

primi piatti

RAW YELLOWTAIL olio di zenzero & marinated red onion	18
TUNA 'SUSCI' marinated carrot & preserved truffles	19
FLUKE CRUDO sunchoke & citrus	16
BEET SALAD  shaved vegetables, ricotta crema & beet vinaigrette	17
CECI BEAN SOUP pork sausage, kale & crispy shallot	16
STRACCIATELLA roasted root vegetables & truffle vinaigrette	18
CREAMY POLENTA fricasee of truffled mushrooms	18
CRISPY FRITTO MISTO calamari, shrimp, boquerones & squash	17
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	18

 Your purchase supports Breast Cancer Awareness.



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all pastas are made at scarpetta

paste

CAVATELLI wild mushrooms, escarole & soffrito	26
TAGLIATELLE lobster, asparagus & basil breadcrumbs	32
SHORT RIB & BONE MARROW AGNOLOTTI garlic chips & horseradish	25
SPAGHETTI tomato & basil	24
DUCK & FOIE GRAS RAVIOLI marsala reduction	30

piatti

BLACK COD caramelized fennel & concentrated tomatoes	38
SEARED SCALLOPS celeriac, chestnut, apple & black trumpet mushroom	33
BRANZINO braised endive & rosemary lentils	35
AMERICAN RED SNAPPER braised brussels sprouts, pancetta, caper & peperoncino jus	35
ORGANIC CHICKEN autumn spices, fregola, parsnip & citrus olivada	29
COLORADO LAMB LOIN crispy lamb neck, braised artichoke & radish	38
DRY-AGED STRIPLON seasonal fricassee of vegetables & marble potatoes	49



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• 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

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CRISPY VEGETABLES cauliflower, eggplant, zucchini & herbs	13
BEET SALAD*  shaved fall vegetables, ricotta crema & beet vinaigrette	17
CECI BEAN SOUP* kale & crispy shallot	16
CREAMY POLENTA fricassee of truffled mushrooms	18
STRACCIATELLA roasted root vegetables & truffle vinaigrette	18

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FARRO RISOTTO carrot, zucchini & shaved parmesan	19
SPAGHETTI tomato & basil	24
CAVATELLI wild mushrooms, escarole & soffrito	26
ROSEMARY-BRAISED LENTILS* broccoli rabe & concentrated tomatoes	19

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dolce

• 12 •

WARM BANANA BREAD

butterscotch pudding, toasted walnuts & stout gelato

COCONUT PANNA COTTA

caramelized pineapple & guava “soup”

SPICED RICOTTA CHEESECAKE

glazed figs, candied almond & graham

ESPRESSO BUDINO

salted caramel, chocolate biscotti & hazelnut gelato

VALRHONA CHOCOLATE CAKE

chocolate, butterscotch & caramel gelato