

crudo

RAW YELLOWTAIL olio di zenzero & pickled red onion	16
TUNA 'SUSCI' marinated vegetables & preserved truffle	17
FLUKE CRUDO sunchoke & citrus	14
DIVER SCALLOP black truffle, pea & aleppo	17

primi piatti

CREAMY POLENTA fricasee of truffled mushrooms	16
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	17
CRISPY FRITTO MISTO calamari, shrimp, squash, eggplant & herbs	15
ROASTED BEET SALAD shaved autumn vegetables, ricotta & beet vinaigrette	16



paste

SPAGHETTI tomato & basil	22
DUCK & FOIE GRAS RAVIOLI marsala reduction	26
SHORT RIB & BONE MARROW AGNOLOTTI garlic chip & horseradish	25
BLACK FARFALLE frutti di mare & herbed bread crumbs	26
TAGLIATELLE guanciaie, autumn vegetables & truffle zabaglione	23
PAPPARDELLE braised rabbit & porcini	25

all pastas are handmade in house

pesce

BLACK COD 31
caramelized fennel & concentrated tomato

BRANZINO 30
rosemary lentils, rapini & endive

AMERICAN RED SNAPPER 29
brussels sprouts, pancetta, caper & peperoncino jus

HALIBUT 32
smoked potato, cauliflower & lardo

ORGANIC CHICKEN 26
fregola, butternut squash, kale & orange olivada

MOIST-ROASTED CAPRETTO 30
broccoli rabe, pancetta & potato

VEAL TENDERLOIN 34
gnocchi alla romana, root vegetables & glazed sweetbreads

DRY-AGED RIBEYE 44
trumpet mushroom, cipollini onion, fingerling potato
& truffled spinach

carne



• 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

CRISPY VEGETABLES seasonal	14
CREAMY POLENTA fricassee of truffled mushrooms	16
ROASTED BEET SALAD shaved autumn vegetables, market greens, ricotta & beet vinaigrette	16

piatti

ROSEMARY-BRAISED LENTILS* broccoli rabe & concentrated tomato	16
FARRO RISOTTO carrot, zucchini & shaved parmesan	16
SPAGHETTI tomato & basil	22
TAGLIATELLE autumn vegetables & truffle zabaglione	21

*item may be prepared vegan

dolci

· 12 ·

CRÈME FRAÎCHE CHEESECAKE

pear compote, cinnamon merengue & dulce de leche gelato

ESPRESSO BUDINO

salted caramel, chocolate biscotti & hazelnut gelato

WARM BANANA BREAD

passion fruit, yogurt emulsion & banana brittle

VALRHONA CHOCOLATE CAKE

chocolate, butterscotch & caramel gelato

COCONUT PANNA COTTA

caramelized pineapple & guava 'soup'



scarpetta

· WINE ·

sparkling

SECOLI NV prosecco superiore VENETO, ITALY 12 / 48

white

SPINSANTI Annachiara 2013 marche bianco MARCHE, ITALY 10 / 40

LE 7 TORRI 2015 falanghina CAMPANIA, ITALY 11 / 44

CIELO 2014 pinot grigio VENETO, ITALY 12 / 48

rosé

CANTELE 2015 negroamaro PUGLIA, ITALY 12 / 48

red

NERO 2015 nero d'avola TERRE SICILIANE, ITALY 10 / 40

ALTO TIERRUCA Reserva 2014 pinot noir ARGENTINA 13 / 56

· COCKTAILS ·

BOLLA BACCA hangar one mandarin · strawberry liqueur · prosecco 11

SAN REMO bourbon · carpano antica · campari · st. germain · citrus 14

CUCUMBER GIMLET vodka · cucumber · lime · black pepper 12

· BEER ·

YUENGLING 7

DOGFISH HEAD 60 MIN IPA 8

AMSTEL LIGHT 7

bar plates

MOZZARELLA EN CAROZZA stewed tomatoes	8
CURED MEATS pickles & filone	14
ARTISINAL CHEESE truffle honey & filone	13
ARANCINI wild mushroom & taleggio	7
PINZIMONIO green goddess aioli	6
MARINATED OLIVES citrus & rosemary	5
CRISPY FRITTO MISTO calamari, shrimp, squash, eggplant & herbs	8
ROCK SHRIMP rosemary lentils & pancetta	9
THE RITTENHOUSE SQUARE mozzarella en carozza, arancini, fritto misto & marinated olives	20

▪
scarpetta