

## primi piatti

<b>RAW YELLOWTAIL</b> olio di zenzero & flaked sea salt	18
<b>TUNA 'SUSCI'</b> marinated vegetables & preserved truffles	18
<b>CHESTNUT SOUP</b> smoked guinea hen & root vegetables	17
<b>ROASTED BABY BEETS</b> burrata, orange & hazelnut vinaigrette	17
<b>CREAMY POLENTA</b> fricassee of truffled mushrooms	19
<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, bitter greens & aged goat cheese	26
<b>TAJARIN</b> sweetbreads, jalapeño & zucchini	25
<b>SHORT RIB AGNOLOTTI</b> root vegetables & horseradish	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 DUSTED BLACK COD</b> concentrated tomatoes, mantecato & black olive oil	34
<b>BRANZINO</b> sunchokes, cotechino, leeks & bottarga breadcrumbs	33
<b>LARDO WRAPPED HALIBUT</b> romanesco cauliflower & smoked potato puree	35
<b>RED SNAPPER IN 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> butternut squash, tuscan kale, pickled raisins & foie gras emulsion	33
<b>SPICE CRUSTED RACK OF LAMB</b> braised artichokes, crispy lamb neck & basil	39
<b>DRY AGED SIRLOIN OF BEEF</b> baby vegetables, potatoes & pickled shallots	42
<b>PANCETTA WRAPPED PORK LOIN</b> guanciale, brussels sprouts, chanterelle mushrooms & quince puree	38

