## NEW YORK BRUNCH

12.00 pm - 15.00 pm

2 courses £49 3 courses £59 4 courses £65

## free flowing champagne

enjoy throughout the course of your meal for a maximum of 2h

£45 per person Ruinart Brut £189 per person Dom Pérignon

## NYC signatures

BAGEL TOWER {to share} smoked salmon, crab salad, avocado, tomato, mozzarella, red onion, capers, cucumber 2 La Dolce Vita cocktails included Add caviar (10g) £35	85
<b>CRISPY CHICKEN &amp; WAFFLE</b> maple vinaigrette, fried egg	19
<b>AMERICAN PANCAKES</b> mixed berries, cream chantilly, maple syrup	18
<b>PASTRAMI BENEDICT</b> english muffin, poached egg, hollandaise sauce	18
<b>FRENCH TOAST</b> <i>choose from:</i> banana & bourbon <i>or</i> <i>speck</i> ham & fontina cheese	24

### antipasti {choice of one per guest}

**CREAMY POLENTA** fricassée of truffled mushrooms

**BURRATA** escarole, datterino tomatoes, anchovies, garlic

**SALMON CRUDO** sundried tomato, almonds, trapanese pesto

**YELLOWTAIL CRUDO** olio di zenzero, pickled red onion

**VITELLO TONNATO** quail egg, green beans, salsa verde

pasta
{choice of one per guest}

**'SCARPETTA' SPAGHETTI** san marzano tomato, basil

**LOBSTER TAGLIOLINI** tomato, spring onion, spicy breadcrumbs £9.00 supplement

**RAVIOLI CACIO E PEPE** charred leek, brown butter, sage

**SHORTRIB & BONE MARROW AGNOLOTTI** garlic chip, horseradish

#### \*Contains pork



# Sette by scarpetta

secondi {choice of one per guest}

**BLACK COD** caramelized fennel, concentrated tomato £9.00 supplement

**JOHN DORY** fregola, clams, tomato, parsley

**ROASTED CHICKEN** herb spätzle, butternut squash, celeriac

**PASTRAMI RIB-EYE** {*USDA Black Angus*} roast potatoes & a choice of one sauce: bearnaise, peppercorn or signature steak sauce £15.00 supplement

dolci {choice of one per guest}

**ESPRESSO BUDINO** salted caramel, chocolate biscotti, hazelnut gelato

NYC CHEESECAKE mixed berries

**SUNDAE** chocolate brownie *or* strawberry

#### **ICE CREAM & SORBET**