

crudi

CRUDO TASTING	28
salmon, sea bass, yellowtail	
SALMON	20
sundried tomato, almonds, trapanese pesto	
YELLOWTAIL	22
olio di zenzero, pickled red onion	
SEA BASS	22
lemon confit, pink pepper, dill	

JAPANESE A5 WAGYU 'IN SMOKE'	36
gnocco fritto, tarragon reduction, himalayan salt	
IRISH ROCK OYSTERS	24/ 37
selection of 6 / selection of 10	
CALVISIUS OSCIETRA CAVIAR (30g)	130
blinis, capers, chives, egg yolk & white, shallots, crème fraîche	

antipasti

CHARRED OCTOPUS	25	SEARED ORKNEY SCALLOPS	26
artichoke, potato, celery, spring onion, guazzetto		cauliflower purée, roasted cauliflower, capers dressing	
CREAMY POLENTA v	18	HEIRLOOM BEETROOT SALAD v	24
fricassée of truffled mushroom		goat cheese, apple, walnuts	
BRAISED SHORT RIBS	23	VITELLO TONNATO	18
seasonal vegetables, farro risotto		quail egg, green beans, salsa verde	
BURRATA v	20	FARMER'S MARKET SALAD v	16
escarole, datterino tomatoes, anchovies, garlic		seasonal vegetables, truffled pecorino, sherry vinaigrette	

sette by scarpetta

v stands for dishes suitable for vegetarians. Please ask our team for information on food allergens or any special dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. Prices are in £, inclusive of VAT.

paste

'SCARPETTA' SPAGHETTI v tomato, basil	20/25
LOBSTER TAGLIOLINI acquapazza, calabrian chili, tomato, spicy basil breadcrumbs	36/42
SHORT RIB & BONE MARROW AGNOLOTTI garlic chips, horseradish	23/28
DUCK RAGOUT PAPPARDELLE orange zest, black pepper	25/30
RAVIOLI CACIO E PEPE v charred leek, brown butter, sage	21/26
SAFFRON RISOTTO ossobuco, gremolata	29

all pastas are handmade in house / gluten-free pasta available upon request.

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pesce

BLACK COD caramelised fennel, tomato confit	44
JOHN DORY fregola, clams, tomato, parsley	34

carne

ROASTED CHICKEN herb spätzle, butternut squash, celeriac	30
VEAL CUTLET MILANESE fennel & rocket salad	47

from the grill

all our steaks are served with roast potatoes and a sauce of your choice

PORTERHOUSE <i>(for two)</i> USDA Black Angus	165	GRILLED DOVER SOLE green beans, roast potatoes, butter, capers	65
PASTRAMI RIB-EYE USDA Black Angus, 300g/600g	60/120	MEDITERRANEAN SCARLET PRAWN olive oil, salt	20 each
TOMAHAWK <i>(for two)</i> Aberdeen Angus	122		

salse

3 each, 6 for all

BEARNAISE

PEPPERCORN

SIGNATURE STEAK SAUCE

contorni

ROAST POTATOES rosemary	8	TENDERSTEM BROCCOLI preserved lemon, capers, parsley	8	ROCKET SALAD parmesan	8
SAUTEED SEASONAL MUSHROOMS	12	CREAMY SPINACH	8	SAUTÉED BABY CARROTS	8

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