

Scarypetta

GROUP BOOKINGS & EVENTS

ENQUIRE **HERE**



CANARY WHARF

20 CANADA SQUARE
LONDON E14 5NN

FULL VENUE HIRE:
50 to 62 PEOPLE SEATED

SEMI-PRIVATE AREA:
FROM 28 PEOPLE SEATED

STANDING EVENT:
100 PEOPLE MAX.



CANNON ST.

110 CANNON STREET
LONDON EC4N 6EU

FULL VENUE HIRE:
35 to 40 PEOPLE SEATED

SEMI-PRIVATE AREAS:
18 to 24 PEOPLE SEATED

STANDING EVENT:
60 PEOPLE MAX.



BISHOPSGATE

TOWER 42
15 BISHOPSGATE
LONDON EC2N 3AR

FULL VENUE HIRE:
35 to 40 PEOPLE SEATED

STANDING EVENT:
60 PEOPLE MAX.





L'ARTE DELLA
PASTA FRESCA



OUR FOOD

EVERYBODY KNOWS OUR PASTA IS HAND-MADE EVERY MORNING, BUT SCARPETTA WAS BORN FROM A LOVE OF ALL OF THE INGREDIENTS AND TRADITIONS THAT CREATE AUTHENTIC ITALIAN CUISINE.

TO BRING THE BEST TO YOU, WE HAVE CULTIVATED CHERISHED RELATIONSHIPS WITH ARTISANS ACROSS ITALY, FROM OUR FLOUR MILL IN PUGLIA, TO OUR AUTHENTIC 'NDUJA-MAKER BASED IN A TOWN OF ONLY 1700 PEOPLE.

OUR WINE LIST IS CURATED BY TOP ITALIAN SOMMELIERS, AND WE'RE AS OBSESSED WITH OUR SPECIALTY COFFEE BEANS AS WITH OUR EXTRA VIRGIN OLIVE OIL, BECAUSE WE KNOW THAT YOU CAN TASTE THE DIFFERENCE.





ENTERTAINING IS WHAT ITALIANS DO BEST. WHETHER A CORPORATE EVENT, CHRISTMAS PARTY, TEAM DRINKS OR BIRTHDAY BASH, WE WHIP OUR FRESH INGREDIENTS INTO VIBRANT MENUS, WHILE YOU ENJOY THE MUSIC AND CANDLELIT SETTING.

WE TAKE GREAT PRIDE IN HOSTING, KEEPING YOUR GLASS FULL AND MAKING SURE YOU LEAVE OUR HOUSE CONTENT AND LONGING TO RETURN.

Patrick & Umberto



SAMPLE MENUS

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 CASERECCE

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 TIRAMISÚ

With chocolate chunks

A discretionary service charge of 12.5% will be added to your bill

vg = vegan / v = vegetarian

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

A discretionary service charge of 12.5% will be added to your bill

vg = vegan / v = vegetarian



CANAPE MENU

£29 per person for 3 items

£35 per person for 4 items

MOZZARELLA POMODORO PANZEROTTI (v)

Crunchy fried dough pockets with a melted cheese and tomato filling

TRUFFLE ARANCINI (v)

Parmesan mayo dip

BRUSCHETTA ‘NDUJA BURRATA

Creamy Burrata over spicy ‘Nduja finished with pistachio crumble

PRAWN & COURGETTE FRITTERS

Parmesan mayo and Piemontese salsa verde

CHERRY TOMATO FOCACCIA (vg)

Homemade just like in Southern Italy for a proper “Scarpetta”

BOMBETTE PUGLIESI

Cheese, herb and Mortadella “bomb”, homemade pickles and Salsa Verde



DRINKS MENU



CLASSIC COCKTAILS		GIN & TONIC	
APEROL SPRITZ Aperol, prosecco, soda water	11	CLASSIC <i>with choice of tonic</i> Sicilian Lemon, Rosemary & Olive, Rhubarb & Hibiscus, Indian, Light	10
ESPRESSO MARTINI Vodka, Vesuvio espresso, Cascara Vermouth	10	PINK GIN & TONIC Rhubarb & Hibiscus	10
NEGRONI Gin, Campari, Sweet Vermouth	10	STRAWBERRY & BASIL Natural light tonic water	11
GARIBALDI Campari, homemade grapefruit cordial, fresh orange, blossom water	9	SICILY & TONIC Gin, homemade Lemon & Thyme cordial Limoncello, Sicilian Lemon Tonic	11
SIGNATURE COCKTAILS			
GIN SOUR PICCANTE 10 Gin infused Scarpetta chilli oil, Orange & Mace cordial, Limoncello	ZENZERO COOLER 11 Blanco tequila, Aperol, fresh ginger, fresh orange	PORN STAR SPRITZ 12 Vanilla Vodka, passion fruit, Fig Leaf Liqueur, prosecco	BASIL SBAGLIATO 12 Strawberry & Basil infused gin, Cocchi Rosa, Verju and prosecco
BEERS			
PERONI Italian lager (33cl)	5	BALADIN ITALIAN IPA Pale italian lager with 100% barley malt (33cl)	6.9
MENABREA Premium strength lager (33cl)	5.5	MENABREA 00 Non - alcoholic beer	4.5
NON - ALCOHOLIC COCKTAILS		COLD PRESSED JUICES	
MARE NOSTRUM Homemade Lemon & Thyme cordial, Verjus, Rosemary & Olive Tonic	8	SPIRULINA LEMONADE Agave, lemon, grapefruit, blue green algae	5.5
POMPELMO AFFAIR Grapefruit Cordial, Verjus, Everleaf Mountain, Rhubarb & Hibiscus tonic	8	GOLDEN RATIO Apple, orange, turmeric root, lemon juice	6.5
AMARETTINO SOUR Vesuvio espresso shot, Sicilian lemon juice and Amaretti syrup	8	RISE UP Apple, carrot, ginger root, lemon juice and beetroot	6.5
SOFT DRINKS		WATER	
COCA - COLA Regular, Diet, Zero	3.5	Every Life Water drink funds clean water projects across the globe, through charity partner, drop4drop.org , as part of our joint mission to alleviate the World Water Crisis.	
SAN PELLEGRINO Orange, Lemonade	3.5		
PUNCHY Peach & Ginger, Rosemary & Yuzu, Blood orange & Cardamom	3.5		
TONIC Sicilian Lemon, Rosemary & Olive, Rhubarb & Hibiscus, Indian, Light	3	STILL SPARKLING	2.5 4



VINO ITALIANO

This list is a celebration of Italian wine, dedicated to generations of artisan winemakers engaging in both old and new techniques. These wine makers are committed to using a more sustainable and natural approach. At Scarpetta, we highlight local producers from the Friuli - Venezia Giulia region and Alto Adige, amongst others, featuring highly regarded historic wine producers such as Cantina Terlano and Christian Patat from Fondo Indizeno. For ease, our wine list is arranged from lighter to richer styles. A member of our team would be delighted to help you make a selection.

BOLLICINE	125ml	Bottle
SANTA ELENI, PROSECCO GLERA 10.5% Veneto ITA House prosecco	9	34
ADAMI, PROSECCO COL FONDO, BRUT NATURE 2021 GLERA 11% Veneto ITA Vintage Prosecco - elegant, richer. A must try		66
SERRAFINI & VIDOTTO, BOLLICINE ROSATO CHARDONNAY, PINOT NERO 12% Veneto ITA Peach blossom, cream, and delicate fruit	16	54
ETTORE GERMANO, ALTA LANGA DOCG EXTRA BRUT CHARDONNAY, PINOT NERO 12.5% Piemonte ITA The top-tier of Italian bubbles from an historic Barolo estate in Piemonte		102

VINO BIANCO	125ml	175ml	Bottle
SCARPETTA, SOAVE 2022 GARGANEGA 12.5% Veneto ITA House white	7	9	32
CA' MONTINI, SINGLE VINEYARD PINOT GRIGIO 2021 PINOT GRIGIO 12.5% Trentino ITA Tropical fruit and flowers, delicate Alpine expression	9	11	39
FONDO INDIZENO, SAUVIGNON 2021 SAUVIGNON BLANC 12.5% Friuli - Venezia Giulia ITA Beautifully bright, with great fruit intensity; side project from one of Italy's cult winemaker	11	14.5	48
CENTOPASSI, GIATO BIANCO 2022 GRILLO CATARRATTO 13% Sicily ITA Fuller, funkier alternative to Pinot Grigio. Salty, fresh, nutty			51
CATALDI MADONNA, TERRE AQUILANE GIULIA 2022 PECORINO 13% Abruzzo ITA Medium body, juicy, unoaked			66
GULFI, VALCANZJRIA 2020 CHARDONNAY, CATARRATTO 12.5% Sicily ITA Creamy, textured and full, with citrus and acidity to balance weight			62
FOLLI & BENATO 'GAVI' 2022 CORTESE 12.5% Piemonte ITA Tropical hints and a nutty finish. Great expression of a frequently dull grape			49
CAIAFFA, FIANO PUGLIA 2022 FIANO 13% Puglia ITA Incredibly aromatic; floral, ripe, tropical with a fresh finish			46
LAPILLI, FALANGHINA 'BENEVENTANO' 2021 FALANGHINA 13% Campania ITA Dry, fruity, with a citrus tang. Balanced and refreshing			48
CANTINA TERLANO, TRADITION PINOT BIANCO 2021 PINOT BIANCO 13% Trentino - Alto Adige ITA One of Northern Italy's most iconic estates; Alpine freshness with fruit concentration			64

VINO ROSATO	125ml	175ml	Bottle
VILLA DEL LAGO, PINOT GRIGIO ROSÉ 2022 PINOT GRIGIO 12% Veneto ITA House rosé	7	9	32
TENUTE SELLA, COSTA DELLE SESIA ROSATO 'MAJOLI' 2022 NEBBIOLO 13% Piemonte ITA The Italian answer to Provencale rosé. Mineral, crisp, refreshing, juicy			54

VINO ROSSO	125ml	175ml	Bottle
SCARPETTA FOLONARI, MERLOT MERLOT 12% Veneto ITA House red	7	9	32
GABBAS, LILLOVE CANNONAU DI SARDEGNA 2020 CANNONAU, MURISTELLU 13.5% Sardegna ITA Complex; fresh raspberries, violets and savoury Mediterranean herbs			58
AMOTERRA, MONTEPULCIANO D'ABRUZZO 2021 MONTEPULCIANO D'ABRUZZO 13% Abruzzo ITA Vibrant, fruit-forward and concentrated	10	12.5	41
RONCHI DI CIALLA, SCHIOPPETTINO 'RINERA' 2019 SCHIOPPETTINO 12.5% Friuli- Venezia Giulia ITA One of Italy's hidden gems. Bright red berries, pepper, smoke			68
ARNALDO RIVERA, DOLCETTO DI DIANO D'ALBA 2021 DOLCETTO 13% Piemonte ITA Light, juicy, fresh, floral. Perfect summer drinking			64
CAPARZO, SANGIOVESE TOSCANA 2021 SANGIOVESE 13% Tuscany ITA Bramble, fruit and spice; great value from an historic estate in Montalcino			46
PRIMASOLE, PRIMITIVO 2021 PRIMITIVO 13.5% Puglia ITA Full, round and spicy; sun - dried cherries, tobacco and plum	9.5	12	39
ANDRIAN, LAGREIN 'RUBENO' 2021 LAGREIN 13% Trentino Alto - Adige ITA Smoke, dark fruit and umami from Terlan's sister winery			66
LE SALETTE, VALPOLICELLA RIPASSO I PROGNI 2019 CORVINONE, RONDINELLA, OSELETA 14% Veneto ITA Warm and rich; sweet cherries, berries, tobacco, chocolate			74
ARNALDORIVERA, BAROLO DOCG "UNDICICOMUNI" 2017 NEBBIOLO 14.5% Piemonte ITA Iconic, powerful, complex			86
GULFI, BUFFALEF J 2015 NERO D'AVOLA 14% Sicily ITA Crushed cherries, wild herbs, tobacco. The best example of an oft - overlooked grape			78
TENUTA DI TRINORO, LE CUPOLE ROSSO DI TOSCANA 2020 MERLOT 14.5% Tuscany ITA Bordeaux on the Tuscan coast. Round, juicy and generous			82



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