

scarpetta

{signature tasting menu}

DUO OF YELLOWTAIL AND TUNA "SUSCI"

Sciarpa, Prosecco di Valdobbiadene, Veneto N/V

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BRAISED SHORT RIBS OF BEEF & MOZZARELLA IN CARROZZA

Gulfi, Carjicanti, Sicilia 2009

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SPAGHETTI TOMATO BASIL & SHORT RIB AGNOLOTTI

Michele Chiarlo, Barbera d'Asti 'Le Orme', Piemonte 2009

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BLACK COD, CAMELIZED FENNEL & CONCENTRATED TOMATOES

Casanuova delle Cerbaie, Rosso di Montalcino, Toscana 2007

or

MOIST-ROASTED CAPRETTO, RAPINI, PANCETTA & POTATOES

Per Linda, Montepulciano d'Abruzzo, Abruzzo 2009

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AMEDEI CHOCOLATE CAKE, SALTED CARAMEL GELATO

Bosio, Moscato D'Asti, Piemonte 2009

85. per person

45. additional with wine pairing

** we request the entire table participate

