

SCUTARI

ITALIAN - RESTAURANT

ESTD

2024

CICCHÈTI

ZUCCHINI CHIPS 12

fried zucchini, yogurt mint aioli sauce, ricotta salata

PORK & BEEF POLPETTE 15

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

BEET & BURRATA 19

imported italian burrata, beets, honeynut squash, blood orange, pistacchio, espelette

CÆSAR 14

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

Add CHICKEN 10 Add SALMON 13

ANTIPASTI

LUMP CRABCAKE 22

delicate white crab meat, bell peppers, caper curry sauce

ITALIAN PEPPERED MUSSELS 16

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

EGGPLANT PARMIGIANA 16

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

CALAMARI FRITTI 18

pickled sweet peppers, spicy pepper aioli

OCTOPUS ALLA GRIGLIA 18

sicilian caponata, calabrian chili EVOO

CHARCUTERIE & CHEESE PLATE

chefs's choice of cured meats & cheeses, borrettane onions, cranberry walnut jam, castelvetrano olives, crostini

2 PEOPLE 22 4 PEOPLE 40

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 CACIO E PEPE 26

pumpkin ricotta filling, caccio e pepe butter sauce

RICOTTA GNOCCHI 24

mushroom ragu, heavy cream, truffle, chives

LASAGNA EMILIANA 24

traditional ragu, creamy béchamel sauce, egg pasta

RIGATONI BOLOGNESE 27

beef and pork ragu, parmigiano, ricotta

PAPPARDELLE AL RAGU 29

six hour roasted beef short rib ragu, parmigiano

PIZZA

MARGHERITA 19

fior di latte, san marzano tomatoes, fresh basil

4 FORMAGGI 21

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

🔥 SOPRESSA "NDUJA" 21

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

PROSCIUTTO DI PARMA 22

buffalo mozzarella, tomato sauce, arugula

PUGLIA 20

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

PORK MILANESE 28

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

'LA BELLE FARM' DUCK BREAST 34

moultard duck breast, roasted vegetables, canellini bean puree, cherry sauce

CHIANTI BEEF SHORT RIB 35

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

VEAL OSSO BUCO 39

wild mushroom risotto, gremolata

SEA

SALMON 29

butternut squash risotto, broccoli rabe, black trumpet mushrooms, lemon sauce

SWORDFISH PUTTANESCA 32

roasted potatoes, sauteed kale, puttanesca sauce

GRILLED BRANZINO 37

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

SEAFOOD CIOPPINO 33

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.