

{ primi piatti }

RAW YELLOWTAIL olio di zenzero & flaked sea salt	18
TUNA 'SUSCI' marinated vegetables & preserved truffles	18
ROASTED BEETS pumpkin seeds, sheep's milk yogurt & watercress	17
CELERIAC AND PARSNIP SOUP pear, piave & crisped hen of the woods mushrooms	16
SEARED SEA SCALLOPS sunchoke, apple & black trumpet mushrooms	19
CREAMY POLENTA fricassee of truffled mushrooms	18
CRISPY FRITTO MISTO seafood, vegetables, artichokes, herbs & lemon	17
MOZZARELLA IN CARROZZA stewed baby tomatoes	16
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	18

scarpetta

all pastas are fresh and made in scarpetta

{ paste }

TAGLIATELLE truffle zabaglione, guanciale & autumn vegetables	26
CAVATELLI rabbit ragu, porcini & arugula	24
SHORT RIB & BONE MARROW AGNOLOTTI garlic chips & fresh horseradish	25
SPAGHETTI tomato & basil	24
PUMPKIN CASONSEI ricotta & amaretti	24
BLACK TAGLIOLINI seafood ragout & basil bread crumbs	28
DUCK & FOIE GRAS RAVIOLI marsala reduction	26

vegetarian menu available upon request

{ piatti }

TURBOT cavolo nero, salsify & mussels	33
BLACK COD caramelized fennel & concentrated tomatoes	34
BRANZINO cauliflower, braised capers & bottarga	31
WILD STRIPED BASS baby artichokes, guanciale & green onions	32
ROASTED ORGANIC CHICKEN chestnut spaetzle, savoy cabbage & fegato	26
SPICED DUCK BREAST lentils with cotechino, butternut squash & apple mostarda	33
ASH CRUSTED VENISON smoked quince, autumn farro & juniper sauce	41
DRY AGED SIRLOIN baby vegetables, potatoes & pickled shallots	44
MOIST-ROASTED CAPRETTO rapini, pancetta & potatoes	30
VEAL LOIN gremolata crust, saffron semolina & bone marrow	38

scarpetta