

Locanda Scappi 56€

Cicchetti served for the whole table, choose one Antipasto, one Pasta and one Dolce.

Cicchetti

Three different Venetian style small snacks served as an apertif before the antipasto.

Antipasti:

Polenta frita con i funghi

Deep fried polenta with creamy mushroom sauce and white truffle oil.

Or

Caponata

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion, and capers. Served with toasted pine nuts and parsley.

Or

Tartare di Manzo

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

Pasta:

Risotto radicchio, salsiccia & taleggio (GF)

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

Or

Tagliolino in forma (VEGETARIAN)

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

Or

Fettuccine ai Funghi (VEGETARIAN or Vegan)

Homemade fettuccine pasta, served with chanterelle mushrooms, butter thyme, chili, garlic. Served with parmesan cheese on top.

Dolci:

Cannolo siciliano

Homemade Marsala cannolo shell, filled with sheep & cow ricotta cheese with chocolate chips and pistachios.

Or

Gelato Artigianale from Gelato Club

Classic artisan cherry-chocolate ice cream.

Or

Tiramisu'

Coffee-flavored dessert with homemade savoiardi cake, Nutella, and mascarpone.

Ticket to Italy 68€

Cicchetti served for the whole table, choose one Antipasto, one Secondo and one Dolce.

Cicchetti

Three different Venetian style small snacks served as an aperitif before the antipasto.

Antipasti:

Polenta frita con i funghi

Deep fried polenta with creamy mushroom sauce and white truffle oil.

Or

Caponata

Sweet and sour mix of fried aubergine, San Marzano tomatoes, celery, onion, and capers. Served with toasted pine nuts and parsley.

Or

Tartare di Manzo

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

Secondi:

Tagliata di carne e Patate

Grilled black angus beef petite tender (from Uruguay) with beef joux, served with Roasted potatoes, sauteed with butter and rosemary.

Or

Polpo in Pignatta

Octopus stew with red wine, San Marzano tomatoes, celery, red onion and Taggiasca olives. Served with slice of roasted bread and celery heart leaf on top.

Or

Parmigiana di Melanzane

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

Dolci:

Cannolo siciliano

Homemade Marsala cannolo shell, filled with sheep & cow ricotta cheese with chocolate chips and pistachios.

Or

Gelato Artigianale from Gelato Club

Classic artisan cherry-chocolate ice cream.

Or

Tiramisu'

Coffee-flavored dessert with homemade savoiardi cake, Nutella, and mascarpone.

KIDS MENU' 16€

Orecchiette al pomodoro

Homemade orecchiette pasta served with tomatoes sauce.

Or

Cotoletta alla Milanese con patatine

Breaded pork cutlet served with fries.

Dolci:

Gelato Artiganale from Gelato Club

Classic artisan vanilla ice cream.