

## SIGNATURE COCKTAILS

<b>GIN SOUR PICCANTE</b>	9.5	<b>SICILY &amp; TONIC</b>	9.5	<b>ZENZERO COOLER</b>	10.5	<b>BASIL SBAGLIATO</b>	11.5
Scarpetta's chilli oil infused gin, orange mace cordial, limoncello		Gin, limoncello, homemade lemon and thyme cordial, sicilian tonic		Blanco tequila, Aperol, fresh ginger, fresh orange		Strawberry and basil infused gin, Cocchi Rosa, verjus and prosecco	

## CICCHETTI

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

<b>FOCACCIA (VG)</b>	4	<b>MOZZARELLA POMODORO PANZEROTTI</b>	7
Homemade just like in Southern Italy for a proper "Scarpetta"		Crunchy fried dough pockets with a melted cheese and tomato filling	
<b>BRUSCHETTA TOMATO (VG)</b>	5	<b>PRAWN &amp; COURGETTE FRITTERS</b>	8
Confit tomato, basil and olive crumble		With a tangy parsley caper sauce and parmesan mayo dip	
<b>BRUSCHETTA 'NDUJA BURRATA</b>	6	<b>BALSAMIC PORK BELLY</b>	9
Creamy burrata over spicy 'nduja finished with pistachio crumble		Slow roasted, with homemade pickles and piemontese salsa verde	
		<b>TRUFFLE ARANCINI</b>	10
		With mozzarella cheese, parmesan mayo dip and hazelnuts	

## LIGHT DISHES

<b>BURRATA ROCKET SALAD (V)</b>	11	<b>PISTACHIO TUNA TARTARE</b>	12
With a trio of san sarzano, 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.

<b>BUCATINI ARRABBIATA (VG)</b>	9	<b>SEAFOOD PESTO BUCATINI</b>	13.5
Slow cooked datterini cherry tomato sauce with homemade chilli oil and black pepper		Apulian pesto of sundried tomatoes, anchovies and capers, topped with creamy burrata pieces and confit prawns	
<b>AUBERGINE &amp; WILD MUSHROOM PACCHERI (VG)</b>	11	<b>MUSHROOM &amp; TRUFFLE LASAGNA</b>	14
Roasted aubergine and marinated mixed mushrooms simmered in our signature slow-cooked tomato sauce		Classic homemade recipe mushroom ragù, mozzarella and black truffle	
<b>CACIO E PEPE TONNARELLI</b>	13	<b>BEEF SHORT RIB RAGÙ PAPPARDELLE</b>	15
Traditional Roman creamy sauce of aged pecorino cheese and freshly cracked black pepper		Slow-roasted beef, simmered in a tuscan fresh herb, tomato and Sangiovese wine sauce, made with Scarpetta's signature three-day beef stock demi-glace	
<b>'NDUJA &amp; SAUSAGE TONNARELLI</b>	13	<b>MOZZARELLA POMODORO RAVIOLONI</b>	15
Spicy tomato sauce, slow-cooked with tuscan sausage and smoky Calabrian 'nduja, served with pecorino cheese		Giant mozzarella ravioli in a rich confit tomato butter, topped with crispy pancetta crumble and fresh basil	
		<b>WILD BOAR &amp; PANCETTA PAPPARDELLE</b>	15
		Smoky, rich and meaty, slow-cooked in red wine, herbs and veal jus, finished with black pepper	