

black and white truffle
tasting menu

{ sunday - monday only }

SEARED SCALLOPS

CHESTNUT, BLACK TRUMPETS, APPLE & CELERY

burgundy black truffles

PASTA DUO

RICOTTA CAPPELLACCI

burgundy black truffles

TAGLIATELLE

white truffles

TURBOT

PARSNIP, PORCINI & WILD MUSHROOM SAUCE

burgundy black truffles

DRY-AGED STRIPLOIN

POTATO, FONDUTA & PARMESAN

white truffles

CHEF'S SELECTION OF DESSERT

\$125 per person \$55 wine pairing

tax and gratuity not included. we request that the entire table participate

wine

sparkling

PROSECCO LDV VENETO	14
CHAMPAGNE G.H. Mumm Brut Rosé FRANCE	40
CHAMPAGNE Perrier-Jouët Grand Brut FRANCE	26

white

SOAVE Pieropan 2014 VENETO	14
VERMENTINO Colle Massari 'Melacce' 2015 TOSCANA	16
PINOT GRIGIO LDV 2014 FRIULI	13
SAUVIGNON BLANC Venica & Venica 2015 FRIULI	17
CHARDONNAY Six Ridges 2014 CALIFORNIA	15
KERNER Abbazia di Novacella 2014 TRENTINO	15

orange/pink

MALVASIA La Stoppa 'Ageno' 2006 EMILIA-ROMAGNA	24
GRENACHE Bieler Pere et Fils 2015 FRANCE	14
GAGLIOPPO Igreco 'Sevu' 2015 CAMPANIA	13

red

BARBERA Coppo 'L'avvocata' 2014 PIEMONTE	14
CHIANTI LDV 2013 TOSCANA	13
NEBBIOLO Marcarini 'Lasarin' 2014 PIEMONTE	15
TEMPRANILLO Ysios Rioja Reserva 2008 SPAIN	21
ROSSO DI MONTALCINO Valdicava 2013 TOSCANA	26
CABERNET Kenwood 'Jack London' 2012 CALIFORNIA	20
MOTEPULCIANO Malacari Rosso Conero 2011 MARCH	18

scarpetta

aperitivo

SAN REMO

carpano antica, campari, st. germain, makers mark 46 & citrus

· 18 ·

BOLLA BACCA

hangar 1 mandarin, strawberry liquer & prosecco

· 15 ·

IL BANDITO

montelobos, cointreau, lime & lava salt

· 17 ·

PALERMO OLD FASHIONED

old forester, vanilla bean & amaro nonino

· 17 ·

SUDAMERICANO

viva, solbeso, montenegro & dimmi

· 18 ·

MARGARITA ITALIANA

avion silver, aperol, cointreau & citrus

· 18 ·

ROSÉ ALL DAY

mt. gay black barrel, peach, lillet rose & rosé

· 16 ·

aperitivo superiore

THE BEE'S KNEES

hendrick's gin, earl grey honey & lemon

• 19 •

THE CHAMPAGNE COCKTAIL

perrier-jouet, remy martin 1738 & bitters

• 28 •

THE DIRTY MARTINI

grey goose vx, olive brine & peperoncino

• 27 •

THE MANHATTAN

woodford reserve rye, carpano antica & bitters

• 21 •

THE MULE

absolut elyx, fresh lime juice & fever-tree ginger beer

• 19 •

negroni

• 18 •

INVECCHIATO

plymouth, tangerine-infused campari & carpano antica

aged in barrel for 30 days

BIANCO

bombay sapphire, dolin dry, remy v

birra

PERONI NASTRO AZZURO - *euro pale ale* 8

AMACORD AMA BIONDA - *italina blonde ale* 15

BROOKLYN BREWERY LAGER - *american amber lager* 8

LAGUNITAS I.P.A. - *american indian pale ale* 8

EINBECKER - *non-alcoholic pilsner* 8

primi piatti

RAW YELLOWTAIL olio di zenzero & pickled red onion	18
TUNA 'SUSCI' marinated vegetables & preserved truffle	19
CHESTNUT SOUP sweet and spicy sausage, celery root & cranberry	17
SEARED DIVER SCALLOPS guaciale, black trumpets, celery & parsnip	20
STRACCIATELLA butternut squash, apple, sweet potato & truffle vinaigrette	18
CREAMY POLENTA fricassee of truffled mushrooms	19
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	18
BEET SALAD shaved vegetables, market greens, celery root & cranberry	17



*consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
vegetarian menu available upon request*

paste

TAGLIATELLE wild mushroom, escarole, shallot & leek soffrito	26
SHORT RIB & BONE MARROW AGNOLOTTI garlic chip & horseradish	27
SPAGHETTI tomato & basil	24
DUCK & FOIE GRAS RAVIOLI marsala reduction	30
BLACK FARFALLE seafood ragout, & herbed bread crumbs	32
BEET MEZZALUNA smoked ricotta, poppy seed & pistachio	25

all pastas are handmade in house

piatti

contorni

11

BLACK COD caramelized fennel & concentrated tomato	36
BRANZINO lobster, clam, olive & brodetto	34
AMERICAN RED SNAPPER pancetta, brussels sprouts & peperoncino jus	32
HALIBUT lardo, romanesco & smoked potato	37
ORGANIC CHICKEN fregola, butternut squash, kale & orange olivada	29
MOIST-ROASTED CAPRETTO broccoli rabe, pancetta & potato	35
COLORADO LAMB LOIN lamb neck, radishes & braised artichoke	43
SIRLOIN OF BEEF trumpet mushroom, cipollini onion, potato & truffled spinach	49
ROASTED WILD MUSHROOMS	
BRUSSELS SPROUTS	
FINGERLING POTATOES	
SEARED ASPARAGUS	
BROCCOLI RABE	

dolci

· 12 ·

ROBIOLA SEMIFREDDO

candied beets & fennel, pistachio powder

Dante Rivetti Moscato d'Asti 2015

COCONUT PANNA COTTA

caramelized pineapple & guava 'soup'

Château Suduiraut 'Castelnau de Suduiraut' 2010

CRÈME FRAÎCHE CHEESECAKE

pear compote, praline gelato & cinnamon crispy merengue

Donnafugata Passito 'Ben Rye' 2013

ESPRESSO BUDINO

salted caramel, chocolate biscotti & hazelnut gelato

Ca' Rugate Recioto della Valpolicella 2011

RHUBARB NAPOLEON

blood orange & lemon verbena gelato

Elio Perrone 'Bigaro' 2015

VALRHONA CHOCOLATE CAKE

chocolate, butterscotch & caramel gelato

Sandeman '20 Year Tawny' Port

Suggested Beverage Pairings Charged Separately

scarpetta

after dinner drinks

dessert wines

DANTE RIVETTI Moscato d'Asti 2015	13
FELSINA Vin Santo 2006	24
DONNAFUGATA Ben Rye 2013	17
LIVIO FELLUGA Picolit 2009	35
LA RONCAIA Ramandolo 2010	20
CHÂTEAU SUDUIRAUT Castelnau de Suduiraut 2010	13

scotch

GLENLIVET French Oak Reserve 15 year	24
COMPASS BOX 'Asyla' Bourbon Barrel	15
GLENFIDDICH Bourbon Barrel Reserve 14 year	20
OBAN 18 year	22
MACALLAN 16 year	55
GLENLIVET 'Nadurra' 16 year	32
DALMORE 18 year	40
LAGAVULIN 18 year	24
ROYAL SALUTE 21 year	45
CHIVAS 18 year	34

amari

ST. AGRESTIS Brooklyn	16
NONINO Friuli	13
MONTENGRO Emilia-Romagna	13
RAMAZZOTTI Lombardia	12
NARDINI Veneto	12

grappa

NARDINI Bassano	14
MONTANARO Camomilla	15
CAPPOVILLA Ribolla di Gravner	18
PAOLO BERTA Nebbiolo di Barolo 'Tre Soli Tre'	40

port

SANDEMAN 10 year Tawny	14
DOW'S Late Bottled Vintage	14
DOW'S Vintage Port 2000	28

cognac/armagnac

REMY MARTIN COGNAC 'V' eau-de-vie	16
COURVOSIER VSOP	15
MARTELL COGNAC XO	26
CASTARÈDE ARMAGNAC VSOP 10 year	18

• V E G E T A R I A N O •

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

primi piatti

CHILLED PEA SOUP* summer vegetables & riesling	17
CREAMY POLENTA fricassee of truffled mushrooms	19
BEET SALAD* shaved vegetables, market greens, ricotta & beet vinaigrette	17

piatti

ROSEMARY-BRAISED LENTILS* broccoli rabe & concentrated tomato	19
FARRO RISOTTO carrot, zucchini & shaved parmesan	19
SPAGHETTI tomato & basil	24
FARFALLE spring vegetables & goat cheese fonduta	26
ZUCCHINI MEZZALUNA ricotta & squash blossom	26

**item may be prepared vegan*

signature tasting menu

RAW YELLOWTAIL
OLIO DI ZENZERO, SEA SALT & PICKLED RED ONION

LDV Prosecco VENETO

CREAMY POLENTA
BRAISED SHORT RIBS OF BEEF

Coppo Barbera d'Asti 'L'avvocata' 2012 PIEMONTE

SPAGHETTI
SHORT RIBS AGNOLOTTI

Masseria Felicia Falerno del Massico 2008 CAMPANIA

BLACK COD
CARAMELIZED FENNEL & CONCENTRATED TOMATO

Antico Broilo Ribolla Gialla 2010 FRIULI

or

MOIST-ROASTED CAPRETTO
BROCCOLI RABE, PANCETTA & POTATO

Zenato Rosso Veronese 'Alanera' 2012 VENETO

CHEF'S SELECTION OF DESSERT

Mocali Moscadello di Montalcino 2007 TOSCANA

89 per person

55 additional wine pairing

tax & gratuity not included

we request the entire table participate

scarpetta