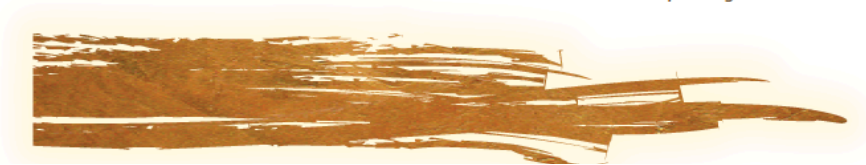


{ primi piatti }

<b>YELLOWTAIL*</b> olio de zenzero & pickled red onion	18.
<b>TUNA "SUSCI"*</b> marinated vegetables & preserved truffles	18.
<b>AUTUMN VEGETABLE SALAD</b> stracciatella, hazelnuts & balsamic	16.
<b>CREAMY POLENTA*</b> fricassee of truffled mushrooms	15.
<b>BRAISED SHORT RIBS OF BEEF*</b> vegetable & farro risotto	16.
<b>CRISPY FRITTO MISTO*</b> seafood, vegetables, herbs & lemon	17.
<b>SPICED BUTTERNUT SQUASH SOUP</b> chestnut gnocchi, apple & brussel sprouts	14.
<b>PANCETTA WRAPPED PRAWNS</b> rosemary braised lentils & basil	18.

\* Scarpetta Signatures



all pasta are made fresh and made in scarpetta

<b>AGNOLOTTI DAL PLIN*</b> short rib, bonemarrow, horseradish & brown butter	23.
<b>SPAGHETTI*</b> tomato & basil	24.
<b>DUCK &amp; FOIE GRAS RAVIOLI*</b> marsala reduction	23.
<b>BLACK FARFALLE</b> Nova Scotia lobster & basil breadcrumbs	35.
<b>CAVATELLI</b> capretto, broccoli rabe & aged goat cheese	25.
<b>SMOKED RICOTTA &amp; BEET CASONSEI</b> pistachio & poppy seeds	23.
<b>PAPPARDELLE</b> pork ragu, pine nuts & red wine spiced prunes	25.

{ paste }

\* Scarpetta Signatures

Please note that a gratuity of 18% will be included for parties of 6 or more.

{ piatti }

<b>BLACK COD</b>	
bacala montecato, gaeta olives & concentrated tomatoes	35.
<b>MEDITERRANEAN BRANZINO</b>	
mussels, salsify, Tuscan kale & salsa verde	29.
<b>STEELHEAD TROUT</b>	
cauliflower, saffron potatoes & little neck clams	30.
<b>ROASTED ORGANIC CHICKEN</b>	
chestnut spaetzle, braised cabbage & fegato sauce	28.
<b>ASH CRUSTED VENISON</b>	
parsnip, autumn farro & juniper sauce	41.
<b>SPICED DUCK BREAST</b>	
duck sausage, fregola, bitter greens & currants	34.
<b>HERITAGE PORK LOIN</b>	
corona beans, smoked pork shoulder & apple mostarda	35.
<b>45 DAY DRY AGED STRIP LOIN</b>	
beef cheek, autumn vegetables & oxtail sugo	40.

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