

Bruschette

Tomatoes and basil	190
Burrata and anchovies	350
Pumpkin and cod liver	590
Mushroom and poached egg	390
Eggplant and ricotta	250

Appetizers

Caprese salad	270	590
Shrimp and arugula salad	195	780
Eggplant alla parmigiana	150/40	590
Venison carpaccio	250	930
Burrata from Puglia with tomatoes	250	750
Iachetta's salad	210	890
Green salad	240	650
Smoked salmon salad	280	750
Red shrimps carpaccio	200	890
Roast beef with hazelnuts and seasonal herbs	360	890

Tartare

Tuna tartare with avocado mousse and stracciatella soup	345 gr / 890
Steak tartare	220 gr / 890



Pasta

Grandma Mary's pasta	360 gr / 690
Pasta alla Carbonara	310 gr / 650
"Linguine Patrizio's"	500 gr / 1290
Agnolotti del Plin	230 gr / 590
Crab tagliatelle	310 gr / 1690
Lasagna alla Boscaiola	340 gr / 690
Pennoni alla Puttanesca with pumpkin	340 gr / 690
Riso di Semola with shrimps and zucchini	365 gr / 690
Ravioli with strakino and tajas olives in cherry tomato and turkey sauce	320 gr / 890

Risotto

Risotto with porcini mushrooms	360 gr / 790
Risotto with tomatoes and stracciatella	360 gr / 750
Risotto "Cacio e Pepe" with shrimps and oranges	320 gr / 750
Risotto with pumpkin and gorgonzola	320 gr / 530
Risotto with cuttlefish and scallop	316 gr / 990

La Scarpetta

Trattoria Pizzeria Ristorante

Menu Italian Tradition

Traditional charcuterie and cheese for 2 people or take just half

The cheesema Cheese	300	1100
The Salami maker Charcuterie	310	1390

Grill for 100 gramms of uncooked product

Salmon	100	550
Sea bass	1pcs	790
Scallop	100	890
Squids	100	390
Octopus	100	990
Beef tenderloin	100	590
Ribeye steak	100	770
Rack of lamb	100	590
Veal tenderloin	100	490

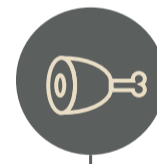
Soups

Minestrone	360 gr / 390
Pumpkin soup with prawns and coconut milk	350gr / 590
Tortellini in brodo	300 gr / 590
Farmhouse soup	330 gr / 450



Fish

Scallop with a mix of mushrooms and cream of potatoes	245 gr / 1490
Mediterranean Riviera (per due)	860 gr / 1890
Sea bass with tomatoes, pumpkin and orange	360 gr / 990
Barramundi with gorgonzola polenta, peas and green broth	320 gr / 990



Meat

Beef tenderloin with taggiasca olives and pink pepper	255 gr / 990
Chicken alla diavolo	500 gr / 860
Sicilian ossobuco with risotto and lime	350/110 gr / 990
Pumpkin and turkey meatballs	285 gr / 790
Lamb «Arbatax»	520 gr / 850

Side dishes

Mashed potatoes	150	250
Roasted baby potatoes with herbs	150	290
Grilled vegetables	200	350
Asparagus	100	690

Bread and focaccia

Bread and breadsticks:	200
Focaccia:	200
- Cherry tomatoes, red onion	
- Garlic and Grana padano*	
- E.v. olive oil and rosemary	



Sauces

Truffle demiglass	50	190
Dried tomatoes sauce	50	150
Calabrese (hot)	50	180

Pizzeria

Our Pizza dough is aged 72 hours! As the result our pizza is much more digestible and contain a very few quantity of yeast.

Margarita	295 gr / 490
Calabria	400 gr / 670
Arugula and ham	460 gr / 890
Quattro formaggi	320 gr / 830
Alla verdura	570 gr / 750
Capricciosa	620 gr / 810
Ham and porcini mushrooms	420 gr / 730
Ham and red mushrooms	420 gr / 760
Il Timone	530 gr / 890

By glass wines

Vino della Casa	370
Sparkling	
Prosecco Extra Dry DOC Fantinel	530
Otello Nero Cantine Ceci	590
White Wines	
Pinot Nero Bianco DOC Ca' Montebello	430
Pinot Grigio DOC Fantinel Borgo tesis	430
Chardonnay DOC Fantinel Borgo Tesis	430
Vermentino Melacce Colle Massari	690
Gavi Fontanafredda	690
Red Wines	
Sangiovese Fantini	390
Buttafuoco DOC Ca' Montebello	460
Negramaro Pietraluna Le Feline	460
Chianti Vigna Torta	540
Rigoletto Rosso Colle Massari	690