

{ primi piatti }

TUNA 'SUSCI' marinated vegetables & preserved truffles	16
RAW YELLOWTAIL olio di zenzero, marinated onions & baby greens	16
JAPANESE MACKEREL TARTAR balsamic, avocado & basil	15
BURRATA heirloom tomatoes, baby basil & arugula salad	16
ORGANIC BEET & LA TUR CHEESE endive-radicchio salad & hazelnuts	14
CECI BEAN SOUP sausage, chickpeas & cabbage	14
MOZZARELLA IN CARROZZA stewed baby tomatoes	13
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	15
CRISPY FRITTO MISTO seafood, vegetables, artichokes, herbs & lemon	17
CREAMY POLENTA fricassee of truffled mushrooms	16
MEDITERRANEAN OCTOPUS fingerling potatoes, herbs & olive oil	17

scarpetta

pastas are fresh and made in scarpetta

{ p a s t e }

DUCK AND FOIE GRAS RAVIOLI marsala reduction	24
SPAGHETTI tomato & basil	23
AGNOLOTTI DAL PLIN filled with mixed meat & fonduta, mushrooms & parmigiano	25
BLACK TAGLIOLINI lobster & basil bread crumbs	28
SCIALATELLI sorrento style pasta, spot prawns, vongole & basil	24
TORTELLI DI ZUCCA pumpkin, parmigiano, peperoncino & amaretti	23

{ piatti }

MEDITERRANEAN BRANZINO ricotta gnocchi, cauliflower & lobster fricassee	30
SEARED SCALLOPS farro & mixed seafood	27
BLACK COD concentrated tomatoes & roasted fennel	28
IMPORTED TURBOT parsnip puree, porcini mushrooms & caper salmoriglio	32
ALASKAN HALIBUT roasted autumn vegetables & butternut squash puree	29
SLOW-ROASTED BERKSHIRE PORK gigante bean ragu & pancetta spices	35
SPICE ROASTED CHICKEN polenta, porcini mushrooms & liver-almond sauce	28
ROASTED PRIME AGED SIRLOIN OF BEEF potato gatto, chanterelle mushrooms & parmigiano	40
MILK FED VEAL CHOP sweetbreads, tuscan kale & pignoli spaetzle	42

scarpetta