

SCUTARI

ITALIAN - RESTAURANT

ESTD

2024

CICCHÈTI

- ZUCCHINI CHIPS** 12
fried zucchini, yogurt mint aioli sauce, ricotta salata
- PORK & BEEF POLPETTE** 15
pork & beef meatballs, ricotta, garlic crostini, light tomato sauce
- ARANCINI** 14
fried saffron risotto balls, ragu & sweet pea filling, light tomato sauce, ricotta salata
- POTATO & PARMESAN CROQUETTE** 13
cornmeal crusted whipped potatoes, mortadella stuffing, light tomato sauce

CRUDO

- DUXBURY OYSTERS** 18
raspberry mignonette, cocktail sauce
- SALMON "TIRADITO"** 16
sashimi, blood orange, aji-amarillo "leche de tigre"
- SPAGHETTI DI TONNO VITELLATO** 17
ahi tuna ribbons, sliced radish, avocado, veal reduction
- CARPACCIO VENEZIANO** 17
seared prime tenderloin, arugula, harry's sauce, shaved parmigiano dop

SALADS

- MARKET GREENS** 14
crispy green leaf lettuce, arugula, frisée, shimeji mushrooms, pear, ginger- poppy seed dressing
- FIGS ARUGULA & PROSCIUTTO** 16
Roasted black mission figs, gorgonzola, prosciutto di parma dop, vecchio balsamico
- BEET & BURRATA SALAD** 19
imported italian burrata, beets, honeynut squash, blood orange, pistacchio, espelette
- CÆSAR SALAD** 14
baby lettuce, pecorino romano, lemon - quartirollo cheese dressing, focaccia croutons
- Add CHICKEN** 10 **Add SALMON** 13

- VENETIAN CRAB CAKE** 19
delicate white crab meat, potatoes, garlic, caper curry sauce
- ITALIAN PEPPERED MUSSELS** 15
p.e.i. mussels, marinara sauce, crostini
- EGGPLANT PARMIGIANA** 16
fried eggplant, tomato basil sauce, fior di latte, smoked provola cheese foam

ANTIPASTI

- CALAMARI FRITTI** 18
pickled sweet peppers, spicy pepper aioli
- OCTOPUS CA' D'ORO** 17
grilled octopus, potato, fennel bulb, paprika oil, olive crumbs
- CHARCUTERIE & CHEESE PLATE**
chefs's choice of cured meats & cheeses, borrettane onions, cranberry walnut jam, castelvetro olives, breadsticks
2 PEOPLE 22 4 PEOPLE 40

HAND MADE PASTA

- SPAGHETTI TOMATO & BURRATA** 23
fresh basil, small 'piennolo' tomato, lemon zest
- SPINACH RAVIOLI** 24
spinach, ricotta, butter - tomato sauce, parmigiano dop
- RICOTTA GNOCCHI** 24
mushroom ragu, heavy cream, truffle, chives
- TORTELLONE CACCIO E PEPPE** 29
pumpkin ricotta filling, caccio e peppe butter sauce
- LINGUINE CLAMS** 26
fresh market clams, preserved lemon, guanciale, parsley
- LASAGNA EMILIANA** 22
traditional ragu, creamy béchamel sauce, egg pasta
- PAPPARDELLE AL RAGU** 29
six hour roasted beef short rib ragu, parmigiano dop

PIZZA

- MARGHERITA** 16
fior di latte, san marzano tomatoes, fresh basil
- 4 FORMAGGI** 18
buffalo mozzarella, pecorino moliterno, gorgonzola dop, tomino, fried sage
- SOPRESSA "NDUJA"** 18
spicy 'nduja' calabrian salame, tomato sauce, fior di latte
- PROSCIUTTO DI PARMA** 20
buffalo mozzarella, tomato sauce, arugula
- PUGLIA** 18
sausage, broccoli rabe, fior di latte, lemon zest
- 4 STAGIONI** 19
tomato sauce, basil, mushrooms, artichoke, prosciutto, black olives

LAND

- CHICKEN MARSALA w MUSHROOMS** 26
cremini & porcini mushrooms, hand made spaghetti
- PORK MILANESE** 28
arugula, cherry tomatoes, EVOO, shaved parmigiano dop
- DUCK BREAST w FARROTTO** 33
mushroom duxelle, garlic & oil wilted broccoli rabe, sour cherry sauce
- CHIANTI BEEF SHORT RIB** 35
braised short rib, parmigiano polenta, pancetta, roasted brussel sprouts

- VEAL OSSO BUCO** 39
wild mushroom risotto, gremolata

SEA

- SALMON** 29
butternut squash risotto, broccoli rabe black trumpet mushrooms, lemon sauce
- GRILLED SWORDFISH** 32
creamy polenta, slow roasted tomatoes, golden raisins, castelvetro olives, capers, basil
- WHOLE FISH OF THE DAY** 34
roasted fingerling potatoes, baby spinach, preserved lemon dressing

* PRIOR TO ORDERING, PLEASE ALERT OUR STAFF OF ANY FOOD ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.