

# Scarpetta

ARTISAN ITALIAN

## SET MENU

2 Courses - £29 per person

3 Courses - £35 per person

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### STARTERS

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#### 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

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### MAINS

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#### 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

#### PISTACHIO TUNA TARTARE

Citrus-marinated tuna and roasted mediterranean vegetable caponata on a bed of pistachio pesto

#### 'NDUJA & SAUSAGE TONNARELLI

Spicy tomato sauce, slow-cooked with tuscan sausage and smoky Calabrian 'nduja, served with pecorino cheese

#### SEAFOOD PESTO BUCATINI

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

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### DESSERTS

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#### SICILIAN CANNOLO

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

#### CAPRI CAKE

Classic Italian flourless cake with vanilla ice cream

#### SCARPETTA SIGNATURE TIRAMISÚ

With chocolate chunks