

SIGNATURE COCKTAILS

GIN SOUR PICCANTE	9.5	SICILY & TONIC	9.5	ZENZERO COOLER	10.5	BASIL SBAGLIATO	11.5
Scarpetta's chilli oil infused gin, orange mace cordial, Limoncello		Gin, Limoncello, homemade Lemon & Thyme cordial, Sicilian Tonic		Blanco tequila, Aperol, fresh ginger, fresh orange		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 (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	

LIGHT DISHES

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	

SPECIAL SUMMER PESTOS

Vibrant pesto sauces inspired by the diverse regional recipes found across Italy, paired with specially crafted toppings to create bright dishes bursting with flavour.

SICILIAN ALMOND PESTO PACCHERI	11.5	'NDUJA & SAUSAGE PESTO RIGATONI	12.5
Sicilian pesto of almonds, ricotta and datterini tomatoes topped with vibrant roasted mediterranean caponata		Calabrian pesto of 'Nduja, almonds and Pecorino, topped with crispy Italian sausage crumb and lightly smoked red peppers	
		SEAFOOD PESTO BUCATINI	13.5
		Apulian pesto of sundried tomatoes, anchovies and capers, topped with creamy burrata pieces and confit prawns	

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.

AUBERGINE & WILD MUSHROOM PACCHERI (VG)	11	BEEF SHIN RAGÚ PAPPARDELLE	15
With slow cooked freshly made tomato sauce, roasted aubergine, seasoned mushroom		Tuscan slow cooked beef, red wine and tomato sauce, served with Parmesan cheese	
TONNARELLI CACIO E PEPE	13	TONNARELLI 'NDUJA & SAUSAGE	13
Traditional Roman creamy sauce with Pecorino cheese and black pepper		Spicy tomato sauce, Tuscan sausage, spicy Calabrian 'Nduja served with Pecorino cheese	
		MOZZARELLA POMODORO RAVIOLONI	15
		Giant mozzarella ravioli in a rich confit tomato butter, topped with crispy fried Tuscan coppa and fresh basil	