

# SCUTARI

ITALIAN - RESTAURANT

ESTD

2024

## CICCHÈTI

### ZUCCHINI CHIPS 13

fried zucchini, yogurt mint aioli sauce, ricotta salata

### PORK & BEEF POLPETTE 19

pork & beef meatballs, ricotta, garlic crostini, light tomato sauce

### ARANCINI 14

fried saffron risotto balls, ragu & sweet pea filling, light tomato sauce, ricotta salata

### EGGPLANT ROLLATINI 16

ricotta, parmigiano, mozzarella, prosciutto, light tomato sauce

### STEAMED CLAMS 17

fresh clams, white wine, garlic, house crostini

### CARPACCIO VENEZIANO 17

seared prime tenderloin, arugula, harry's sauce, shaved parmigiano

## SALADS

### MARKET GREENS 14

crispy green leaf lettuce, arugula, frisée, shimeji mushrooms, pear, ginger- poppy seed dressing

### BURRATA 19

imported italian burrata, heirloom tomatoes, arugula, pesto, pine nuts, EVOO

### CÆSAR 14

baby lettuce, pecorino romano, lemon - quartirollo cheese dressing, focaccia croutons

### Add CHICKEN 10 Add SALMON 14

### LUMP CRABCAKE 22

delicate white crab meat, bell peppers, caper curry sauce

### ITALIAN PEPPERED MUSSELS 16

p.e.i. mussels, marinara sauce, crostini

### POTATO GNOCCHI 16

mushroom ragu, heavy cream, artichoke, lemon

## ANTIPASTI

### CALAMARI FRITTI 18

pickled sweet peppers, spicy pepper aioli

### OCTOPUS ALLA GRIGLIA 18

Sardinian fregula, feta, manzanilla olives, cherry tomatoes, pesto, EVOO

### CHEESE PLATE 20

chefs's choice of cheeses, traditional accompaniments, crostinis

## HAND MADE PASTA

### SPAGHETTI TOMATO & BURRATA 23

fresh basil, small 'piennolo' tomato, lemon zest

### SPINACH RAVIOLI 24

spinach, ricotta, butter - tomato sauce, parmigiano

### LOBSTER RAVIOLI 39

Maine lobster, ricotta, mascarpone, lobster sherry bisque

### LINGUINE SCAMPI 28

shrimp, garlic, white wine, butter

### TORTELLONE PRIMAVERA 26

mint ricotta filling, peas, butter sauce

### PAPPARDELLE AL RAGU 29

six hour roasted beef short rib ragu, parmigiano

### LASAGNA EMILIANA 26

traditional ragu, creamy béchamel sauce, egg pasta

### RIGATONI BOLOGNESE 27

beef and pork ragu, parmigiano, ricotta

## NEAPOLITAN PIZZA

### MARGHERITA 20

fior di latte, san marzano tomatoes, fresh basil

### 4 FORMAGGI 21

buffalo mozzarella, pecorino moliterno, gorgonzola, tomino, fried sage

### 🌶️ SOPRESSA "NDUJA" 22

spicy 'nduja' calabrian salame, tomato sauce, fior di latte

### PROSCIUTTO DI PARMA 23

buffalo mozzarella, tomato sauce, arugula

### PUGLIA 21

bechamel, sausage, broccoli rabe, fior di latte, lemon zest

### SCUTARI BIANCA 22

bechamel, pistachio mortadella, burrata, pistachio crumble, basil

## LAND

### CHICKEN MARSALA w MUSHROOMS 26

cremini & porcini mushrooms, hand made spaghetti

### CHICKEN PICCATA 27

traditional piccata sauce, capers, lemon, linguine

### PORK MILANESE 28

arugula, cherry tomatoes, EVOO, shaved parmigiano lemon caper sauce

### CHIANTI BEEF SHORT RIB 35

braised short rib, parmigiano polenta, pancetta, roasted brussel sprouts

### BISTECCA ALLA GRIGLIA 47

Grilled rib eye, mascarpone polenta fries, arugula salad

### VEAL OSSO BUCO 39

wild mushroom risotto, gremolata

### EGGPLANT PARMIGIANA 22

fried eggplant, tomato basil sauce, fior di latte, parmigiano reggiano

## SEA

### SALMON 30

saffron and leek risotto, broccoli rabe, lemon sauce

### SWORDFISH PUTTANESCA 32

roasted potatoes, sautéed kale, puttanesca sauce

### GRILLED BRANZINO 37

sautéed shrimp, roasted fingerlings, baby spinach, confit tomatoes, preserved lemon

### SEAFOOD CIOPPINO 38

cod, shrimp, clams, mussels, tomato sauce, grilled crostini

*\* PRIOR TO ORDERING, PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.*