SCUTARI

ITALIAN - RESTAURANT

ESTD 2024

CICCHÈTI

ZUCCHINI CHIPS 13
fried zucchini, yogurt mint aioli sauce, ricotta salata

PORK & BEEF POLPETTE 19
pork & beef meatballs, ricotta, garlic crostini, light tomato sauce

ARANCINI 15
fried saffron risotto balls, ragu & sweet pea filling, light tomato sauce, ricotta salata

EGGPLANT ROLLATINI 18
ricotta, parmigiano, mozzarella, prosciutto, light tomato sauce

COUNTNECK CLAMS 18
white wine, garlic, onion, parsley, ciabatta crostini

CARPACCIO VENEZIANO 19
seared prime tenderloin, arugula, harry's sauce, shaved parmigiano

SALADS

MARKET GREENS 15
crispy green leaf lettuce, arugula, frisée, shimeji mushrooms, pear, ginger- poppy seed dressing

BURRATA, PROSCIUTTO & MELON 20
imported italian burrata, cantaloupe, prosciutto di parma, arugula, EVOO

CÆSAR 16
baby lettuce, pecorino romano, lemon - pecorino dressing, focaccia croutons

Add CHICKEN 11 **Add SALMON** 15

PRIMI

LUMP CRABCAKE 22
delicate white crab meat, bell peppers, caper curry sauce

MUSSELS 16
p.e.i. mussels, confit tomato sauce, crostini

GNOCCHI 16
mushroom ragu, artichoke, lemon

CALAMARI FRITTI 18
pickled sweet peppers, spicy pepper aioli

OCTOPUS ALLA GRIGLIA 19
Sardinian fregula, feta, olives, cherry tomatoes, pesto, EVOO

CHARCUTERIE BOARD
assorted cold cuts and artisanal cheeses, traditional accompaniments, EVOO grissini
2 PEOPLE 24 / 4 PEOPLE 44

HAND MADE PASTA

SPAGHETTI TOMATO & BURRATA 24
fresh basil, rainbow cherry tomato, lemon zest

SPINACH RAVIOLI 26
spinach, ricotta, butter - tomato sauce, parmigiano

LOBSTER RAVIOLI 39
Maine lobster, ricotta, mascarpone, lobster sherry bisque

LINGUINE SCAMPI 29
shrimp, garlic, white wine, butter

PINK VODKA TORTELLONE 27
salmon rilette filling, pink vodka sauce, fried basil

RIGATONI AL RAGU 29
six hour roasted beef short rib ragu, parmigiano

LASAGNA EMILIANA 26
traditional ragu, creamy béchamel sauce, egg pasta

PAPARDELLE BOLOGNESE 28
beef and pork ragu, parmigiano, ricotta

NEAPOLITAN PIZZA

MARGHERITA 21
fior di latte, san marzano tomatoes, fresh basil

4 FORMAGGI 22
buffalo mozzarella, pecorino moliterno, gorgonzola, fontina, fried sage

SOPRESSA "NDUJA" 23
spicy 'nduja' calabrian salame, tomato sauce, fior di latte

PROSCIUTTO DI PARMA 24
buffalo mozzarella, tomato sauce, arugula

FUNGHI 23
mushrooms bechamel, guanciale, arugula, pesto crema, white truffle oil

SCUTARI BIANCA 23
bechamel, pistachio mortadella, burrata, pistachio crumble, basil

LAND

CHICKEN MARSALA w MUSHROOMS 26
cremini & porcini mushrooms, hand made spaghetti

CHICKEN PICCATA 27
traditional piccata sauce, capers, lemon, linguine

PORK MILANESE 34
arugula, cherry tomatoes, EVOO, shaved parmigiano lemon caper sauce

CHIANTI BEEF SHORT RIB 35
braised short rib, parmigiano polenta, pancetta, roasted brussel sprouts

BISTECCA ALLA GRIGLIA 48
Grilled rib eye, truffle parmigiano fries, arugula salad

PAN SEARED DUCK 39
Hudson Valley duck breast and leg confit, truffled farotto, roasted seasonal vegetables, sour cherry reduction

EGGPLANT PARMIGIANA 23
fried eggplant, tomato basil sauce, fior di latte, parmigiano reggiano

SEA

SALMON 30
corn and leek risotto, asparagus, lemon sauce

COD 33
tuscan white bean stew, guanciale, gremolata

SWORDFISH PUTTANESCA 36
creamy parmesan polenta, capers, olives, tomatoes, white wine

GRILLED BRANZINO 38
roasted fingerlings, baby spinach, confit tomatoes

SEAFOOD CIOPPINO 39
cod, shrimp, clams, mussels, brodo del mare, grilled crostini

** 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.*

06/23/2026