



SCARPETTA

~ Ricky Turilli ~

SIT DOWN MENU

"We have an ever changing menu, I shop daily for inspiration, my menu evolves constantly that is the beauty of Scarpetta. I cook along with the seasons." - The Big Boss, Ricky.

ANTIPASTI

Antipasto Misto R155

Delicate combination of imported Italian cured meats.

Carpaccio R110

Wafer thin beef topped with mustard dressing, rocket and parmigiano wisps.

Caprese Salad R120

Artisanal Italian style locally produced fior di latte {fresh mozzarella} on a bed of fresh tomato and basil.

PASTA

{Gluten free pasta on request at R30 extra}

Bolognese R95

Beef ragu made with imported Italian tomatoes, red wine and slowly cooked for hours on a low heat for an in depth flavour.

Napolitana R85

Imported Italian tomatoes gently cooked with ripped fresh basil.

Mussel R140

Locally sourced mussels gently cooked in a luxurious white wine and cream sauce.

Seven Mushroom R120

Seven different varieties of mushrooms delicately cooked with cream.

Homemade Gnocchi R155

Handmade artisanal Italian style ricotta gnocchi lathered in a fresh pea and slow roasted leek sauce.

SECONDI

Osso Bucco R195

Slow cooked veal knuckle in a red wine tomato sauce served with a roasted vegetables.

Tagliata R185

Thinly sliced flame grilled steak finished off with fragrant hot rosemary and garlic olive oil.

DOLCE

Tiramisu R65

Locally produced Italian style mascarpone layered with coffee drenched Italian biscuits.

Chocolate Torte R65

Decadent dark chocolate Italian style torte {gluten free}

Cannoli R45

Crisp pastry shell filled with whipped citrus scented artisanal local ricotta.

Moka Pot R65

Made to share {Italian style local coffee}