



starter

(choice of one)

CAPRESE (GFO)

bufala mozzarella, heirloom tomatoes, oregano, basil oil

YELLOWTAIL CRUDO (GFO)

ginger oil, pickled red onion

OYSTERS & CAVIAR

\$10 supplement

three oysters, caviar, tangerine mignonette, apples

main course

(choice of one)

TAGLIOLINI AGLI LOBSTER (GFO)

lobster, heirloom tomatoes, capers, lemon butter sauce

DAY BOAT SCALLOPS (GFO)

butternut squash purée, green apple, baby fennel salad

FILET OF BEEF* (GFO)

\$15 supplement

barolo sauce, sautéed baby spinach

COLORADO LAMB RACK

\$20 supplement

crushed potatoes, pecorino cheese, roasted bell pepper, lamb jus

dessert

TASTING OF OUR FAMOUS DESSERTS

bomboloni, budino, hazelnut, amaretto gelato

\$85 per person | Wine Pairing \$45 per person

(GFO): This menu item may be prepared Gluten Free upon request.

*The consumption of raw or undercooked foods such as meat, poultry, shellfish or eggs which may contain harmful bacteria, may be hazardous to your health.
Menu is representative of Scarpetta. Menu items and pricing subject to change.

THE COSMOPOLITAN™
of LAS VEGAS