

INSALATA

BURRATA & TOMATOES 18

heirloom tomatoes, roasted peppers, pesto, grilled filone

INSALATA MISTA 16

radicchio castelfranco, candied walnuts, pear, gorgonzola
fiori d'arancio, champagne vinaigrette

INSALATA CESARE* 18

marinated white anchovies, parmesan croutons

BEET INSALATA 18

heirloom beets, mint salsa, hazelnut, goat cheese, herb &
citrus crème fraîche, crispy lotus root

PRIMI

OYSTERS* 24

tangerine mignonette, granny smith apples, serrano pepper

YELLOWTAIL CRUDO* 18

olio di zenzero & pickled red onion

ANTIPASTI 26

prosciutto, sopressata picante, cured duck, marinated
vegetables, poppy grissini, artisan cheeses

POLENTA 18

truffled mushroom fricassee

CARPACCIO* 23

piedmontese beef, wild mushrooms "soto olio", capers,
arugula, taggiasca olives, mustard aioli,
ricotta salata, potato crisp

SCALLOPS 24

maine diver scallops, baby fennel confit,
grilled seasonal fruit, thyme

CALAMARI FRITTI 23

calabrian tomato sauce, lemon & basil aioli, crispy herbs

OCTOPUS GRIGLIATA 21

yuzu, warm potatoes, olive, concentrated tomato,
salsa verde, agromato

RAVIOLO 15

truffle, sheep's milk ricotta, truffle butter sage

Mario Disi
general manager

Michael Vitangeli
chef de cuisine

P A S T E

all pastas are made fresh at scarpetta | gluten free available on request

DUCK & FOIE GRAS RAVIOLI 28
marsala reduction

TAGLIATELLE 30
lamb bolognese & truffle burrata

AGNOLOTTI 26
short rib, brown butter, horseradish &
toasted breadcrumbs

CPICCI PASTA 48
lobster, tarragon, almond & chili pesto

TAGLIOLINI AGLI SCAMPI 44
prawns, roasted garlic, heirloom tomatoes, capers,
basil, lemon white wine butter sauce

SPAGHETTI 24
tomato & basil

P E S C E

BRANZINO 42
rainbow chard, toasted pine nuts, sun raisins, citrus tomato sauce, basil

ARCTIC CHAR 42
stewed cherry tomato sauce, candied fennel, salsa salmoriglio, basil

C A R N E

CHICKEN MARSALA 36
spaghetti squash "aglio olio", seasonal mushrooms,
truffle marsala

SHORT RIB BRASATO 45
braised beef short rib, truffle pumpkin purée,
broccolini, port reduction

PORK CHOP 46
cherry peppers "argo dolce", parmesan fingerling potatoes,
toasted fennel pork jus

VEAL CHOP "PARMIGIANA"* 65
tomato, burrata, basil

FILET OF BEEF* 48
grilled beef tenderloin, swiss chard, barolo

RIB-EYE* 68
16 oz bone-in rib-eye steak, honey glazed baby
heirloom carrots, salsa verde, red wine reduction

C O N T O R N I

11 each

PEPERONATA

MUSHROOMS
parmigiano & trufloleto vinegar

BRUSSELS SPROUTS
toasted almond & balsamic

GRILLED ASPARAGUS*
egg, crispy pancetta & pistachio vinaigrette

CRISPY FINGERLING POTATOES
parmigiano & herbs



In celebration of The Cosmopolitan's 10th Anniversary, \$1 of every dish sold will be donated to the Las Vegas Rescue Mission to provide food, shelter and essentials to those in need.

*the consumption of raw or undercooked foods such as meat, poultry, shellfish & eggs which may contain harmful bacteria, may be hazardous to your health.



SIGNATURE TASTING MENU

125 per person | 65 additional with wine pairing

• we request the entire table participate •

OYSTERS*

tangerine mignonette,
granny smith apples, serrano pepper

OCTOPUS GRIGLIATA

yuzu, warm potatoes, olive, concentrated tomato,
salsa verde, agromato

SPAGHETTI

tomato & basil

&

AGNOLOTTI

short rib, brown butter, horseradish & toasted breadcrumbs

BRANZINO

rainbow chard, toasted pine nuts, sun raisins,
citrus tomato sauce, basil

FILET OF BEEF*

grilled beef tenderloin, swiss chard, barolo

NUTELLA BOMBOLONI

nutella & pastry cream filled doughnuts,
nutella ganache, banana gelato

• TASTING MENU ONLY AVAILABLE UNTIL 9:00 PM •

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