

# THE RITTENHOUSE



scarpetta

*The philosophy of Scarpetta's kitchen is to create bold flavors by amplifying the essence of seasonal ingredients. The signature pastas are made in-house daily and are paired with the highest quality ingredients. The understated-yet-elegant approach to design creates an environment that is simultaneously stylish, welcoming, and inspiring, where guests can feel as though they are at a decadent dinner party.*

**5:30PM-10:00PM**  
**(Closed on Sunday)**

## PRIMIE

**Raw Yellowtail** 18  
*Olio di Zenzero & Pickled Red Onion*

**Beet Salad** 18  
*Roasted Baby Beet, Shaved Vegetables, Crema di Ricotta*

## PASTA

**Pappardelle** 25  
*Rabbit, Olive, Anchovy, Tomato, Arugula*

**Black Linguini** 28  
*Frutti di Mare & Herbed Bread Crumbs*

## PIATTI

**Branzino** 32  
*Endive, Leeks, Sumac, Carrot Purée*

**Crescent Duck Breast** 31  
*Served Medium Rare with Spring Onion, Fava, Watermelon Radish*