVEE AURORA' ROSÉ Alta Langa, Piemonte 2011	22
SPUMANTE FANTINEL ROSÉ Friuli NV	15

bianco

5.5oz I 8oz

ARNEIS Bruno Giacosa, Piemonte 2013	17 I 23
CARRICANTE Valentini 'Enrico IV', Sicilia 2013	16 I 22
CHARDONNAY Tenuta di Nozzole 'Le Bruniche', Toscana 2014	15 I 20
CHARDONNAY Antinori Castello 'Cervaro della Sala', Umbria 2012	29 I 38
GAVI Fontanafredda, Piemonte 2014	14 I 19
MALVASIA/GRECO Fontana Candida 'Luna Mater', Campania 2014	18 I 24
ORVIETO CLASSICO SUPERIORE Titignano Salviano, Umbria 2014	11 I 15
PINOT GRIGIO Pighin, Collio 2013	10 I 14
ROSE Bertani 'Bertarose', Veneto 2013	11 I 16
SAUVIGNON BLANC Marchesi di Gresy, Piemonte 2014	15 I 20
SOAVE CLASSICO SUPERIORE Pieropan 'La Rocca', Veneto 2013	26 I 35

ROSSO

AMARONE DELLA VALPOLICELLA Corte Lenguin, Veneto 2009	29 I 38
BARBERA DEL MONFERRATO Villa Sparina, Piemonte 2012	15 I 20
BAROLO Boroli, Piemonte 2011	26 I 35
BRUNELLO DI MONTALCINO La Leccaia 'Manapetra', Toscana 2009	25 I 33
CABERNET SAUVIGNON Mazzei, 'Philip', Toscana 2009	26 I 35
CHIANTI CLASSICO RISERVA Tenuta di Arceno, Toscana 2012	16 I 22
MONTEPULCIANO D' ABRUZZO La Quercia, Abruzzo 2013	9 I 13
PINOT NERO Jerman 'Red Angel Friuli-Venezia Giulia 2013	15 I 20
SUPER TUSCAN Brancaia 'Tre', Toscana 2012	14 I 19
SUPER TUSCAN Castello Banfi 'Belnero', Toscana 2011	18 I 24
VERSO ROSSO Casa Contini, Puglia 2013	12 I 16

birra

BIRRA MENABREA 'Ambratta' Biella, Italia	12
BROOKLYN & AMARCORD BREWERIES 'Ama Bionda' Apecchio, Italia	19
CHIMAY 'Blue' Grand Reserve Trappist Baileux, Belgium	18
DOGFISH HEAD BREWINGS '90 MINUTE IPA' Rehoboth Beach, DE	12
DUVEL Belgian Strong Pale Al Puurs, Belgium	10
FLORIDA BEER CO. 'Key West Sunset Ale' Melbourne, Florida	10
LAGUNITAS 'India Pale Ale' Petaluma, California	7
PAULANER 'HEFE-WEISEN' Munchen, Germany	10
SAMUEL SMITH'S 'Nut Brown Ale' English Brown Ale Tadcaster, England	7
SMUTTYNOSE BREWING COMPANY 'Robust Porter' Towel Farm, NH	10

bourbon

AMADOR WHISKEY CO.	16
BRECKENRIDGE BLENDED BOURBON	18
DEATH'S DOOR WHITE WHISKEY	12
HIGH WEST RENDEZVOUS RYE	17
HIRSCH SELECTION	20

scotch

BRUICHLADDICH PORT CHARLOTTE	16
GIENMORANGE LASANTA	14
GLENFIDDICH EXCELLENCE	85
MACALLAN RARE CASK	75
THE BALVENIE CARIBBEAN CASK	20

grappa

BERTA	70
JACOPO POLI MOSCATO	32
M. CHIARLO BAROLO	16

cognac

HENNESSEY PARADIS	65
REMY MARTIN 1989	50

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formaggio

\$12

choice of three, served with crispy taralles

PARMIGIANO REGGIANO, 2 YEAR

Emilia-Romagna, Italy, Cow
aged balsamico

ROBIOLA BOSINA

Piemonte, Italy, Cow / Sheep / Goat
stewed figs, chamomile & honey

BLUE DE MONCENISIO

Piemonte, Italy, Cow
pears & walnuts

RICOTTA DI BUFALA

Campania, Italy, Cow
truffle honey

porto

FONSECA Tawny 20year	20
TAYLOR Late Bottle Vintage 2005	15

vini dolce

FLORIO TARGA , Marsala sec, Sicilia 2002	20 / 100
DONNAFUGATA , 'Ben Rye' Zibibo di Pantelleria, Passito, Sicilia 2013	25 / 125
MALVIRA BIRBET , Brachetto, Piemonte Nv	10 / 80
BRIGALDARA , Recioto, Veneto 3013	30 / 120
GIONA , Malvasia delle Lipari, Passito, Sicilia 2008	12 / 60
ANTINORI , Muffato della Sala, Umbria 2007	25 / 125
VILLA DI CAPEZANNA , Vin Santo, Toscana 2008	30 / 120
CHATEAU SUDIURAT , Sauternes 2003	27 / 195
OREMUS , Tokaji, 5 Puttonyos, Hungary, 2003	25 / 160
INNISKILLIN , Vidal Ice Wine, Niagara, Canada 2007	45 / 140

dolce

\$12

CHOCOLATE ZEPPOLE

nutella center, vanilla anglaise & hazelnuts

suggested pairing Velenosi Visciole \$15

COCONUT PANNA COTTA

caramelized pineapple & guava “soup”

suggested pairing Giona Malvasia \$12

AMEDEI CHOCOLATE CAKE

salted caramel sauce & toasted almond gelato

suggested pairing Brigaldara Recioto \$30

WARM BERRY CROSTATA

balsamic anglaise & toasted walnut gelato

suggested pairing Rivetto Barolo Chinato, Piemonte \$20

TORTA DI MOSCATO

mascarpone crema & olive oil gelato

suggested pairing Sauternes Chateau Suduiraut, 1er Cru Bordeaux \$27

flights

scotch

MACALLAN	95
Macallan 15yr, Macallan 18yr & Macallan 21yr	
JOHNNIE WALKER	40
Black, Gold & Blue	
GLENMORANGIE	25
Quinta Ruban, Lasanta & Nectar D'Or	
TOUR OF SCOTLAND	25
Oban 14yr, Dalwhinnie 15yr & Lagavulin 16yr	
CHIVAS REGAL	45
Chivas 12yr, Chivas 18yr & Chivas 25yr	

cognac

RÉMY MARTIN	50
Rémy Martin 1738, Rémy Martin XO & Rémy Martin 1989	
HENNESSEY	55
Hennessy VSOP, Hennessy XO & Hennessy Paradis	

tequila

DON JULIO	65
Don Julio Añejo, Don Julio 1942 & Don Julio Real	
PATRÓN	85
Patrón Añejo, Gran Patrón Platinum & Gran Patrón Burdeos	

flights consist of .75 oz of each liquor

grappa/facundo rums

JACOPI POLI Merlot, Veneto	20
JACOPI POLI Moscato, Veneto	32
MICHELE CHIARLO Gavi, Piemonte	16
MICHELE CHIARLO Barolo, Piemonte	16
NONINO Chardonnay, Friuli	22
OF Amarone della Valpolicella, Veneto	25
PAOLO BERTA Nebbiolo, 20 yr barrel aged, Piemonte 1992	70
TIGNANELLO Sangiovese Blend, Toscana	35
FACUNDO Neo	15
FACUNDO Eximo	16
FACUNDO Exquisito	20
FACUNDO Paraíso	44

cordials

\$12

notes of

CARPANO ANTICA	Bitter Marmelade, Red Wine & Spices
FERNET-BRANCA	Chamomile, Cardamom & Saffron
PATRÓN XO CAFE	Tequila & Coffee
CAMPARI BITTER	Orange & Herbs
KAHLUA	Coffee & Vanilla Bean
TUACA	Brandy, Orange & Vanilla
APEROL	Orange Citrus & Rhubarb
AMARETTO DISARONNO	Almond & Apricot
BAILEYS	Whiskey, Cream, Coffee & Cocoa
FRANGELICO	Hazelnut, Cocoa & Vanilla
SAMBUCA MOLINARI	Anise, Elderberries & Sugar
CHAMBORD	Raspberries, Citrus, Honey & Cognac
GRAND MARNIER	Cognac & Bitter Orange
GRAND MARNIER	100yr \$28 Made With Up To 25 yo Cognacs

brandy/cognac

D'USSE VSOP	16
LARRESSINGLE VSOP	19
MARTELL Cordon Bleu	17
HENNESSY Paradis Richard XO	65 250 50
RÉMY MARTIN 1738 1989 Louis XIII 0.5oz, 1.0oz, 1.5oz XO	18 50 85/ 170/ 250 33

tequila

DELEÓN Diamonte	30
DON JULIO 1942 Real	40 71
JOSE CUERVO Reserva De La Familia	40
PATRÓN Gran Burdeos Gran Platinum	105 45

bourbon/whiskey

BOOKER'S	14
CROWN ROYAL Reserve XO	14 30
TUTHILL TOWN HUDSON 4 GRAIN BOURBON	22
AMADOR TEN BARRELS	20
JACK DANIEL'S SINATRA SELECT	30
HIRSCH SELECTION 20 YR RESERVE	20

scotch

BALVENIE

15yr	28
25yr Single Barrel	95

GLENFIDDICH

18yr	25
26yr	85

GLENMORANGIE

Lasanta Sherry 12yr	15
Nectar D'Or 12yr	26
Quinta Ruban Port 12yr	15
Signet	45
25yr	125

MACALLAN

18yr	60
21yr Fine Oak	125
25yr	370

GLENLIVET

15yr French Oak	18
18yr	30

LAGAVULIN

16yr	22
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blends

CHIVAS REGAL

18yr	18
25yr	56

DEWAR'S

18yr	18
Signature	30

JOHNNIE WALKER

Blue	45
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