

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	15
fried saffron risotto balls, ragu & sweet pea filling, light tomato sauce, ricotta salata	
EGGPLANT ROLLATINI	18
ricotta, parmigiano, mozzarella, prosciutto, light tomato sauce	
COUNTNECK CLAMS	18
white wine, garlic, parsley, ciabatta crostini	
CARPACCIO VENEZIANO	19
seared prime tenderloin, arugula, harry's sauce, shaved parmigiano	

SALADS

MARKET GREENS	15
crispy green leaf lettuce, arugula, frisée, shimeji mushrooms, pear, ginger- poppy seed dressing	
BURRATA	19
imported italian burrata, beet carpaccio, arugula, pesto, pistacchio, EVOO	
CÆSAR	16
baby lettuce, pecorino romano, lemon - quartiolo cheese dressing, focaccia croutons	
Add CHICKEN	11
Add SALMON	15

SCUTARI

ITALIAN - RESTAURANT

ESTD 2024

PRIMI

LUMP CRABCAKE	22	CALAMARI FRITTI	18
delicate white crab meat, bell peppers, caper curry sauce		pickled sweet peppers, spicy pepper aioli	
MUSSELS	16	OCTOPUS ALLA GRIGLIA	19
p.e.i. mussels, marinara sauce, crostini		Sardinian fregula, feta, olives, cherry tomatoes, pesto, EVOO	
GNOCCHI	16	CHARCUTERIE BOARD	
mushroom ragu, artichoke, lemon		assorted cold cuts and artisanal cheeses, traditional accompaniments, EVOO grissini	
		2 PEOPLE 22 / 4 PEOPLE 40	

HAND MADE PASTA

SPAGHETTI TOMATO & BURRATA	24	PINK VODKA TORTELLONE	27
fresh basil, small 'piennolo' tomato, lemon zest		salmon rilette filling, pink vodka sauce, fried basil	
SPINACH RAVIOLI	26	RIGATONI AL RAGU	29
spinach, ricotta, butter - tomato sauce, parmigiano		six hour roasted beef short rib ragu, parmigiano	
LOBSTER RAVIOLI	39	LASAGNA EMILIANA	26
Maine lobster, ricotta, mascarpone, lobster sherry bisque		traditional ragu, creamy béchamel sauce, egg pasta	
LINGUINE SCAMPI	29	PAPARDELLE BOLOGNESE	28
shrimp, garlic, white wine, butter		beef and pork ragu, parmigiano, ricotta	

NEAPOLITAN PIZZA

MARGHERITA	21	PROSCIUTTO DI PARMA	24
fior di latte, san marzano tomatoes, fresh basil		buffalo mozzarella, tomato sauce, arugula	
4 FORMAGGI	22	BOSCO DI SPECK	24
buffalo mozzarella, pecorino moliterno, gorgonzola, tomino, fried sage		bechamel, speck, asparagus, fior di latte, lemon zest	
SOPRESSA "NDUJA"	23	SCUTARI BIANCA	23
spicy 'nduja' calabrian salame, tomato sauce, fior di latte		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	34
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	48
Grilled rib eye, truffle parmigiano fries, arugula salad	
PAN SEARED DUCK	39
Hudson Valley duck breast and leg confit, truffled farotto, roasted seasonal vegetables, sour cherry reduction	
OSSO BUCCO	45
braised veal shank, red wine reduction, foraged mushroom risotto, gremolata	
EGGPLANT PARMIGIANA	23
fried eggplant, tomato basil sauce, fior di latte, parmigiano reggiano	

SEA

SALMON	30
saffron and leek risotto, asparagus, lemon sauce	
COD PUTTANESCA	33
roasted potatoes, sautéed spinach, puttanesca sauce	
GRILLED BRANZINO	38
sauteed shrimp, roasted fingerlings, baby spinach, confit tomatoes, preserved lemon	
SEAFOOD CIOPPINO	39
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.