

Brooklyn, New York		WOOD-FIRED PIZZA	
<div></div>			
<div><div>“LA SCARPETT’S”</div><div>Southern Italian Dips served with Pane Siciliano</div></div>			
Sheep’s Milk Ricotta with Hot Honey & Garlic..... 12		Classic - Tomato, Mozzarella, Basil..... 16	
Chickpea Pugliese with Bottarga & Parsley..... 8		OG - Pepperoni, Nduja, Fresno Chili..... 17	
Italian Butter Bean with Wild Mushroom Sott’aceto..... 9		Goomah - Ricotta, Broccoli Rabe..... 17	
Smoky Eggplant with Basil & Onion Condimento..... 9			
		PASTA	
		Malfadini, Broccoli Rabe Pesto, Sweet & Sour Peppers..... 17	
		Burrata Agnolotti, Marjoram, Pecorino Ragusana..... 19	
		Hand-Cut Chitarra, Cuttlefish Puttanesca..... 21	
		Spicy Sea Urchin Spaghetti..... 24	
		Duck Egg Raviolo alla Gricia..... 20	
		Goat Fazzoletti, Pecorino, Rosemary..... 22	
		SPECIALITÀ DELLA CASA	
		From the Wood-Fired Grill	
		Local Bass, Franca’s Beans, Preserved Tomato..... 29	
		Steak Vesuvius..... 28	
		Mixed Grill of Lamb, Eggplant Calabrese..... 32	
		Chicken “Rosalina” for two with Blistered Peppers..... 48	
ANTIPASTI		DOLCE	
Warm Olives Stuffed with Sicilian Almonds..... 6		Bomboloni di Leuca..... 10	
Seabass Tartare, Sunflower, Orange..... 15		Sicilian Pistachio Cake, Olive Oil Ice Cream..... 11	
Tuna Crudo, Green Olives, Chili, Crispy Farro..... 14		Amedei Chocolate Budino, Hazelnut Gelato, Sea Salt..... 10	
Fennel Salad, Local Apple, Pecorino Dressing..... 12		House Cheesecake, Maraschino, Amarena Sorbetto..... 10	
Campo Rosso Greens, Citrus, Mint..... 11		Fall Pumpkin Supriso..... 11	
Brooklyn Salumi of the Day..... 15		The Sophia Loren for Two..... 18	
Smoked Beets, Pistachio, Ricotta Salata..... 15		Gelato del Giorno..... 6	
Fire-Roasted Cabbage, Caesar Flavors..... 12		Sorbetto del Giorno..... 6	
Wood-Roasted Sunchokes, Hazelnuts, Garlic Crema..... 14			
Prawn alla Brace with Rosemary wrapped in Lardo..... 18			
Mussels & Clams in Italian Beer & Sicilian Peppers..... 15			
Bone Marrow alla Vaccinara..... 17			