

duo of

RAW YELLOWTAIL

olio di zenzero & flaked sea salt

TUNA 'SUSCI'

marinated vegetables & preserved truffles

ROASTED SEA SCALLOPS

delicata squash, lardo, apple-leek vinaigrette & marcona almonds

DISTEFANO'S BURRATA

roasted vegetables, apples & toasted pumpkin seeds

SPAGHETTI

tomato & basil

IMPORTED TURBOT

shitake puree, truffle dust, pea tendrils & hazelnut vinaigrette

SPICED DUCK BREAST

celery root puree, finger noodles, black dates & brussels sprouts

TRIO

scarpetta

Chef's Counter 10 Course Tasting

AMUSE

chef's selection

TRIO OF CRUDO

chef's selection

FARMERS MARKET SALAD

local vegetables, pecorino, hazelnuts & truffle vinaigrette

CREAMY POLENTA

fricassee of truffled mushrooms

ROASTED SEA SCALLOPS

brentwood corn, purslane, trumpet royale mushrooms & mustard seed-pancetta relish

BRAISED SHORT RIBS OF BEEF

vegetable & farro risotto

SPAGHETTI

tomato & basil

PORCINI & TALEGGIO RAVIOLI

chestnuts & burgundy truffles

BLACK COD

concentrated tomatoes, mantecato & black olive oil

AGED SIRLOIN OF BEEF

roasted baby vegetables, mushrooms & pickled shallots

TRIO

\$ 169 per person

menus are subject to change nightly

scarpetta

Chef's Counter 12 Course Tasting

AMUSE

chef's selection

TRIO OF CRUDO

chef's selection

BEET & ENDIVE SALAD

black mission figs, la tur cheese, pistachios & horseradish

CREAMY POLENTA

fricassee of truffled mushrooms

IMPORTED OCTOPUS

butter beans, confit tomatoes & smoked bacon vinaigrette

BRAISED SHORT RIBS OF BEEF

vegetable & farro risotto

SPAGHETTI

tomato & basil

BUCKWHEAT PAPPARDELLE

housemade duck sausage & swiss chard

BLACK TAGLIOLINI

lobster & cauliflower

BLACK COD

concentrated tomatoes, mantecato & black olive oil

AGED SIRLOIN OF BEEF

roasted baby vegetables, mushrooms & pickled shallots

TRIO

\$199 per person

menus are subject to change nightly

scarpetta