

CRAFT COCKTAILS

SCUTARI FIZZ 15

gin, blood orange,
rosemary infusion, prosecco

AMALFITANO 15

light rum, blue curacao, lime,
pineapple, saffron infusion

AIR ITALIA 15

bourbon, aperol, amaro,
forrest strawberries

THE EXPLICIT 16

tequila, sicilian blood orange,
house-infused jalapeno contreau,
lime, black currant

SCUSA BELLA 15

vodka, limoncello, aperol,
st. germaine, basil

ROSE SPRITZ 15

combiér pamplemousse,
aperol, rose prosecco

SCUTARI

ITALIAN - RESTAURANT

ESTD

2024

WINES BY THE GLASS

SPARKLING AND WHITES

VILLA DEGLI OLMI

11/40

Prosecco Extra Brut

VILLA DEGLI OLMI ROSE

11/40

Prosecco Extra Brut

FEDERICO FERRERO

10/39

Moscato D'Asti

VILLA DEGLI OLMI

8/33

Pinot Grigio

FALCHINI 'VIGNA A SOLATIO

9/35

Vernacia

PIONA GAVI

11/39

Cortese

AWAKEN NZ

12/40

Sauvignon Blanc

FESS PARKER

11/39

Chardonnay

ROSE

I LAURI CERASUOLO D'ABRUZZO

11/40

Montepulciano

REDS

I LAURI 'SALTO'

10/39

Sangiovese

GREVEPESA CLEMENTE VII

13/49

Chianti Classico, Sangiovese

VALLE DELL' ACANTE

12/45

Nero D'Avola

BERTANI VALIPOLICELLA

11/40

Corvina, Rondinella, Molinara

SCARPA 'CASA SCARPA'

12/45

Barbera

FANTINI

9/35

Montepulciano

MEIOMI

13/49

Pinot Noir

JORJAO RESERVA

9/35

Malbec

GOOSE RIDGE

10/39

Merlot

J. LOHR "HILLTOP"

13/45

Cabernet Sauvignon

CAYMUS (1LT)

25/119

Cabernet Sauvignon

BOTTLED BEER

DOLOMITI	8
HEINEKEN	7
CORONA	7
COORS LITE	7
MILLER LITE	7
AMSTEL LIGHT	7
SAMS SMITH TADDY PORTER	10
CHIMAY GRAND RESERVE	11
HEINEKEN, 00	7
MAINE LUNCH, IPA	12
DOGFISH 60 MINUTE, IPA	9

DRAFT BEER

PERONI	9
ALLAGASH WHITE	9
SAM ADAMS SEASONAL	9
A BEER NAMED DUCK	9
BLUE COMET, IPA	10
HARPOON, IPA	9

CANS

WHITE CLAW	9
HIGH NOON	9
TRULY	9
DOWNEAST CIDER	7
FIDDLEHEAD, IPA	10
NIGHTSHIFT	8
RUN WILD, IPA 00	8