

Scarpetta

ARTISAN ITALIAN

SET MENU

2 Courses - £29 per person

3 Courses - £35 per person

STARTERS

TRUFFLE ARANCINI

Parmesan mayo dip

MOZZARELLA POMODORO PANZEROTTI (v)

Crunchy fried dough pockets with a melted cheese and tomato filling

BRUSCHETTA 'NDUJA BURRATA

Creamy Burrata over spicy 'Nduja finished with pistachio crumble

BURRATA ROCKET SALAD (v)

With a trio of San Marzano, confit and cherry tomatoes, sprinkled with black olive and crumble

MAINS

AUBERGINE & WILD MUSHROOM PACCHERI (vg)

With slow cooked freshly made tomato sauce, roasted aubergine, seasoned mushrooms finished with a crispy Salento couscous

TONNARELLI CACIO E PEPE

Traditional Roman creamy sauce with Pecorino cheese and black pepper

PRAWN & COURGETTE PESTO CASERECCO

Juicy prawns in a creamy sauce, topped with crunchy almond flakes and lemon zest

PISTACHIO TUNA TARTARE

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

DESSERTS

AFFOGATO AL CAFFÈ

With Vanilla ice cream, Amaretto Disaronno and Amaretti crumble

CAPRI CAKE

Classic Italian flourless cake with vanilla ice cream

SCARPETTA SIGNATURE TIRAMISÙ

With chocolate chunks