crudi

OYSTER SPIAGGIA 29
½ dozen east coast oysters, cucumber, tomato brodetto

YELLOWTAIL 29
olio di zenzero, pickled red onion

RED SHRIMP CARPACCIO 30
kumquat, szechuan peppercorns, lime

DIVER SCALLOPS 35
caviar, chive oil, sunchoke vinaigrette

LONG ISLAND FLUKE 28
figs, balsamico rosato, fried capers, hawaiian salt

BIGEYE TUNA 28
carrot, chive, preserved truffle

primi

SEARED SCALLOPS 35
maitake mushrooms, chestnuts, guanciale, grapes, celery root

CHARRED OCTOPUS 32
marble potato, artichoke, celery, scallion, guazzetto

BRAISED SHORT RIB 29
seasonal vegetables, farro risotto

CREAMY POLENTA 26
fricassee of truffled mushroom

insalata

CHICORY 21
roasted figs, pomegranate, candied walnuts, parmesan, champagne vinaigrette

MARKET GREENS 21
seasonal vegetable, crispy parmesan, sherry vinaigrette

consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

paste

SPAGHETTI* — 36
tomato, basil

PUMPKIN GNOCCHI — 33
preserved truffles, roasted squash, braised cabbage, brown butter

RAVIOLI — 44
duck, foie gras, marsala reduction

TAGLIOLINI NERO — 46
lobster, calabrian chili, herbed bread crumbs

CAPPELLACCI — 37
cacio e pepe, charred leek, brown butter, sage

AGNOLOTTI — 41
short rib, bone marrow, garlic chip, horseradish

CAVATELLI — 39
mushrooms, leek sofrito, truffle sabayon

All pastas are handmade in house gluten-free pasta available upon request.

*Spaghetti For Social Good
For every spaghetti sold, Scarpetta will donate $1 to the Food Education Fund.
Visit @scarpettarestaurants for more information.

secondi

HALIBUT 56
shrimp, clams, fregola, brodetto

ROASTED CHICKEN 46
herbed spätzle, seasonal vegetables, swiss chard, parsnip purée

MUSCOVY DUCK 62
chestnuts, parsnip, quince, foie gras ganache

PRIME SIRLOIN 68
truffle spinach, brussel sprouts, roasted sunchokes,
agrodolce cippolini

to share

PRAWNS ALLA GRIGLIA 71
lemon butter sauce, sourdough bread

CHARRED WHOLE BRANZINO 89
lemon, dill, capers, chili oil

MILANESE VEAL CHOP 78
rucola, charred lemon

contorni

ROMANESCO CAULIFLOWER 20
salmoriglio, basil breadcrumbs

BROCCOLINI 22
toasted almond, garlic chip, lemon

HEIRLOOM CARROTS 22
yogurt, sicilian spices, lime

POTATOES RUSTICA 19
agrodolce cippolini, rosemary

A 3% party administration fee is applied to all checks for parties of 6 or more. This & all other fees & charges applied (if any) are not considered gratuities. They're used to offset operational, overhead, & administrative costs associated with large party events, including benefits provided to our employees.