

SIGNATURE COCKTAILS

GIN SOUR PICCANTE 10	ZENZERO COOLER 11	BASIL SBAGLIATO 12	SICILY & TONIC 10
Scarpetta's chilli oil infused gin, orange mace cordial, Limoncello	Blanco tequila, Aperol, fresh ginger, fresh orange	Strawberry and basil infused gin, Cocchi Rosa, Verju and Prosecco	Gin, Limoncello, homemade Lemon & Thyme cordial, Sicilian Tonic

CICCHETTI

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

CHERRY TOMATO FOCACCIA (VG) 4	MOZZARELLA POMODORO PANZEROTTI 7
Homemade just like in Southern Italy for a proper "Scarpetta"	Crunchy fried dough pockets with a melted cheese and tomato filling
BRUSCHETTA TOMATO (VG) 5	PRAWN & COURGETTE FRITTERS 8
Confit tomato, basil and olive crumble	Piemontese Salsa Verde and Parmesan Mayo dip
BRUSCHETTA 'NDUJA BURRATA 6	BOMBETTE PUGLIESI 9
Creamy Burrata over spicy 'Nduja finished with pistachio crumble	Cheese, herb and Mortadella "bomb", homemade pickles and Salsa Verde
	TRUFFLE ARANCINI 10
	Parmesan mayo dip with hazelnuts

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 (V) 11	PISTACHIO TUNA TARTARE 12
With a trio of San Marzano, confit and cherry tomatoes, sprinkled with black olive and crumble	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.

BUCATINI ARRABBIATA (VG) 9	BEEF SHIN RAGÚ PAPPARDELLE 15
Slow cooked datterini cherry tomato sauce with homemade chilli oil Add a whole BURRATA £3.95	Tuscan slow cooked beef, red wine and tomato sauce, served with Parmesan cheese
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 signature chilli oil and lemon zest
AUBERGINE & WILD MUSHROOM PACCHERI (VG) 13	TUNA TARTARE PACCHERI 15
With slow cooked freshly made tomato sauce, roasted aubergine, seasoned mushrooms	Chunks of marinated raw tuna top a creamy burrata, fresh basil and tomato sauce
TONNARELLI CACIO E PEPE 13	RICOTTA RAVIOLONI 15
Traditional Roman creamy sauce with Pecorino cheese and black pepper	Giant ravioli in a rich confit tomato butter, topped with crispy fried Tuscan coppa and fresh basil