



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

BALSAMIC PORK BELLY BITES

With homemade pickles and Piemontese 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

SHORT RIB RAGÚ PAPPARDELLE

Slow-roasted beef, simmered in a Tuscan fresh herb, tomato and Sangiovese wine sauce, made with Scarpetta's demi-glace

RICOTTA RAVIOLONI

Giant ravioli in a rich confit tomato butter, topped with crispy fried Tuscan coppa and fresh basil

SEAFOOD PESTO BUCATINI

Apulian pesto of sundried tomatoes, anchovies and capers, topped with creamy burrata pieces and confit prawns

PRIMASOLE, PRIMITIVO | PRIMITIVO | 13.5% | Puglia ITA

DESSERTS

SICILIAN CANNOLO

Our classic crispy pastry, filled with ricotta cream, is dipped in pistachios and chocolate chips

NUTELLA GNOCCHI

With vanilla ice cream

SCARPETTA SIGNATURE TIRAMISÚ

With chocolate chunks

PASSITO | GARGANEGA - TREBBIANO | 13% | Veneto ITA
