



scarpetta

by Scott Conant

SCARPETTA BY SCOTT CONANT

Fontainebleau Miami Beach

4441 Collins Ave
Miami Beach, FL 33140

Daniella Fernicola | Restaurant Sales Manager
305.695.4835
dfernicola@fontainebleau.com

ABOUT SCARPETTA BY SCOTT CONANT

“I have long been asked where to find truly phenomenal Italian food in Miami - an authentic, sophisticated, soulful eatery where the most basic ingredients achieve transcendence. This is it.”

VICTORIA PESCE ELLIOTT (FOOD CRITIC, MIAMI HERALD)

Scott Conant, formerly of L’Impero and Alto, is at the helm of Scarpetta by Scott Conant, Fontainebleau Miami Beach’s Italian restaurant and an outpost of the same name in New York City. The restaurant features ocean and poolside views, a wraparound veranda as well as casual dining areas and a cocktail lounge.

A light, airy and sophisticated interior displays a refined nautical palette, with elements that reference mid-century Italian design. Floor to ceiling columns, reminiscent of coral or weather-worn driftwood, line the windows, adding an organic, sculptural element.

The restaurant’s bold architectural features highlight Conant’s regional menu comprised of clean, crisp flavors prepared in layers to reflect the quality of locally sourced ingredients. Known for coaxing the most sublime flavors out of the simplest ingredients, Conant relies on Florida’s bounty of farm-fresh and organic produce to craft menus of surprising complexity.

SCARPETTA MIAMI CAPACITY

MAIN DINING ROOM | Seats 100 guests

COCKTAIL LOUNGE | Seats 23 guests, standing 50 guests, plus balcony 100 guests

TERRACE | Pool View Terrace - Seats 70 guests

TERRACE | Ocean View - Seats 50 guests

ACCOLADES

FOUR DIAMOND AWARD | Triple AAA

“50 BEST NEW US RESTAURANTS 2009” | Travel & Leisure

“FOUR STAR REVIEW” | Victoria Pesce Elliot, Miami Herald

BEST NEW RESTAURANT | Miami Modern Luxury

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

HORS D'OEUVRES

PRICED BY PIECE \$8.00 | SELECT 3

TUNA TARTARE

bottarga, lemon & ginger

MOZZARELLA IN CARROZZA

stewed baby tomatoes

CREAMY POLENTA

fricassée of truffled mushrooms

TOMATO BRUSCHETTA

tomato, prosciutto

WILD MUSHROOM ARANCINI

truffle aioli

POTATO GNOCCHI

truffled fonduta

SHORT RIB AGNOLOTTI DAL PLIN

horseradish, brown butter & red wine reduction

LOBSTER IN PASTELLA

with spicy marinara sauce

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

CHEESE & SALUMI SELECTION

\$21 PER GUEST FOR CHEESE ONLY

\$32 PER GUEST FOR CHEESE & SALUMI

Served with Warm Seasoned Olives

Parties of 20 or more only

CHEESE

Accompanied by Focaccia

RICOTTA DI BUFALA CAMPANIA, ITALY, COW
truffle honey

PARMIGIANO-REGGIANO, 2 YEAR EMILIA-ROMAGNA, ITALY, COW
aged balsamico

FRESH MOZARELLA CAMPANIA, BUFFALO
heirloom tomatoes, watermelon, basil

PECORINO TUSCANY, ITALY, SHEEP
fig confiture

SALUMI

PROSCIUTTO DI PARMA CENTRAL & NORTHERN ITALY
dry-cured ham

MORTADELLA BOLOGNA, ITALY
Italian sausage & pistachios

SOPRESSATA TUSCANY, ITALY
Italian dry salami

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

\$90

MENU SERVED FAMILY STYLE

antipasti

BURRATA

pesto, heirloom tomatoes & basil

BRAISED SHORT RIB

vegetable & farro risotto

CREAMY POLENTA

fricassée of truffled mushrooms

primi piatti

SPAGHETTI

tomato & basil

BRANZINO

corn, zucchini, olives & salmoriglio

CHICKEN BREAST

black garlic, swiss chard, pancetta & fava bean purée

dolci

ESPRESSO AND PRALINE TIRAMISU

golden hazelnut, white coffee gelato

VANILLA PASSION FRUIT PANNA COTTA

coconut crumble

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

\$105

MENU SERVED FAMILY STYLE

antipasti

BURRATA

pesto, heirloom tomatoes & basil

BRAISED SHORT RIB

vegetable & farro risotto

CREAMY POLENTA

fricassée of truffled mushrooms

primi piatti

SPAGHETTI

tomato & basil

DUCK & FOIE GRAS RAVIOLI

marsala reduction

secondi piatti

BRANZINO

corn, zucchini, olives & salmoriglio

CHICKEN BREAST

black garlic, swiss chard, pancetta & fava bean purée

FILET

asparagus, potatoes & truffle jus

dolci

ESPRESSO AND PRALINE TIRAMISU

golden hazelnut, white coffee gelato

AMEDEI CHOCOLATE CAKE

blackberry anise gelato

VANILLA PASSION FRUIT PANNA-COTTA

coconut crumble

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

\$135

MENU SERVED FAMILY STYLE

antipasti

BURRATA

pesto, heirloom tomatoes & basil

BRAISED SHORT RIBS

vegetable & farro risotto

CREAMY POLENTA

fricassée of truffled mushrooms

primi piatti

CHOICE OF 2

DUCK & FOIE GRAS RAVIOLI

marsala reduction

PICI

wild mushrooms, asparagus & truffle zabaglione

SPAGHETTI

tomato & basil

TAGLIATELLE

lobster, fennel & saffron

secondi piatti

CHOICE OF 3

SEARED SCALLOPS

fregola risotto

BRANZINO

corn, zucchini, olives & salmoriglio

CHICKEN BREAST

black garlic, swiss chard, pancetta & fava bean purée

FILET

asparagus, potatoes & truffle jus

dolci

ESPRESSO AND PRALINE TIRAMISU

golden hazelnut, white coffee gelato

AMEDEI CHOCOLATE CAKE

blackberry anise gelato

VANILLA PASSION FRUIT PANNA COTTA

coconut crumble

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

\$165

MENU SERVED FAMILY STYLE

amuse bouche

antipasti

CHOICE OF 4

YELLOWTAIL CRUDO

olio di zenzero & pickled red onion

BURRATA

pesto, heirloom tomatoes & basil

ARUGULA

toasted pine nuts, pecorino & trucioleto vinaigrette

BRAISED SHORT RIB

vegetable & farro risotto

CREAMY POLENTA

fricassée of truffled mushrooms

MEDITERRANEAN OCTOPUS

potatoes, capers, olives & smoked crema

primi piatti

CHOICE OF 2

DUCK & FOIE GRAS RAVIOLI

marsala reduction

PICI

wild mushrooms, asparagus & truffle zabaglione

SPAGHETTI

tomato & basil

TAGLIATELLE

lobster, fennel & saffron

secondi piatti

CHOICE OF 4

BRANZINO

corn, zucchini, olives & salmoriglio

CHILEAN SEABASS

leek & fennel confit, sweet potato & squid ink

SEARED SCALLOPS

fregola risotto

FILET

asparagus, potatoes & truffle jus

CHICKEN BREAST

black garlic, swiss chard, pancetta & fava bean purée

dolci

ESPRESSO AND PRALINE TIRAMISU

golden hazelnut, white coffee gelato

AMEDEI CHOCOLATE CAKE

blackberry anise gelato

VANILLA PASSION FRUIT PANNA COTTA

coconut crumble

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

VEGETARIAN OPTIONS

Available on Request

ARUGULA SALAD

toasted pine nuts, pecorino & trucioleto vinaigrette

FARROTTO

squash, carrots & grana padano

HEIRLOOM TOMATO SALAD

tomatoes, pesto, sicilian oregano, red wine vinaigrette

IL PIATTO VEGETALE

seasonal vegetables

SIDES

CHOICE OF 2 | \$15 PER PERSON ADDED TO ANY MENU

CHOICE OF 3 | \$17 PER PERSON ADDED TO ANY MENU

MIXED VEGETABLES

herb oil

CHARRED BROCCOLINI

lemon & anchovy vinaigrette

CRUSHED MARBLE POTATOES

olive oil & thyme

SEARED WILD MUSHROOMS

herb soffrito

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

SIGNATURE GROUP DINING BEVERAGE PACKAGES

PARTIES OF 50 OR MORE
MIN 2 HOURS - MAX 4 HOURS

Prices are quoted on a per person basis. A fee of 150 dollars per bartender will be applied to package bars up to four hours. Generally, one bartender is required per 75 guests. Table-side wine service is not included in package bars. Please refer to the venue's wine list for bottle pricing.

STANDARD CONSUMPTION BAR | \$35 PER PERSON PER HOUR

Wheatley, Beefeaters, Bacardi Superior, Corazon, Mi Campo, Jack Daniels Makers Mark, Woodford Reserve, Bud Light, Corona, Stella Artois

PREMIUM CONSUMPTION BAR | \$42 PER PERSON PER HOUR

Grey Goose, Belvedere, Tito's, Bombay Dry Sapphire, Hendricks, Oxley, Mt. Gay, Myers Dark Captain Morgan, Patron, Don Julio, Herradura, Crown Royal, Gentleman Jack, Basil Hayden Four Roses, Michters Sour Mash, Stella Artois, Bud Light, Corona, Jao Alai Ipa

ULTRA CONSUMPTION BAR | \$48 PER PERSON PER HOUR

Stoli Elit, Imperia, Beluga Noble, Bombay Sapphire, Pyrat XO, Zacapa 23 Yr, Roca Patron Casamigos, Cincoro, Jack Single Barrel, Monkey Shoulder, Woodford Double Oak Bulleit 10 Yr, Duvel, Monkey Style IPA, Bud Light, Corona, Stella Artois

SIGNATURE COCKTAILS

\$16

\$5 surcharge per person when added to premium or ultra beverage package
CHOICE OF 2

SAN REMO campari, maker's mark, carpano antica, st~germain & fresh juices

TORINO absolut orient apple, san pellegrino limonata & raspberries

VERONA grey goose, st~germain, white peach, rosemary & martini prosecco

SORRENTO oxley gin, house-made limoncello & basil

IMPORTED BEER

\$2 surcharge per person when added to premium or ultra beverage package

PERONI

AMSTEL LIGHT

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

EVENT WINE LIST

This list represents some of our most notable wines that will pair well with Chef Scott Conant's cuisine. A more comprehensive list is also available upon request. While we offer many wines, we recommend that you provide us with your selections at the earliest possible date to ensure that we can have the wines available for your event. All wines must be provided within 48 hours of the event. If you have any further questions, please contact Robert Basantsov, Sommelier, at Scarpetta at 561.452.8222 or by e-mail at rbasantsov@fontainebleau.com.

SPARKLING

CHAMPAGNE Billecart-Salmon 'Brut Reserve', Mareuil-sur-Aÿ	nv	175
CHAMPAGNE Dom Perignon Brut	2006	500
CHAMPAGNE Perrier Jouet Belle Époque	2006	385
CHAMPAGNE Taittinger Brut "La Francaise" Reims	nv	104
CHAMPAGNE Ruinart, Brut Rosé', Reims, France	nv	235
CHAMPAGNE Ruinart Blanc de Blanc, Reims, France	nv	175
SPARKLING Majolini, 'Rose' Franciacorta	nv	150
PROSECCO Benvolio, Veneto, Italy	nv	60
MOSCATO Cantina Colli Euganei, Moscato Spumante Dolce, Venezia	2019	56

WHITE & ROSÉ

RIESLING Willm "Kirchberg De Barr" GC Alsace, France	2016	80
GAVI DI GAVI Fontanafredda, Piedmont	2018	60
SEMILLON/SAUVIGNON BLANC St. Supery, Virtu, Napa Valley, CA	2018	60
ACCENDO CELLARS , Sauvignon Blanc Napa Valley	2018	135
PINOT GRIGIO Cantina Terlan Alto Adige, IT	2018	60
CHARDONNAY Cervaro della Sala, Umbria	2016	128
CHARDONNAY Planeta 'Menfi', Sicily	2018	90
KISTLER 'Les Noisetiers' Sonoma Coast	2019	130
GAJA 'Vistamara' Ca'Marcanda, Tuscany	2018	170
CANTINA TERLAN , 'Cuvee Terlaner', Alto Adige, IT	2018	80
MARCHESI DI FRESCOBALDI 'Gorgona' Vermentino Blend, Tuscany	2016	280
ETIENNE SAUZET 'Les Combettes' Puligny-Montrachet 1er Cru	2015	460
CHÂTEAU DE BEAUCASTEL Châteauneuf-du-Pape Blanc	2016	245
ROSÉ Tormaresca, 'Calafuria', Puglia, IT	2019	50
ROSÉ Chateau D'Esclans "Whispering Angel" Côtes de Provence, France	2019	60

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES

RED

PINOT NOIR Belle Glos, 'Las Alturas', Santa Lucia, Highlands, CA	2018	88
AMARONE DELLA VALPOLICELLA Vecchio Marone, Veneto	2016	100
AMARONE DELLA VALPOLICELLA Bertani, Classico	2009	285
CABERNET SAUVIGNON Mount Veeder Winery, Napa Valley	2018	95
CABERNET SAUVIGNON Jordan Winery, Alexander Valley	2016	140
CABERNET SAUVIGNON Caymus	2019	225
BRUNELLO DI MONTALCINO Argiano, Tuscany, IT	2016	140
BRUNELLO DI MONTALCINO Antinori Pian delle Vigne "Vignaferrrovia" Riserva	2013	300
BRUNELLO DI MONTALCINO Terralsole, Riserva	2010	188
SUPER TUSCAN Tenuta Frescobaldi di Castiglioni	2016	90
SUPER TUSCAN Tenuta dell Ornellaia, 'Ornellaia'	2017	455
SUPER TUSCAN Banfi 'Aska' Bolgheri, Tuscany	2017	100
SUPER TUSCAN Tenuta Sette Ponti "Crognolo" Tuscany	2018	90
CHIANTI Castello dei Rampolla Chianti Classico, Tuscany, IT	2017	90
MONTEPULCIANO D'ABRUZZO Marina Cvetic Riserva, Abruzzo	2016	60
BAROLO Monchiero Carbone, DOCG, Piedmont	2017	100
CERETTO 'Bricco Rocche' Barolo, Piedmont, IT	2004	600
DAMILANO 'Cannubi' Riserva Barolo, Piedmont, IT	2009	565
ROBERTO VOERZIO 'La Serra' Barolo, Piedmont, IT	2007	450
PRUNOTTO , Barbaresco, Piedmont, IT	2016	100
PELISSERO Riserva 'Vanotu' Barbaresco, Piedmont, IT	2004	600

ALL FOOD & BEVERAGE IS SUBJECT TO A 9% SALES TAX & 22% SERVICE CHARGE

ALL GROUPS OVER 15 GUESTS WILL BE SERVED FAMILY STYLE. GROUPS OVER 12 GUESTS WILL BE SEATED AT MULTIPLE TABLES