

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, onion, 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 & GRILLED PEACHES 19

imported italian burrata, grilled peached, pistachios, arugula, peach vinaigrette

CÆSAR 16

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

Add CHICKEN 11 Add SALMON 15

SCUTARI

ITALIAN - RESTAURANT

ESTD

2024

PRIMI

22 CALAMARI FRITTI 18

pickled sweet peppers, spicy pepper aioli

16 OCTOPUS ALLA GRIGLIA 19

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

16 CHARCUTERIE BOARD

assorted cold cuts and artisanal cheeses, traditional accompaniments,

2 PEOPLE 24 / 4 PEOPLE 44

HAND MADE PASTA

SPAGHETTI TOMATO & BURRATA 24

fresh basil, rainbow cherry tomato, lemon zest

SPINACH RAVIOLI 26

spinach, ricotta, butter - tomato sauce, parmigiano

LOBSTER RAVIOLI 39

Maine lobster, ricotta, mascarpone, lobster sherry bisque

LINGUINE SCAMPI 29

shrimp, garlic, white wine, butter

PINK VODKA TORTELLONE 27

salmon rilette filling, pink vodka sauce, fried basil

RIGATONI AL RAGU 29

six hour roasted beef short rib ragu, parmigiano

LASAGNA EMILIANA 26

traditional ragu, creamy béchamel sauce, egg pasta

PAPARDELLE BOLOGNESE 28

beef and pork ragu, parmigiano, ricotta

NEAPOLITAN PIZZA

21 MARGHERITA 24

fior di latte, san marzano tomatoes, fresh basil

22 4 FORMAGGI 23

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

23 SOPRESSA "NDUJA" 23

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

PROSCIUTTO DI PARMA 24

buffalo mozzarella, tomato sauce, arugula

22 FUNGHI 23

mushrooms bechamel, guanciale, arugula, pesto crema, white truffle oil

SCUTARI BIANCA 23

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

Maple Leaf Farms duck breast and leg confit, truffled farotto, roasted seasonal vegetables, fig reduction

EGGPLANT PARMIGIANA 23

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

SEA

SALMON 30

corn and leek risotto, asparagus, lemon sauce

COD 33

tuscan white bean stew, guanciale, gremolata

SWORDFISH PUTTANESCA 36

creamy parmesan polenta, capers, olives, tomatoes, white wine

GRILLED BRANZINO 38

roasted fingerlings, baby spinach, confit tomatoes

SEAFOOD CIOPPINO 39

cod, shrimp, clams, mussels, brodo del mare, 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.