

crudo

RAW YELLOWTAIL olio di zenzero & pickled red onion	16
TUNA 'SUSCI' marinated vegetables & preserved truffle	17
FLUKE CRUDO sunchoke & citrus	14
DIVER SCALLOP black truffle, pea & aleppo	17

primi piatti

CREAMY POLENTA fricasee of truffled mushrooms	16
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	17
CRISPY FRITTO MISTO calamari, shrimp, squash, eggplant & herbs	15
ROASTED BEET SALAD shaved autumn vegetables, ricotta & beet vinaigrette	16
CECI BEAN SOUP sweet & spicy sausage, escarole & rosemary	14



paste

SPAGHETTI tomato & basil	22
DUCK & FOIE GRAS RAVIOLI marsala reduction	26
SHORT RIB & BONE MARROW AGNOLOTTI garlic chip & horseradish	25
BLACK FARFALLE seafood ragout & herbed bread crumbs	26
TAGLIATELLE guanciale, autumn vegetables & truffle zabaglione	23
PAPPARDELLE braised rabbit & porcini	25

all pastas are handmade in house

pesce

BLACK COD 31
caramelized fennel & concentrated tomato

BRANZINO 30
rosemary lentils, rapini & endive

WILD STRIPED BASS 29
brussels sprouts, pancetta, caper & peperoncino jus

HALIBUT EN CROUTE 32
leek, endive & salsa verde

carne

ORGANIC CHICKEN 26
fregola, butternut squash, kale & orange olivada

MOIST-ROASTED CAPRETTO 30
broccoli rabe, pancetta & potato

VEAL TENDERLOIN 34
gnocchi alla romana, root vegetables & glazed sweetbreads

DRY-AGED STRIP LOIN 44
trumpet mushroom, cipollini onion, potato
& truffled spinach



• V E G E T A R I A N O •

scarpetta is proud to source & showcase local farmers & purveyors through dishes that best represent the product

primi piatti

CRISPY VEGETABLES seasonal	14
CREAMY POLENTA fricassee of truffled mushrooms	16
ROASTED BEET SALAD shaved autumn vegetables, market greens, ricotta & beet vinaigrette	16
CECI BEAN SOUP escarole & rosemary	14

piatti

ROSEMARY-BRAISED LENTILS* broccoli rabe & concentrated tomato	16
FARRO RISOTTO carrot, zucchini & shaved parmesan	16
SPAGHETTI tomato & basil	22
TAGLIATELLE autumn vegetables & truffle zabaglione	21

*item may be prepared vegan