

## paste

**DUCK & FOIE GRAS RAVIOLI**  
marsala reduction

**CAVATELLI**  
house made sausage ragout, olive, ricotta salata

**AGNOLOTTI**  
short rib, brown butter, horseradish  
& toasted breadcrumbs

**GNOCCHI**  
porcini mushroom, preserved black truffle,  
herb butter, parmigiano

**SQUID INK TAGLIATELLE**  
lobster, spicy basil breadcrumbs

**TAGLIOLINI AGLI SCAMPI** (GFO)  
prawns, heirloom tomatoes, capers,  
lemon, garlic butter sauce

**SPAGHETTI** (GFO/VO)  
tomato & basil

**CHAMPAGNE & KING CRAB RISOTTO**  
carnaroli risotto, champagne, parmesan cheese,  
crème fraîche, king crab

### PACCHERI ALLA SCARPETTA

(for two)

paccheri pasta, sicilian cherry tomato sauce,  
parmigiano, torn basil  
finished tableside  
served with sourdough pagnotta

## pesce

**BRANZINO** (GFO)  
rainbow chard, toasted pine nuts, sun raisins,  
citrus tomato sauce, basil

**DAY BOAT SCALLOPS** (GFO)  
butternut squash puree, green apple baby  
fennel salad, sicilian blood orange gastrique,  
toasted seeds

**SALMON\*** (GFO)  
8 oz seared salmon, roasted cauliflower and  
king trumpet mushrooms, lemon-chive vellute

**CHILEAN SEABASS "ACQUAPAZZA"** (GFO)  
cherry tomato, basil, fresh chili, potatoes,  
fish broth

## carne

**ROASTED CHICKEN** (GFO)  
roasted root vegetables, chicken jus

**COLORADO LAMB RACK\***  
pecorino cheese crust, crushed potatoes,  
roasted bell pepper, lamb jus

**BRAISED PRIME SHORT RIB** (GFO)  
butter poached king crab, mashed potatoes

**VEAL CHOP MILANESE**  
arugula salad, cherry tomatoes,  
parmigiano reggiano

**KUROBUTA PORK CHOP** (GFO)  
brussels sprouts, sauce finanziaria

**FILET OF BEEF\*** (GFO)  
barolo sauce, sauteed baby spinach

## verdure

**ROASTED BABY CARROTS**  
orange glaze

**GRILLED ASPARAGUS**  
pancetta vinaigrette

**CRISPY FINGERLING POTATOES**  
parmigiano & herbs

**SAUTEED WILD MUSHROOMS**  
shaved parmigiano

(GFO): this menu item may be prepared Gluten Free upon request. (VO): this menu item may be prepared Vegan upon request.

\*the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.

# scarpetta

## insalata

### **CAPRESE** (GFO)

bufala mozzarella, heirloom tomatoes,  
oregano, basil oil

### **INSALATA MISTA** (GFO/VO)

seasonal green mix, carrots, cherry tomatoes,  
red wine shallot vinaigrette

### **BEET INSALATA** (GFO/VO)

lemon greek yogurt salsa, hazelnuts, goat cheese,  
mint dressing, crispy lotus root

### **INSALATA CESARE\*** (GFO)

parmesan croutons

## crudo

### **ROYAL OSETRA CAVIAR\*** (GFO)

traditional condiments, semolina blini

### **1/2 dz. OYSTERS\*** (GFO)

tangerine mignonette, apples, serrano pepper

### **YELLOWTAIL CRUDO\*** (GFO)

ginger oil, pickled red onion

### **AHI TUNA CARPACCIO\*** (GFO)

lemon vinaigrette, chives, capers,  
olives, micro arugula, toasted croutons

### **GRASS FED BEEF TARTARE\*** (GFO)

capers, cornichon, shallots, mustard,  
cured duck egg yolk, toasted bread

## antipasti

### **SEASONAL SOUP**

roasted pumpkin, king crab salad, crème fraîche

### **AUSTRALIAN SHRIMP** (GFO)

seared shrimp, braised rosemary lentil,  
extra virgin olive oil, micro seasonal salad

### **PROSCIUTTO SAN DANIELE** (GFO)

20 month aged, green olive, crostini, pecorino,  
house made giardiniera

### **CALAMARI FRITTI\***

calabrian tomato sauce, crispy herbs,  
lemon & basil aioli

### **OCTOPUS ALLA PLANCIA** (GFO)

caramelized sweet onion, n'duja

### **POLENTA CREMOSA**

truffled mushroom fricassée

### **RAVIOLO\***

truffle, sheep's milk ricotta,  
truffle butter, egg yolk

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## signature tasting menu

*per person | additional with wine pairing  
we request the entire table participate*

### OYSTERS\*

tangerine mignonette,  
apples, serrano pepper

### DAY BOAT SCALLOPS

butternut squash puree, green apple,  
baby fennel salad, sicilian blood orange gastrique,  
toasted seeds

### SPAGHETTI

tomato & basil

&

### AGNOLOTTI

short rib, brown butter,  
horseradish & toasted breadcrumbs

### SALMON\*

seared salmon, roasted cauliflower and  
king trumpet mushrooms, lemon-chive vellute

### BRAISED PRIME SHORT RIB

butter poached king crab, mashed potatoes

### NUTELLA BOMBOLONI

nutella & pastry cream filled doughnuts,  
nutella ganache, banana gelato

*Tasting Menu Only Available Until 9:00 Pm*

**DAVID FRICAUD** chef de cuisine