



handmade breads and pizza :

truffled robiola 'focaccia' w/ quince 16
scampo garlic bread cooked over coals 9
naan 12 patrick's naan w/ prosciutto 24
classic tomato, fior di latte & basil pizza 20

lamb pizza 23 lobster pizza 38
pizza of fresh fig, applewood
smoked bacon & stracciatella cheese 24

specials :

friday night o cider & beer battered fish n chips ..
malt vinegar tartare sauce 38

saturday night o colorado lamb chops grilled, pea tendrils ..
lemongrass, peppercorn sauce chef's inspiration ..
2 chops 50* 3 chops 75*

sunday night supper inclusive o scampo autumn salad, chicken
parmigiana, choice of spaghetti: aglio olio, cacio e pepe,
bolognese, pomodoro or carbonara & homemade neapolitan
spumoni claret sauce 40

starters :

- o lobster stew w/ mini sweet potato biscuit, rhum butter 18
- o six wellfleet oysters .. dirty martini mignonette w/ oyster vodka,
warm buttered pain d'epices toasts 26*
- o sirloin carpaccio.. shaved sardinian moliterno cheese, arugula .. white truffle salt 24*
- o #1 tuna tartar, seaweed salad - avocado & spiced ancho brittle 29*

- o salad of grilled octopus.. grilled trevisano, almond skordalia & charred onion petals 22
- o calamari fritto w/shishito peppers..pepperoncini & spicy lemon aioli 21
- o mozzarella & prosciutto di parma, roasted concord grapes .. crushed candied hazelnuts 29
- o caesar salad 16* arugula salad 15
- o buffalo mozzarella w/ vine ripe heirloom tomatoes & basil 18



Piatti!

PLATES

- o pink swordfish & mussels w/ yellow tomato saffron aioli .. malabar parotta 38*
- o haddock 'parm' w/ smashed fingerlings, roasted pan sauce of buttercup squash,
curry leaves & vanilla bean 36*
- o scottish salmon .. kale pesto, half baby iceberg lettuce w/ persimmon
& key lime, palm sugar vinaigrette 36*
- o brick chicken .. sumac spice, maple tahini & roasted purple yams 35
- o jurgielewicz duck breast & seared foie gras .. chocolate, red wine
and pomegranate reduction .. 1000 layer duck fat potatoes 48*
- o kurobuta double pork chop w/ fig miso glaze ..
delicate garlic & chive bread pudding 46*
- o prime nebraska bone-in 20 oz. ribeye steak grilled .. sour cherries,
sicilian olive oil & robuchon's extreme mashed potatoes 75*
- o petite filet mignon 8 oz. 'the same as above' 75*
- o honey roast lobster on thinnest crisp corn pizzelle .. chestnut cream & black truffle 75*

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
scampo cracklings & hot pepper 18/28
charred spaghetti all' assassina 18/28

squid ink spaghetti w/ confit cod, crab
.. chili crisp, lemon pepper crumbs 33

handmade ravioli e risotti :

cacio e pere ravioli .. weeping gorgonzola dolce & shaved red pear 34
yellow carrot gnocchi w/ burrata, prunes in cassis .. brown butter sage leaves 32
risotto of argentinean red shrimp 'scampi' .. spiced caramel sauce 36

sides :

green beans tempura w/ 2 dipping sauces .. a favorite 14
white pumpkin polenta w/ sherried mixed mushrooms 15
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

