

Scarpetta

ARTISAN ITALIAN

FEAST MENU

£49 per person

Add wine pairing for an additional £29pp

STARTERS | TO SHARE FOR THE TABLE

CHERRY TOMATO FOCACCIA (vg)

Homemade just like in Southern Italy for a proper "Scarpetta"

TRUFFLE ARANCINI (v)

Parmesan mayo dip

PRAWN & COURGETTE FRITTERS

Parmesan mayo and Piemontese salsa verde

BOMBETTE PUGLIESI

Cheese, herb and Mortadella "bomb", homemade pickles and Salsa Verde

CA' MONTINI, SINGLE VINEYARD PINOT GRIGIO 2021 | PINOT GRIGIO | 12.5% | Trentino - Alto Adige ITA

MAINS

PISTACHIO TUNA TARTARE

Citrus-marinated tuna and roasted mediterranean vegetable caponata on a bed of pistachio pesto

BEEF SHIN RAGÚ PAPPARDELLE

Tuscan slow cooked beef, red wine and tomato sauce, served with Parmesan cheese

RICOTTA RAVIOLONI

Giant ravioli in a rich confit tomato butter, topped with crispy fried Tuscan coppa and fresh basil

TUNA TARTARE PACCHERI

Chunks of marinated raw tuna top a creamy burrata, fresh basil and tomato sauce

PRIMASOLE, PRIMITIVO | PRIMITIVO | 13.5% | Puglia ITA

DESSERTS

SICILIAN CANNOLO PLATE

With sweet Ricotta, chocolate and candied orange

NUTELLA GNOCCHI

With vanilla ice cream

SCARPETTA SIGNATURE TIRAMISÚ

With chocolate chunks

PASSITO | GARGANEGA - TREBBIANO | 13% | Veneto ITA