



SCUTARI

ITALIAN - RESTAURANT

ESTD

2024

APPETIZERS

CICCHÈTI

- ZUCCHINI CHIPS** 10
fried zucchini, yogurt mint aioli sauce, ricotta salata
- POLPETTINE ALLA "VEDOVA"** 12
legendary pork & beef fried meatballs, light tomato sauce
- ARANCINI** 13
fried saffron risotto balls, ragu & sweet pea filling, light tomato sauce, ricotta salata
- POTATO & PARMESAN CROQUETTE** 10
cornmeal crusted mashed potatoes, light tomato sauce

CRUDO

- ISLAND CREEK OYSTERS** 18
raspberry mignonette, cocktail sauce
- SALMON "TIRADITO"** 13
sashimi, blood orange, aji amarillo "leche de tigre"
- SPAGHETTI DI TONNO VITELLATO** 16
ahi tuna ribbons, capers, tuna caviar, veal base reduction

SALADS

- MARKET GREEN SALAD** 14
crispy green leaf lettuce, arugula, frisée, shimeji mushrooms, pear, ginger- poppy seed dressing
- ORGANIC BEETS & CITRUS FRUIT** 15
roasted beets, frisée, citrus fruits, mint yogurt sauce
- CÆSAR SALAD** 14
baby lettuce, pecorino romano cheese dusting, lemon, quartirollo cheese dressing, candied walnuts, croutons
- BURSTY TOMATO BURRATA SALAD** 18
imported italian burrata, cherry tomatoes, shallots, pesto sauce

Add CHICKEN \$ 8 Add SALMON \$ 10

- VENETIAN CRAB CAKE** 17
delicate white crab meat, potatoes, garlic, caper curry sauce
- OCTOPUS CA' D'ORO** 16
warm octopus salad, potato, fennel bulb, parsley, paprika oil
- CARPACCIO VENEZIANO** 15
seared tenderloin, frisée, harry's sauce, black truffle
- EGGPLANT PARMIGIANA** 15
fried eggplant, tomato basil sauce, fior di latte, smoked provola cheese drizzle
- FRITTO MISTO "BOCCADORO"** 16
shrimp, calamari, mango chutney sauce
- ITALIAN PEPPERED MUSSELS** 15
p.e.i. mussels, marinara sauce, sambuca, parsley, crostini

CHARCUTERIE

- TASTING PLATE**
prosciutto di parma, speck, finocchiona, pistachio mortadella, salame milano
- 2 PEOPLE 22 4 PEOPLE 40
- ACCOMPANIMENT FOR CURED MEATS**
borrettane pearl onions, italian pickled vegetable, castelvetro olives, red wine onion jam, focaccia bread and taralli stick

CHEESE PLATES

- ITALIAN CHEESE**
imported soft & aged cheeses
focaccia crostini, cranberry walnut relish
- 2 PEOPLE 19 4 PEOPLE 36
- BAKED TALEGGIO APRICOT** 16
champagne apricot jam, crimini mushrooms, thyme

PIZZA

- MARGHERITA** 15
fior di latte, san marzano tomato, fresh basil
- 4 FORMAGGI** 16
buffalo mozzarella, pecorino moliterno, gorgonzola dop, tomino, fried sage
- SOPRESSA "NDUJA"** 15
spicy 'nduja' calabrian salame, tomato, fior di latte
- PROSCIUTTO DI PARMA** 18
buffalo mozzarella, organic tomato, arugula
- PUGLIA** 15
sausage, broccoli rabe, fior di latte
- BIANCA** 16
asparagus, taleggio & speck
- CLASSIC FRIED MONTANARA** 15
san marzano sauce, fior di latte, basil

SIDES

BROCCOLI RABE · LEMON POTATOES · CAPONATA · FRENCH FRIES 12

FRESH PASTA

- SPAGHETTI TOMATO & BURRATA** 18
fresh basil, small 'piennolo' tomato, lime zest
- LASAGNA EMILIANA** 21
traditional ragu, creamy béchamel sauce, parmigiano reggiano, egg & spinach pasta
- ORECCHIETTE BROCCOLI SAUSAGE** 20
sweet italian sausage, broccoli rabe, sun dried tomato, ricotta salata
- RICOTTA GNOCCHI** 24
mushroom ragu, heavy cream, truffle, chives
- CAVATELLI w LOBSTER MEAT** 32
handmade fresh ricotta pasta with chunks of lobster, cherry tomato, brandy cream sauce
- LINGUINE CLAMS** 24
manila clams, preserved lemon, parsley
- VODKA SAUCE TORTELLONE** 26
salmon/ricotta rilletes, cherry tomato, dill, parmigiano

LAND

- CHICKEN MARSALA w MUSHROOM** 26
cremini & porcini mushrooms, potato puree
- VEAL MILANESE** 35
arugula, frisée salad, cherry tomatoes, pickled onion, shaved parmigiano, lemon rosemary sauce
- DUCK BREAST w FARROTTO** 33
mushroom, garlic & oil wilted broccoli rabe, sour cherry sauce
- SPECK WRAPPED PORK TENDERLOIN** 28
spinach spätzle, balsamic fig sauce

- HAMBURGER** 18
house made brioche bun, onion jam, swiss cheese, french fries

SEA

- SALMON w BLACK LENTILS** 28
marinated pan seared filet, vegetable caponata, crème fresh-dill sauce
- ROASTED SCALLOPS w SUCCOTASH** 34
almond-corn puree, chorizo
- BLACK SEA BASS "ACQUA PAZZA"** 33
bread crumb 'couscous'