

handmade breads and pizza :

scampo garlic bread cooked over coals 9
naan 10 w/ lydia's extra anchovy *umami* butter 13
patrick's naan w/ prosciutto 23
classic tomato, fior di latte & basil pizza 20

lamb pizza 23
lobster pizza 38
spiced 'birria' short rib pizza, melting
oaxaca cheese .. peppadews 22

starters :

- o brothy & buttery white miso clam chowder .. sorrel & soba noodles 19
- o maine's unicorn pink oysters on the half shell w/ seaweed salad & homemade oyster ketchup ... half dozen 24 *
- o #1 tuna tartar, seaweed salad & ripe avocado w/spicy pepita seed brittle of ancho chilies 29*
- o our pate campagne w/ green peppercorns & duck confit .. garlic confit toasts , blackberry port jelly 24
- o spring's deviled crab w/ crisped torn hokkaido bread .. spiced baby back ribs 29

- o chilled zucchini soup ; mache , butterfly sorrel & zucchini blossom salad .. stracciatella & champagne vinaigrette 17
- o calamari fritto w/shishito peppers..pepperoncini & spicy lemon aioli 21
- o grilled lamb shoulder chop .. turkish lamb & sumac dumplings .. burnt butter, wild mint and pine nuts 28*
- o caesar salad 16 * arugula salad 15
- o *bufala* mozzarella w/ vine ripe heirloom tomatoes & basil 18
- o burrata w/ black garlic vinaigrette, banana fritter & plancha roasted shaller & weber *style* bacon 28

specials :

friday night o grilled lobster tails w/ singapore curry
noodles 80 *
saturday night o simon's porchetta w/ butter beans &
calabrian chilis 48
sunday night supper inclusive o scampo harvest salad,
chicken parm, *really good* pistachio & vanilla gelato
w/ homemade claret sauce 48

Piatti!

P L A T E S

- o salt n pepper icelandic cod loin w/ vinegared sushi rice & macadamia nut 'spoon sauce' 39*
- o rare tuna steak .. mango habanero aioli, smoked trout & garlic potato croquettes 42 *
- o london cure salmon w/ lobster taramasalata & grilled tiniest asparagus 37 *
- o our brick chicken on sherried mushroom puree, crisped golden fingerling potatoes .. whole lemon vinaigrette 35
- o kurobuta pork chop agrodolce w/ pile of creamy walnut & dill yogurt pesto *orecchiette* 45*
- o thick veal chop w/ hong kong's fried milk, green garlic soubise .. spring's grilled ramps 60 *
- o scampo duck breast on mascarpone risotto w/ fennel black salt & bing cherry butter tart 44 *
- o 14 oz. prime sirloin either:
lydia's burgundy au poivre or:
char-grilled hasselback *bulgogi* .. roasted fig miso 64 *

spaghetti : all spaghetti appetizer size & entrée size

aglio e olio 15/25
pomodoro 15/25
vongole 20/30 *
bolognese 20/30

carbonara 20/30
cacio e pepe 17/27
cracklings & hot pepper 18/28
charred spaghetti all' assassina 19/29

creste di gallo .. creamed collard & white
rabbit ragu .. crisp fried enoki bloom 35

handmade ravioli e risotti :

sicilian potato 'ravioli' of fontina & mascarpone cheeses .. caviar butter sauce
& grilled razor clams 36

spinach gnocchi gnudi, brown butter & sage .. melting '*cilieGINE*' mozzarella
w/ black truffles 32

argentinian red shrimp 'etouffee' risotto .. tart grilled radicchio leaves ..
plump golden jumbo raisins 36 *

sides :

green beans tempura w/ 2 dipping sauces .. a favorite 14
roasted rainbow carrots w/ vanilla butter
& ginger spiced pea tendrils 12
french fries .. spritz of duck fat .. truffle aioli 12

* Denotes these items are cooked to order or may be served undercooked.
Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of foodborne illness.
please inform your server of any food allergies before placing your order

