

ITALIAN FEAST 54€

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

Suppli al telefono

Deep fried rice ball with mushrooms, truffle and mozzarella cheese.

Caponata

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

Insalata di Radicchio, Gorgonzola e Noci

Red chicory salad served with toasted walnuts, chives, and gorgonzola DOP sauce.

Tartare di Manzo

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

Friggitelli

Sauteed padron pepper.

SELECTION OF PASTAS

Orecchiette con i Broccoli

Homemade orecchiette pasta served with Romanesco broccoli, anchovy drippings, chili, garlic and cacio dei poveri (mix of bread, garlic, chili, parsley and lemon zest).

Tagliolini in forma

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

Calamarata con tonno e cozze

Homemade calamarata pasta served with fresh white Germon tuna, mussels, garlic, chili, roasted tomatoes, and oregano.

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 pistachios

LOCANDA SCAPPI 57€

*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 Finn red Tuna Tartare seasoned with pink Maldon salt, pistachio, olive oil and lemon zest.
Served with a slice of thin roasted bread.*

or

Insalata di Radicchio, Gorgonzola e Noci

Red chicory salad served with toasted walnuts, chives, and gorgonzola DOP sauce.

PASTA

Risotto Radicchio, Salsiccia e Taleggio

Risotto with radicchio salad, homemade Tuscan sausage and taleggio cheese.

or

Tagliolini in forma

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

or

Pici alla carbonara

Handmade pici pasta, egg yolk, pecorino and guanciale.

or

Calamarata con tonno e cozze

Homemade calamarata pasta served with fresh white Germon tuna, mussels, garlic, chili, roasted tomatoes, and oregano.

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 67€

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 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

Insalata di Radicchio, Gorgonzola e Noci

Red chicory salad served with toasted walnuts, chives, and gorgonzola DOP sauce.

SECONDI

Tagliata di tonno grigliato

Grilled Tuna "tagliata". Served with pan fried chard, garlic, chili and raisins.

or

Salsiccia piccante & Porro

Homemade spicy sausage made with pork, nduja, fennel seeds. Served with sauteed leek.

or

Parmigiana di Melanzane

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

CONTORNI

Lattughino

Fresh whole Salad served with citronette, salt, and pepper.

or

Asparagi Grigliati

Grilled asparagus. Served with shaved Grana Padano and balsamic glaze.

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