

# 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

**EGGPLANT ROLLATINI** 16

ricotta, parmigiano, mozzarella, prosciutto, light tomato sauce

**STEAMED CLAMS** 17

fresh clams, white wine, garlic, house crostini

**DUXBURY OYSTERS** 18

raspberry mignonette, cocktail sauce

**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

**ARUGULA & PERSIMMON** 16

Gorgonzola, crispy prosciutto, persimmons

**BEET & BURRATA** 19

imported italian burrata, beets, honeynut squash, blood orange, pistacchio, espelette

**CÆSAR** 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, parmigiano reggiano

## ANTIPASTI

**CALAMARI FRITTI** 18

pickled sweet peppers, spicy pepper aioli

**OCTOPUS ALLA GRIGLIA** 18

Sicilian caponata, calabrian chili

**CHARCUTERIE & CHEESE PLATE**

chefs's choice of cured meats & cheeses, borrettane onions, cranberry walnut jam, castelvetrano 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

**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** 24

traditional ragu, creamy béchamel sauce, egg pasta

**PAPPARDELLE AL RAGU** 29

six hour roasted beef short rib ragu, parmigiano

## 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, castelvetrano 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.