

# SCAMPO FALL DINNER MENU

(gluten free)

## Starters

Lobster stew w/ rhum butter 18

Caesar salad 16 \* Arugula salad 15

Salad of grilled octopus.. grilled trevisano, almond skordalia charred onion petals 22

Bufala mozzarella w/ vine ripe heirloom tomatoes & basil 18

#1 Tuna tartar, seaweed salad & ripe avocado w/spicy pepita seed brittle  
of ancho chilies 29\*

Six wellfleet oysters .. dirty martini mignonette w/ oyster vodka 26 \*

Mozzarella & prosciutto di parma, roasted concord grapes ..crushed candied hazelnuts 29

~All spaghetti is available gluten free~ appetizer size & entrée size

Aglie e Olio 15/25 Pomodoro 15/25 Bolognese 20/30 Carbonara 20/30

Vongole 20/30\* Cacio e Pepe 17/27 Cracklings & Hot Pepper 18/28

## main

Scottish salmon .. kale pesto, half baby iceberg lettuce w/ persimmon  
& key lime, palm sugar vinaigrette 36\*

Jurgielewicz duck breast & seared foie gras .. chocolate, red wine and pomegranate  
reduction .. 1000 layer duck fat potatoes 48\*

Pink swordfish & mussels w/ yellow tomato saffron aioli 38\*

Brick chicken .. sumac spice, maple tahini & roasted purple yams 35

Kurobuta double pork chop w/ fig miso glaze & delicate garlic 46 \*

Prime nebraska bone in 20 oz. ribeye steak grilled .. sour cherries, sicilian olive oil  
& robuchon's extreme mashed potatoes 75 \*

Petite filet mignon 8 oz (prepared as ribeye above) 75 \*



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