

Scarpetta

ARTISAN ITALIAN

SIGNATURE COCKTAILS

GIN SOUR PICCANTE 10	ZENZERO COOLER 11	PORN STAR SPRITZ 12	BASIL SBAGLIATO 12
Gin infused Scarpetta's signature chilli oil, orange mace cordial, Limoncello	Blanco tequila, Aperol, fresh ginger, fresh orange	Vanilla vodka, passion fruit, fig leaf liqueur, Prosecco	Strawberry and basil infused gin, Cocchi Rosa, Verju and Prosecco

CICCHETTI

Inspired by the Venetian tradition, these small plates packed with authentic Italian flavours are designed to be shared.

CHERRY TOMATO FOCACCIA 4	PRAWN & COURGETTE FRITTERS 9
Homemade just like in Southern Italy for a proper "Scarpetta"	Piemontese Salsa Verde and Parmesan Mayo dip
MOZZARELLA POMODORO PANZEROTTI 7	BOMBETTE PUGLIESI 10
Crunchy fried dough pockets with a melted cheese and tomato filling	Cheese, herb and Mortadella "bomb", homemade pickles and Salsa Verde
BRUSCHETTA 'NDUJA BURRATA 7	'NDUJA PRAWNS 10
Creamy Burrata over spicy 'Nduja finished with pistachio crumble	'Nduja - topped roasted prawns, citrus & herbs dip
	TRUFFLE ARANCINI 11
	Parmesan mayo dip

SALADS

Our new salad range is inspired by summer by the sea in Salento, highlighting fresh produce, sustainably-caught seafood and traditional recipes with our own homemade dressing.

BURRATA ROCKET SALAD 12	OCTOPUS & SALENTO COUSCOUS 12
With a trio of San Marzano, confit and cherry tomatoes, sprinkled with black olive and crumble	Herb & lime-marinated octopus on crispy Salento couscous with fresh cucumber and our spicy Calabrian sauce
	PISTACHIO TUNA TARTARE 13
	Citrus-marinated tuna and roasted mediterranean vegetable caponata on a bed of pistachio pesto

FRESH PASTA

We handcraft our pasta from scratch, every day. The flour we use comes from a mill in Southern Italy. It's freshly milled to order, using the traditional method to keep hold of the nutrients and flavour.

TONNARELLI 'NDUJA & SAUSAGE 11	PRAWN & COURGETTE PESTO CASERECCHE 15
Spicy tomato sauce, Tuscan sausage, spicy Calabrian 'Nduja served with Pecorino cheese	Juicy prawns in a creamy sauce, topped with crunchy almond flakes and lemon zest
AUBERGINE & WILD MUSHROOM PACCHERI 13	BEEF SHIN RAGÚ PAPPARDELLE 15
With slow cooked freshly made tomato sauce, roasted aubergine, seasoned mushrooms finished with a crispy Salento couscous	Tuscan slow cooked beef, red wine and tomato sauce, served with Parmesan cheese
TONNARELLI CACIO E PEPE 13	TUNA TARTARE PACCHERI 15
Traditional Roman creamy sauce with Pecorino cheese and black pepper	Chunks of marinated raw tuna top a creamy burrata, fresh basil and tomato sauce
	RICOTTA RAVIOLONI 15
	Giant ravioli in a rich confit tomato butter, topped with crispy fried Tuscan coppa and fresh basil