

{ primi piatti }

Florida Stone Crabs
truffled aioli &
dijon
26.

OYSTERS- WEST COAST

truccioletto mignonette, lemon & cocktail sauce (1/2 dz.) 24.

RAW YELLOWTAIL*

olio di zenzero & pickled red onion 18.

TUNA 'SUSCI'*

marinated vegetables & preserved truffles 18.

BEET SALAD

stracciatella cheese, pumpkin seeds & balsamic 16.

ROASTED CHESTNUT SOUP

Brussels sprouts, red wine braised goose & celery 15.

CRISPY FRITTO MISTO

seafood, vegetables, artichokes, herbs & lemon 17.

BRAISED SHORT RIBS OF BEEF

root vegetables & farro risotto 19.

CREAMY POLENTA

fricassee of truffled mushrooms 17.

ROASTED SEA SCALLOPS*

cauliflower, bottarga, chili & caper salmoriglio 18.



all pastas are fresh and made in scarpetta

TAGLIATELLE

root vegetables, truffle zabaglione & guanciale 26.

DUCK & FOIE GRAS RAVIOLI

marsala reduction 26.

SHORT RIB AGNOLOTTI

brown butter horseradish & toasted breadcrumb 25.

SPAGHETTI

tomato & basil 24.

STRACCI

lobster, crab, shrimp & basil breadcrumbs 38.

{ **paste** }

TAGLIOLINI

butter & parmigiano black 65.

AGNOLOTTI

sheep's milk ricotta, parmigiano emulsion black 75.

{ **tartufo freschi** }

SUPPLEMENT

black 55.

* the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.

scarpetta

{ **piatti** }

BLACK COD caramelized fennel & concentrated tomato	32.
IMPORTED JOHN DORY parsnip, truffled salsify, toasted almonds & watercress	38.
MEDITERRANEAN BRANZINO braised leeks, shrimp, clams, mussels & celery root	31.
ROASTED ORGANIC CHICKEN sunchoke, apples & truffle madeira sauce	31.
COLORADO LAMB LOIN* eggplant, artichokes & pearl onion	40.
SPICED DUCK BREAST* endive, preserved orange & cippollini	33.
VEAL CHOP* saffron semolina pudding, fall vegetables & gremolata	44.
RIBEYE OF BEEF 24 OZ.* parmigiano horseradish potato gratin & bone marrow barolo reduction	62.
CARROTS honey glazed & sicilian toasted pistachios	9.
MUSHROOMS pecorino & truccioletto vinegar	9.
POTATOES preserved truffles & parsley	9.
BROCCOLI RABE garlic & chili	9.

{ **contorni** }

scarpetta

{signature tasting menu }

DUO OF YELLOWTAIL AND TUNA "SUSCI"

Adami, Prosecco, Veneto, N/V

ROASTED SEA SCALLOPS, CAULIFLOWER, BOTTARGA, CHILI & CAPER SALMORIGLIO

Iberian Remix, Albarino, Edna Valley 2009

SPAGHETTI TOMATO BASIL & SHORT RIB AGNOLOTTI

Il Poggione, Rosso di Montalcino, Tuscany 2008

BLACK COD, CAMELIZED FENNEL & CONCENTRATED TOMATOES

Jermann Red Angel, Pinot Noir, Friuli 2008

SPICED DUCK BREAST, ENDIVE, PRESERVED ORANGE & CIPPOLLINI

Feudi di San Gregorio, Rubrato, Aglianico, Campania 2009

AMEDEI CHOCOLATE CAKE TOASTED ALMOND GELATO

Quinita do Noval, Colheita, Tawny Port, Portugal 1997

110. per person

45. additional with wine pairing

** we request the entire table participate



{ primi piatti }

***CHESTNUT SOUP**

Brussels sprouts, glazed chestnuts & celery 15.

ROASTED ABALONE MUSHROOMS

sunchoke puree & olive oil confit spiced apples 15.

***BEET SALAD**

toasted pumpkin seeds & balsamic 16.

CREAMY POLENTA

fricassee of truffled mushrooms 17.

CRISPY VEGETABLES

artichokes, herbs & chili 12.

*** ROASTED CAULIFLOWER**

chili, lemon & caper salmoriglio 14.

BRAISED FALL ROOT VEGETABLES

parsnip puree, toasted almonds & watercress 15.

***VEGAN-FRIENDLY**

{ paste e piatti }

TAGLIATELLE

roasted root vegetables & truffle zabaglione 26.

SPAGHETTI

tomato & basil 24.

*** ROASTED BABY POTATOES**

eggplant puree & pearl onions 18.

*** ROASTED-BRAISED LENTILS**

broccoli rabe & oven dried tomatoes 19.

*** CAMELIZED FENNEL**

concentrated tomatoes & oil cured olives 13.

RISOTTO OF FARRO

roasted winter vegetables & parmigiano 13.

AGNOLOTTI

sheep's milk ricotta, truffle & parmigiano emulsion 28.



{ vegetariano }

{ primi piatti }

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olio di zenzero & pickled red onion 18.

TUNA 'SUSCI'*

marinated vegetables & preserved truffles 18.

BEET SALAD

stracciatella cheese, pumpkin seeds & balsamic 16.

ROASTED CHESTNUT SOUP

Brussels sprouts, red wine braised goose & celery 15.

CREAMY POLENTA

fricassee of truffled mushrooms 17.

ROASTED SEA SCALLOPS*

cauliflower, bottarga, chili & caper salmoriglio 18.

BRAISED FALL ROOT VEGETABLES

parsnip puree, toasted almonds & watercress 15.

{ gluten free }



{ piatti }

BLACK COD

caramelized fennel & concentrated tomato 32.

MEDITERRANEAN BRANZINO

braised leeks, shrimp, clams, mussels & celery root 31.

ROASTED ORGANIC CHICKEN

sunchoke, apples & truffle madeira sauce 31.

RIBEYE OF BEEF 24 OZ.*

parmigiano horseradish potato gratin & bone marrow barolo reduction 62.

SPICED DUCK BREAST*

endive, preserved orange & cippollini 33.

COLORADO LAMB LOIN*

eggplant, artichokes & pearl onion 40.

ROASTED-BRAISED LENTILS

broccoli rabe & oven dried tomatoes 19.

CARAMELIZED FENNEL

concentrated tomatoes & oil cured olives 13.

scarpetta

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{ formaggi }

CASATICA

lombardia / italy / buffalo
truffle honey

CASTELROSSO

piemonte / italy / cow
preserved walnuts

ROBIOLA FOGLIE DI CASTAGNO

piemonte / italy / goat
quince paste

GORGONZOLA CREMIFICATO

lombardia / italy / cow
pear mostarda

12. for three
served with crispy taralle

scarpetta

{dolce}

11.

AMEDEI CHOCOLATE CAKE

toasted almond gelato & salted caramel sauce

COCONUT PANNA COTTA

coconut sorbetto, guava soup & pineapple

ZEPPOLE

nutella center, vanilla sauce & candied hazelnuts

PUMPKIN SWIRL CHEESECAKE

graham cracker crust, pumpkin seed brittle

NAPOLEON

creme brûlée, macadamia tuiles,
orange sorbet

BROWN BUTTER HAZELNUT CAKE

lemon curd, meringue, olive oil gelato & candied hazelnuts

GINGERBREAD PEAR CRISP

caramelized cranberries, cinnamon gelato



{ ports & madeira }

DOWS VINTAGE 1985	25.	GORDON MADEIRA 15 year	12.
DOWS 10 Year	14.	BROADBENT MADERIA 5 Year	10.
DOWS 40 Year	35.	TAYLOR FLADGATE 20 Year	18.

{ grappa & amaro }

POLI BARRIQUE	35.	POLI MOSCATO	12.
GAJA & REY	14.	NONINO CHARDONNAY	19.
AMARO NONINO	15.	MONTE NEGRO	15.
AVERNA	10.	MELETTI	10.
FERNET BRANCA	12.	FERNET MENTA	12.

{ bourbon }

BAKERS	10.	BASIL HAYDEN'S	12.
BLANTONS	16.	BOOKERS	16.
BULLIET	10.	EAGLE RARE 10	14.
ELIJAH CRAIG	10.	HIGH WEST RYE 16	18.
JEFFERSON PRESIDENTIAL	12.	KNOB CREEK	10.
PAPPY VAN WINKLE 23	45.	WOOFORD RESERVE	10.
MAKERS MARK	10.	MAKERS MARK 46	12.

{ single malts }

ARDBEG 10yr	12.	AUCHENTOSHAN 12yr	12.
BALVENIE 12yr	12.	GLENDRONACH 15yr	15.
GLENLIVET 12yr	10.	GLENLIVET 18yr	14.
GLENMORANGIE 25yr	115.	GLENMORANGIE 18yr	18.
GLENMORANGIE 10yr	12.	GLENFIDDICH 12yr	12.
LAPHROIG 10y	10.	LAGAVULIN 16yr	16.
MACALLAN 18yr	25.	MACALLAN 12yr	12.
MACALLAN 25yr	95.	TALISKER 10yr	14.
OBAN 14yr	14.	SINGLETON 12yr	12.
SPRINGBANK 10yr	12.	YAMAZAKI 10yr	12.
		YAMAZAKI 18yr	25.