

Brooklyn, New York



LEUCA

“LA SCARPETT’S”

Southern Italian Dips served with Pane Siciliano

Sheep’s Milk Ricotta with Hot Honey & Garlic.....	14
Italian Butter Bean with Wild Mushroom Sott’aceto.....	13
Butternut Squash, Pumpkin Seed Pesto.....	14

ANTIPASTI

Warm Olives Stuffed with Sicilian Almonds.....	7
Brooklyn Salumi of the Day with Grana Padano.....	16
Campo Rosso Salad, Pear and Lemon Vinaigrette.....	15
Smoked Beet and Citrus Salad, Yogurt and Olives.....	14
Tuna Crudo, Green Olives, Chili, Crispy Farro.....	18
Fire-Roasted Cabbage, Caesar Flavors.....	14
Roasted Squash, Hazelnut, Toasted Honey Vinaigrette.....	16
Grilled Octopus, Baby Potatoes, Olive Condimento.....	20
Stuffed Peppers, Lamb Sausage, Salsa Rossa.....	17

WOOD-FIRED PIZZA

Classic - Tomato, Mozzarella, Basil.....	16
OG - Pepperoni, ‘Nduja, Fresno Chili.....	20
Goomah - Kale, Broccoli Rabe, Fontina, Lemon.....	18
The Ernie - Fennel Sausage, Pistachio Pesto, Lemon.....	21
Connie’s Wedding - Black Truffle, Taleggio, Mushrooms.....	36

PASTA

Malfadini, Rapini Pesto, Sweet & Sour Peppers.....	20
Black Shells, Ruby Shrimp, Local Calamari.....	25
Pappardelle, Veal and Mushroom Sugo.....	26
Burrata Mezzaluna, Marjoram, Pecorino Ragusana.....	23
Penne Rigate, Lamb Bolognese, Ricotta, Mint.....	26
Spaghetti Calabrese with Clams & Oregano.....	25

SPECIALITÀ DELLA CASA

From the Wood-Fired Grill

Local Bass, Franca’s Beans, Preserved Tomato.....	36
Smoked Pork Chop, Fennel, Grappa Apple, Sunflower.....	38
Strip Steak, Vesuvius Potatoes, Grilled Spring Onion.....	38
Chicken “Rosalina” for two with Blistered Peppers.....	54

“FESTA DEL MAIALE”

Crispy Suckling Pig to share, Sunchokes, Rapini, Caper Honey.....	120
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DOLCE

Bomboloni di Leuca.....	12
Sicilian Pistachio Cake, Olive Oil Gelato.....	12
Limoncello Tiramisu.....	12
Mocha Latte Sundae for Two.....	15
Gelato del Giorno.....	7
Sorbetto del Giorno.....	7