

ITALIAN FEAST 52€

This menu is specifically designed to be shared with the whole group in order to have the opportunity to try several different dishes and experience a variety of Italian flavors.

SELECTION OF STARTERS

Arancino con Asparagi e Piselli

Deep fried rice ball with asparagus & peas

Caponata

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion and capers served with roasted pine nuts

Verza soffocata

Braised green cabbage with white vinegar, onion, capers, toasted pine nuts and Taggiasca olives

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper and Castelmagno cheese

Vitello tonnato

Slow cooked veal topped with capers and tuna sauce

SELECTION OF PASTAS

Gemelli al pesto al prezzemolo e noci

Handmade gemelli pasta served with walnuts and parsley pesto

Tagliolini in forma

Handmade tagliolini pasta seasoned with butter and parmesan, served in the cheese wheel

Fettuccine alla Pastorella

Handmade fettuccine pasta served with lamb ragu topped with pecorino

Pici alla carbonara

Handmade pici pasta, egg yolk, pecorino and guanciale

DOLCI

Tiramisu

Coffee flavored dessert with savoiardi biscuits and mascarpone

or

Gelato artigianale from Gelato Club

Classic artisan Italian cherry chocolate ice cream

or

Cannolo Siciliano

Homemade Marsala cannoli shells, filled with sheep & cow ricotta cheese with chocolate drops and pistacchios

LOCANDA SCAPPI 55€

This menu is designed to have a classic Italian experience, starting with some food to nibble while enjoying a nice aperitif, followed by a starter, pasta and dessert. You can choose one starter, one pasta and one dessert. Only the cicchetti will be served for the whole table.

CICCHETTI

Selection of three changing cicchetti, a Venetian style small snacks served before dinner

ANTIPASTI

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper and Castelmagno cheese

or

Caponata

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion and capers served with roasted pine nuts

or

Tartare di Tonno

MSC Yellow fin red tuna tartare seasoned with capers, parsley, pistachio, olive oil, Maldon salt and orange zest. Served with a slice of thin roasted bread

or

Vitello tonnato

Slow cooked veal topped with capers and tuna sauce

PASTA

Gemelli al pesto al prezzemolo e noci

Handmade gemelli pasta served with walnuts and parsley pesto. Ask for vegan option.

or

Tagliolini in forma

Handmade tagliolini pasta seasoned with butter and parmesan, served in the cheese wheel

or

Risotto Radicchio, Salsiccia e Taleggio

Risotto with radicchio salad, homemade Tuscan sausage and taleggio cheese. Ask for a vegan option

or

Fettuccine alla Pastorella

Handmade fettuccine pasta served with lamb ragu topped with pecorino

DOLCI

Tiramisu

Coffee flavored dessert with savoiardi biscuits and mascarpone

or

Gelato artigianale from Gelato Club

Classic artisan Italian cherry chocolate ice cream

or

Cannolo Siciliano

Homemade Marsala cannoli shells, filled with sheep & cow ricotta cheese with chocolate drops and pistachios

LOCANDA SCAPPI GOES TO HEAVEN 65€

This menu is designed to have an extensive Italian experience, starting with some food to nibble while enjoying a nice aperitif, followed by antipasti, secondi, contorni and dolce. You can choose one antipasti, one secondi, one contorni and one dessert.

Only the cicchetti will be served for the whole table.

CICCHETTI

Selection of three changing cicchetti, a Venetian style small snacks served before dinner

ANTIPASTI

Tartare di Manzo

Raw Finnish beef seasoned with extra virgin olive oil, salt, black pepper and Castelmagno cheese

or

Caponata

Sweet and sour mixed of fried aubergine, San Marzano tomatoes, celery, onion, capers and served with roasted pine nuts

or

Tartare di Tonno

MSC Yellow finn red tuna tartare seasoned with capers, parsley, pistachio, olive oil, Maldon salt and orange zest. Served with a slice of thin roasted bread

or

Vitello tonnato

Slow cooked veal topped with capers and tuna sauce

SECONDI

Cozze alla marinara

Mussels sautee served with Napoli sauce, oregano, basil and toasted bread

or

Mix di Salsicce

Mix of Sausage: homemade spicy pork sausage with nduja and homemade "luganica" sausage made with pork, garlic, and parsley. All served with roasted leek.

or

Melanzana alla Parmigiana

Vegetarian lasagna "style" portion with aubergine, tomato sauce, mozzarella cheese and parmesan cheese

or

Polpo grigliato e ceci

Slow cooked grilled octopus served with chickpeas, roasted tomatoes, garlic and basil

CONTORNI

Verza soffocata

Braised green cabbage with white vinegar, blond onion, capers, toasted pine nuts and Taggiasche olives

or

Topinambur arrosto

Roasted Jerusalem artichoke with lemon and garlic served with citronette

DOLCI

Tiramisu

Coffee flavored dessert with savoiardi biscuits and mascarpone

or

Gelato artigianale from Gelato Club

Classic artisan cherry chocolate ice cream

or

Cannolo Siciliano

*Homemade Marsala cannoli shells, filled with sheep & cow ricotta cheese
with chocolate drops and pistachios*