

primi piatti

RAW YELLOWTAIL olio di zenzero & pickled red onion	18
YELLOWFIN TUNA CRUDO santa barbara sea urchin & crispy sunchokes	19
STEAK TARTARE preserved truffles & parmigiano	26
DISTEFANO BURRATA grilled peaches, pickled stone fruit, bitter greens & toasted almonds	18
FARMERS' MARKET SALAD local vegetables, pecorino, hazelnuts & truffle vinaigrette	17
PURÉE OF CHILLED WATERMELON & TOMATO SOUP goat cheese, cucumber & watercress	16
CREAMY POLENTA fricassée of truffled mushrooms	18
GRILLED IMPORTED SPANISH OCTOPUS black garlic purée, peanut potatoes & tomato-olive vinaigrette	21
SEARED SEA SCALLOPS smoked butter bean purée, guanciale, baby leeks & crispy breadcrumbs	25
BRAISED SHORT RIBS OF BEEF vegetable & farro risotto	18

paste

all pastas are made fresh at scarpetta

TAJARIN parmigiano & burgundy truffles	65
PORCINI TAGLIATELLE housemade veal sausage, cherry tomatoes & pecorino romano	26
SPAGHETTI tomato & basil	24
TAGLIOLINI lobster, guanciale & basil breadcrumbs	39
SHORT RIB & BONE MARROW AGNOLOTTI garlic chips, toasted breadcrumbs & horseradish	26
DUCK & FOIE GRAS RAVIOLI marsala reduction	26

piatti

IMPORTED TURBOT cauliflower purée, fagiolini, almonds & caper – brown butter vinaigrette	49
ALASKAN HALIBUT asparagus purée, chanterelle mushrooms, cipollini & burgundy truffle zabaglione	54
FENNEL DUSTED BLACK COD concentrated tomatoes, mantecato & black olive oil	34
CRISPY STRIPED BASS saffron potato “risotto”, frutti di mare & cherry tomatoes	36
GLAZED DOUBLE CUT BERKSHIRE PORK CHOP charred corn purée, grilled vegetables & red wine stewed plums	55
ROASTED MARY'S ORGANIC CHICKEN vegetables, fegato & parmigiano froth	29
DRY-AGED 24 oz. RIBEYE OF BEEF FOR TWO spinach aglio olio, roasted peanut potatoes & parmigiano	99
SPICED DUCK BREAST spiced pear purée, foie gras emulsion & aged balsamico	36
PRIME SIRLOIN OF BEEF baby vegetables, barolo reduction & pickled shallots	62

contorni

CRISPY WEISER FARM POTATOES caramelized shallots, smoked paprika aioli & herbs	12
BRENTWOOD CORN pancetta, forest mushrooms & basil	12
CAULIFLOWER AL FORNO taleggio fonduta, preserved truffles & thyme breadcrumbs	12
SEASONAL VEGETABLES stewed early girl tomatoes & fresh herbs	12