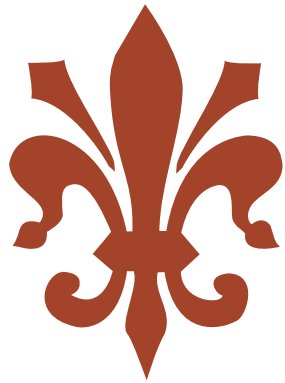


Scottadito



Osteria Toscana

www.scottadito.com

(718) 636-4800

Delivery Menu

Available Tuesday Sunday,
5 PM. - 10 PM.

antipasti

Warm Mediterranean Olives
rosemary and lemon zest \$7

Polipo Alla Griglia
grilled Portugese octopus w/ shaved fennel, red onion, orange, lemon oil, arugula vinegerette \$15

Caprese
fresh mozzarella, sun dried tomatoes, basil and extra virgin olive oil \$10

Pan-Seared Bay Scallops
sautéed chick-peas, chorizo in a yellow tomato vinaigrette with baby arugula \$14

Cozze in Padella
sautéed PEI Mussels with chorizo, white wine, extra virgin olive oil and pepperoncino \$14

Zuppe del Giorno
seasonal soup of the day \$8

Pizzetta
Scottadito homemade thin crusted pizza with mozzarella di bufala and prosciutto \$10

Pizzetta
Scottadito homemade thin crusted pizza with mozzarella di bufala, San Marzano tomatoes and basil \$10

Fritto Misto
fried calamari & tiger shrimps with roasted pepper aioli \$15

Affettati Misti for Two
Prosciutto di Parma, salamino, mortadella, mozzarella di bufala, burrata, roasted peppers, artichoke alla romana, and kalamata olives \$22

insalate

Mesclun Salad
mixed greens, tomatoes, red onion, red wine vinaigrette \$9

Insalata Cesarina
romaine lettuce, parmesan shavings and foccacia croutons \$10
add grilled chicken \$5

Insalata Caterina
frisee, pears, walnuts and goat cheese with ginger carrot vinaigrette \$11

Insalata di Barbabietola
baby beets, arugula, walnuts and ricotta salata \$11

Insalata di Kim
romaine lettuce, arugula, artichoke hearts, roasted peppers, kalamata olives, shaved carrots, red wine E.V.O.O \$11

sides

mashed potatoes, roasted potatoes \$6

sauteed seasonal vegetables \$7, broccoli rabe \$7

02/12 *Chef Raffaele Spadavecchia*

20% gratuity added to parties of 6 or more

paste

All pastas can be substituted with organic whole-wheat fusilli or gluten-free pasta.

Gnocchetti di Spinaci - homemade ricotta and spinach gnocchi, sage and butter sauce \$10/ \$16

Tagliatelle al Brie, Arugula e Speck - homemade pasta, melted brie, smoked prosciutto, arugula and truffle oil \$11 / \$17

Paparadelle al Funghi - homemade ribbon pasta, shiitake, porcini and portabello ragout, white truffle oil \$11 / \$17

Bucatini all'Amatriciana - pancetta, guanciale, plum san marzano tomatoes, pecorino romano \$15

Paparadelle Scottadito - homemade ribbon pasta, turkey ragout and pecorino toscano \$16

Fettuccine Zafferano & Frutti di Mare - homemade saffron fettuccine with lump crab maet, tiger shrimps, bay scallops and PEI mussels in spicy yellow tomato broth \$22

Bucatini Carbonara - sautéed shallots, guanciale, organic egg yolk, and pecorino romano \$15 add chicken \$5

Orecchiette con Broccoli Rabe e Salsiccia - sautéed broccoli rabe, garlic, olive oil, and house-made sausage \$17

Gluten Free Penne alle Verdure - zucchini, eggplant, plum tomato sauce, ricotta salata \$16

Ravioli di Spinaci al Pomodoro Fresco - homemade ravioli with spinach and ricotta, fresh tomato sauce \$15

Organic Whole Wheat Fusilli - San Marzano tomatoes with fresh ricotta and basil \$13

Spaghetti al Gusto - choice of pomodoro, pesto or garlic and olive oil \$10 add meatballs \$5

entree

Salmone Scottadito - pan-seared salmon fillet brushed with a dijon mustard, wrapped with grilled zucchini and served with beet and sweet potato chips \$24

Salmone in Padella - pan-seared wild salmon with haricot verts with mashed potatoes \$22

Seared Yellowfin Tuna - grilled sesame crusted tuna with cannellini beans & baby arugula, lemon-ginger-mint vinaigrette \$25

Yellowfin Tuna Caponata - grilled yellow fin tuna served over eggplant, zucchini, yellow squash, cherry tomatoes, kalamata olives and balsamic reductio \$25

Petto di Pollo - half free range chicken with haricot vert, preserved meyer lemon jus, roasted potatoes, rosemary oil \$20

Casserola di Pollo e Salsiccia - sautéed free range chicken breast with homemade sausage with shallots, shiitake mushrooms, roasted peppers in wine reduction served with roasted potatoes \$20

Pork Tenderloin - stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction, and mashed potatoes \$24

Hangar Steak - grilled 16oz steak with sautéed broccoli rabe and mashed potatoes \$25

Eggplant Terrine Parmigiana - layered eggplant with San Marzano tomatoes, mozzarella di bufala and penne pomodoro \$18

Pollo Parmigiana -free range chicken breast cutlet, San Marzano tomatoes, mozzarella di bufala and penne pomodoro \$19

Pollo Scottadito -grilled free range chicken breast cutlet with cherry tomatoes and arugula lettuce \$18