

Brooklyn, New York		WOOD-FIRED PIZZA	
			
“LA SCARPETT’S” Southern Italian Dips served with Pane Siciliano Sheep’s Milk Ricotta with Hot Honey & Garlic..... 12 Chickpea Pugliese with Bottarga & Parsley..... 8 Italian Butter Bean with Wild Mushroom Sott’aceto..... 9 Smoky Eggplant with Basil & Onion Condimento..... 10 Wood-Fired Garlic Pinwheels.....2 each			
ANTIPASTI Nocellara del Belice Olives Stuffed with Almonds..... 6 Seabass Crudo, Sunflower, Orange..... 15 Tuna Crudo, Green Olives, Chili, Crispy Farro..... 14 Campo Rosso Greens, Citrus, Giardiniera Dressing..... 12 Fennel Salad, Local Apple, Pecorino Dressing..... 14 Brooklyn Salumi of the Day..... 15 Wood-Smoked Beets, Pistachio, Ricotta Salata..... 15 Wood-Roasted Fall Cabbage, Caesar Flavors..... 15 Wood-Roasted Sunchokes, Hazelnuts, Garlic Crema..... 14 Mussels & Clams Steamed in Italian Beer..... 15 Razor Clams in Salsa Verde..... 16 Bone Marrow alla Vaccinara..... 17			
		PASTA Malfadini, Broccoli Rabe Pesto, Sweet & Sour Peppers..... 17 Burrata Agnolotti, Marjoram, Pecorino Ragusana..... 19 Hand-Cut Black Spaghetti, Cuttlefish Puttanesca..... 21 Spicy Sea Urchin Spaghetti..... 24 Rigatoni, Cacciatore Sauce, Chicken Meatballs..... 19 Duck Egg Raviolo alla Gricia..... 20 Ravioli of Goat, Pecorino Fiorello..... 22	
		SPECIALITÀ DELLA CASA From the Wood-Fired Grill Local Bass, Franca’s Beans, Preserved Tomato..... 29 Grilled Hanger Steak with Vesuvius Potatoes..... 28 Mixed Grill of Lamb, Eggplant Calabrese..... 32 Lemon Chicken for Two with Blistered Peppers..... 48	
		DOLCE Bomboloni di Leuca..... 10 Sicilian Pistachio Cake, Olive Oil Ice Cream..... 11 Amedei Chocolate Budino, Hazelnut Gelato, Sea Salt..... 10 House Cheesecake, Maraschino, Amarena Sorbetto..... 10 Fall Pumpkin Supriso..... 11 The Sophia Loren for Two..... 9 Sicilian Gelato Sandwich..... 6 Gelato del Giorno..... 6 Sorbetto del Giorno..... 6	