

primi piatti

<b>RAW YELLOWTAIL</b> olio di zenzero & flaked sea salt	18
<b>TUNA 'SUSCI'</b> marinated vegetables & preserved truffles	18
<b>FARMERS MARKET SALAD</b> truffle pecorino & hazelnuts	17
<b>CHILLED ENGLISH PEA SOUP</b> smoked trout, peas & trout roe	17
<b>HEIRLOOM TOMATOES</b> burrata, pickled eggplant & fried capers	18
<b>CREAMY POLENTA</b> fricasee of truffled mushrooms	18
<b>CRISPY FRITTO MISTO</b> seafood, vegetables, artichokes, herbs & lemon	17
<b>MOZZARELLA IN CARROZZA</b> stewed baby tomatoes	16
<b>BRAISED SHORT RIBS OF BEEF</b> vegetable & farro risotto	18



paste

*all pastas are made fresh at scarpetta*

<b>CAVATELLI</b> capretto, dandelion & aged goat cheese	26
<b>TAJARIN</b> sweetbreads, jalapeño & zucchini	25
<b>RABBIT AGNOLOTTI</b> peas & riesling-mustard reduction	25
<b>SPAGHETTI</b> tomato & basil	24
<b>TALEGGIO MEZZALUNA</b> new potatoes, green onion & shiitakes	26
<b>BLACK TAGLIOLINI</b> seafood ragout & basil breadcrumbs	28
<b>DUCK &amp; FOIE GRAS RAVIOLI</b> marsala reduction	26

*vegetarian menu available upon request*

## piatti

<b>FENNEL SPICED BLACK COD</b> concentrated tomatoes, mantecato & black olive oil	34
<b>BRANZINO</b> fresh ceci beans, white asparagus, pancetta & morels	33
<b>HALIBUT</b> baby vegetables, preserved lemon & almond broth	35
<b>RED SNAPPER BRODETTO</b> fregola, taggiasca olives, clams, crab & mussels	35
<b>ROASTED ORGANIC CHICKEN</b> herb spaetzle, speck, carrots & fegato	26
<b>SPICED DUCK BREAST</b> favas, braised endive & apricot mostarda	33
<b>SPICE CRUSTED RACK OF LAMB</b> braised artichokes, crispy lamb neck & basil	39
<b>DRY AGED SIRLOIN</b> baby vegetables, potatoes & pickled shallots	42
<b>MANGALITSA PORK LOIN</b> guanciale, corn, chanterelles & smoked pork jus	38

