



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
scamorza, fontina & peppadew pizza,
mini pepper jelly meatballs- hot honey 24

specials :

friday night ○ #1 sushi grade tuna steak w/ black sesame seeds
splash of hot spiced citrus, sesame & ginger oil; chef's choice garni 54*
saturday night ○ 'meat candy' 14 oz. bourbon & touch of
brown sugar short rib w/ wisconsin's beer battered cheese curds..
ranch dressing 60
sunday night supper inclusive ○ scampo autumn salad,
chicken parmigiana, choice of spaghetti: aglio olio, cacio e pepe,
bolognese, pomodoro or carbonara & homemade neapolitan
spumoni claret sauce 40

starters :

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- julia child's onion soup gratinee w/ fine champagne cognac 16
 - sirloin carpaccio w/ bufala mozzarella, white asparagus
panna cotta & bump of californian white sturgeon caviar 24*
 - #1 tuna tartar, seaweed salad & ripe avocado
w/spicy pepita seed brittle of ancho chilies 29*
 - calamari fritto w/shishito peppers..pepperoncini & spicy lemon aioli 21

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- scampo's charcoaled lamb shoulder chop.. roman artichoke w/tahini dip..
delicate saffron & french feta gnocchi 27
 - mozzarella & prosciutto di parma w/ 'cavacas' portuguese popovers.. gilded 'burnt' pineapple syrup 29
 - burrata on grilled bittersweet salad, candied walnuts - crushed tangerine vinegar..
sicilian peppery olive oil 24
 - caesar salad 16* arugula salad 15
 - bufala mozzarella w/ vine ripe heirloom tomatoes & basil 18



Piatti!

PLATES

- black cod, soft robiola grits.. nori butter, tiniest baby bok choy
& lemongrass roasted purple yams 38*
- grilled crimson scottish wester ross salmon steak.. basket of
pommes dauphine, zucchini chips & apple aioli 37*
- brick chicken w/ fennel pollen.. sherried wild mushroom arancini 34
- back ! half pennsylvania duck w/ holland leek crumble..
sauce of jameson irish whiskey & sour cherries 48*
- wagyu flat iron steak - hard sear - sultana roasted cauliflower
w/ chili crisp aioli 62*
- lobster schnitzel crisped in puffed chicharron crumbs, tender yuca fries..
key lime gastrique 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

kamut spaghetti w/ kimchi, crab,
sake & bacon 34

handmade ravioli e risotti :

sweet potato & pumpkin ravioli w/ armagnac steeped winter prunes.. hazelnut brittle 34
fresh parsley pappardelle.. snipped herbs; double strength chicken brodo..
parmigiano reggiano 'powder' 26
mascarpone risotto w/marsala & cumin braised oxtails.. tempura dementine slice 34

sides :

green beans tempura w/ 2 dipping sauces .. a favorite 14
tender stems of broccoli .. firey crisped garlicky tops 14
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

