

## opening hours

### lunch

daily: 12:30pm - 3:00pm

### dinner

daily: 6:00pm - 10:45pm

### bar

daily: 12:30pm - close

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## lunch prix fixe

three courses 30    two courses 25

*Have lunch in a NYC minute.*

*Our weekly price fixe menu,  
offers fresh, seasonal and healthy  
options at a effortless pace.*

## lunch a la carte

### antipasti

#### ROASTED CARROT

sicilian spices, yogurt

14

#### FARMER'S MARKET SALAD

seasonal vegetables, sherry vinaigrette  
*add: shrimp or chicken +8*

16

#### CAESAR SALAD

parmigiano reggiano, crouton, soft egg  
*add: shrimp (2) or chicken +8*

19

#### YELLOWTAIL CRUDO

ginger oil, chili oil, pickled red onion

20

### pasta

*all pastas are handmade in house. gluten-free pasta available.*

#### SPAGHETTI SCARPETTA

pomodoro sauce, basil, parmigiano

22

#### MAZARA RED PRAWN TONNARELLI

golden cherry tomato, pistachio, bottarga, basil

30

#### SHORT RIB & BONE MARROW AGNOLOTTI

parmigiano, parsley, fresh horseradish

26

### secondi

#### SCARPETTA BURGER

signature beef blend, cheddar cheese,  
lettuce, tomato, french fries, special sauce

25

#### ROASTED CHICKEN

spring vegetables, herbed spätzle

30

#### SEA BASS

salmoriglio, capers

34

#### BRAISED OX CHEEK

farro risottato, seasonal vegetables

36

### dolci

#### NY STYLE CHEESECAKE

berry compote

14

#### ESPRESSO BUDINO

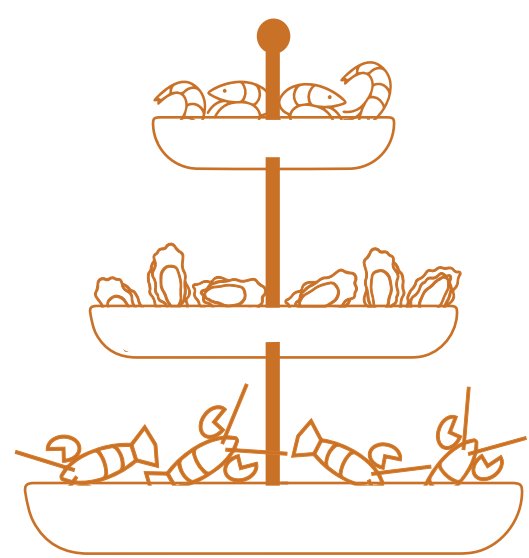
salted caramel, chocolate biscotti,  
hazelnut gelato

15

#### FRESH STRAWBERRIES

basil granita, whipped cream

16



**PLATEAU DI MARE**  
*for two*

oysters mignonette, mazzancolle  
prawns, tuna tartare, truffle hamachi,  
octopus salad, lobster catalan

95

**crudi**

**TUNA 'SUSCI'**

carrot, chive, shiitake, preserved truffle

22

**YELLOWTAIL**

ginger oil, chili oil, pickled red onion

25

**MAZARA RED PRAWN CARPACCIO**

kumquat, szechuan pepper, lemon oil

28

**OYSTERS MIGNONETTE**

champagne vinegar, shallot, black pepper

5 each

**JAPANESE A5 WAGYU 'IN SMOKE'**

puff pastry, tarragon reduction, himalayan salt

38

**antipasti**

**FRICASSEÉ OF TRUFFLED MUSHROOM**

creamy polenta

21

**FARMER'S MARKET SALAD**

seasonal vegetable, sherry vinaigrette

19

**CAESAR SALAD**

parmigiano-reggiano, crouton, soft egg

20

**MEZZANCOLLE PRAWN COCKTAIL**

tomato, horseradish, lemon

32

**CHARRED OCTOPUS**

artichoke, marble potato, guazzetto, celery, scallion vinaigrette

26

**paste**

**SPAGHETTI SCARPETTA**

tomato, basil, parmigiano

22

**MAZARA RED PRAWN TONNARELLI**

pistachio, lemon

36

**CAPPELLACCI CACIO E PEPE**

charred leek, brown butter, sage

25

**SHORT RIB & BONE MARROW AGNOLOTTI**

garlic chip, horseradish

30

**LOBSTER TAGLIATELLE NERO DI SEPIA**

squid ink, spicy basil breadcrumb

41

**secondi**

**ROASTED CHICKEN**

zucchini, herbed spätzle

35

**CATCH OF THE DAY**

seasonal sides

43

**BRAISED OX CHEEK**

carrot, celery, farro risotto

40

**SEA BASS**

salmoriglio, capers

38

**tagli americani**

*Premium Black Angus from Creekstone Farms, USA.  
Served with roast potatoes and your choice of salse.*

**NY STRIP STEAK**

300g

52

**PASTRAMI RIB-EYE**

300g, grain mustard, caraway

70

**PORTERHOUSE**

950g, bone-in

110

**TOMAHAWK**

1100g, bone-in

130

**salse**

BEARNAISE

PEPPERCORN

SIGNATURE STEAK SAUCE

**contorni**

ROASTED MUSHROOM

12

POTATO PURÉE

10

CHICORY ALLA ROMANA

9

FRENCH FRIES

9

CREAMY SPINACH

9

ROAST POTATOES

10

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