Scarpetta
CUCINA ITALIANA

Starters

BURRATA (G)(D) 12.00
Burrata served on pappa al pomodoro - a mixture of bread, tomato, onion, basil and evoo

ARANCIONE (G)(E)(D)(S) 11.50
Large risotto ball with chef's daily filling. Served with a red pepper sauce

NONNA'S 12.00
POLPETTE (G)(D)(L)
Trio of traditional Italian meatballs in slow-cooked ragu served with house focaccia

CALAMARI FRITTI (G)(M)(S) 11.50
Crispy fried squid served with lemon and tartare sauce

BRUSCHETTA (G)(L) 8.50
Tomato, basil and garlic on two pieces of toasted house focaccia with evoo

SCARPETTA BOARD
(G)(L)(D)
Selection of Italian cured meats, cheeses and house grissini
Made for the middle of the table to share
24.50

Pizza

MARGHERITA (G)(L)(D) 14.00
San Marzano tomato, fior di latte, basil and evoo

CAPO (G)(L)(D) 17.00
Provolone, salsiccia, sliced potato, rosemary, caramelised onion and truffle oil

EMILIANA (G)(L)(D)(N) 18.00
Fior di latte, mortadella, burrata, lemon zest and pistachio

CALABRESE (G)(L)(D) 16.50
San Marzano tomato, fior di latte, 'nduja, spianata, a touch of paprika and hot honey

TRUFFLE PARMA (G)(L)(D) . . . 17.50
Fior di latte, prosciutto, wild mushrooms and truffle mascarpone

NERANO (G)(L)(D) 16.50
Fior di latte, smoked pancetta, fried zucchini, basil, parmesan shavings and cream of zucchini sauce

ORTOLANA (G)(L)(D) 16.00
San Marzano tomato, grilled peppers, courgette and mushrooms, sliced potato, rocket and balsamic glaze

Pasta

SCARPETTA RAGU (G)(ST) . . . 18.00
Slow-cooked beef and pork in a rich San Marzano tomato sauce

CARBONARA (G)(D)(E) 17.00
Pancetta, egg yolk, parmesan and black pepper. Ask your server for cream option

FRUTTI DI MARE (G)(C)(M)(L) 24.00
Mixed seafood and shellfish with garlic and chilli in a San Marzano

TRAPANESE (G)(D)(N) 16.50
Tomato, almond, garlic and pecorino pesto topped with burrata

CASARECCIO (G)(E) 16.50
Orecchiette with salsiccia, sautéed friarielli, garlic and a touch of chilli

TARTUFO (D)(ST)(CP) 17.50
Risotto with wild mushrooms, truffle butter and parmesan shavings

MAMMA'S 16.50
LASAGNA (G)(E)(D)
Layers of pasta with slow-cooked meat ragu, béchamel and mozzarella

Please let us know about any allergies or dietary requirements before ordering. We take care in preparation, but as all allergens are handled in our kitchen, we cannot guarantee an allergen-free environment. Gluten free pizza and pasta available on request.

(G) GLUTEN. (N) NUTS. (M) MOLLUSCS. (S) SOYA. (E) EGGS. (F) FISH. (CP) CAROB POWDER. (D) DAIRY. (ST) SULPHITES. (C) CRUSTACEANS. (L) LUPIN

Main course

POLLO MILANESE (G)(D)(E)(S) 18.00
Classic breaded chicken served with rocket, lemon and thyme

TAGLIATA (D) 29.00
8oz sirloin steak, sliced over a bed of rocket, cherry tomatoes, parmesan shavings and balsamic glaze

SEA BASS ALLA LIVORNESE (F) 24.50
Pan-fried sea bass fillet with tomato, olives, capers and garlic

SHETLAND MUSSELS (D)(L)(M)(G) 20.00
Served in a creamy, white wine, lemon and garlic sauce served with house focaccia

Side dishes

INSALATA DI RUCOLA (D)(ST) . . . 6.00
Rocket, cherry tomatoes and parmesan shavings with a balsamic glaze

TENDERSTEM BROCCOLI 6.50
Sautéed in garlic with a lemon wedge

ZUCCHINI FRIES (G)(S)(D) 7.00
Served with a mint mayonnaise

FRIES (G)(S) 5.50

TRUFFLE PARMESAN 7.00
FRIES (G)(D)(S)

OLIVES 5.00
Marinated with garlic, onion and evoo

FOCACCIA (G)(L) 5.00
House-baked focaccia with rosemary, evoo and sea salt