



Scottadito
 Osteria Toscana
 (718) 636-4800
 www.scottadito.com

Delivery Menu

*Available Tuesday, Wednesday,
 Thursday, Sunday 5pm-9:30pm;
 Friday, Saturday 5pm-10pm*

ANTIPASTI

ZUPPA DEL GIORNO
 seasonal soup of the day \$9

WARM MEDITERRANEAN OLIVES
 rosemary & lemon zest \$9

CAPRESE
 fresh mozzarella, yellow heirloom tomatoes, basil & e.v.o.o. \$13

CROSTINI
 tuscan kale, cannellini beans & e.v.o.o. \$12

COZZE IN PADELLA
 sauteed PEI mussels, chorizo, white wine, e.v.o.o., pepperoncino \$14

POLIPO ALLA GRIGLIA
 grilled Portugese octopus, shaved fennel, red onion, orange, arugula & lemon oil vinaigrette \$16

PAN-SEARED SCALLOPS
 sauteed chick-peas, chorizo, in a yellow tomato vinaigrette with baby arugula \$18

FRITTO MISTO
 fried calamari, roasted pepper, aioli \$14 with tiger shrimp \$19

AFFETTATI MISTI FOR TWO
 Chef's selection meats & cheese, roasted peppers, artichoke alla romana, kalamata olives \$27

INSALATE
 add grilled chicken \$6

MESCULIN SALAD
 greens, tomatoes, red onion, red wine vinaigrette \$11

INSALATA CESARINA
 romaine lettuce, parmesan, foccacia croutons \$13

INSALATA CATERINA
 frisee, pears, toasted pistachios & goat cheese with ginger carrot vinaigrette \$14

INSALATA DI KIM
 romaine lettuce, arugula, artichoke hearts, roasted peppers, kalamata olives, shaved carrots, red wine, e.v.o.o. \$14

INSALATA DI BARBABIETOLA
 baby beets, arugula, walnuts, ricotta salata \$14

LE PIZZETTE DI SCOTTADITO

LA MARGHERITA
 mozzarella di bufala, San Marzano tomatoes & basil \$13

L'ORTOLANA
 roasted zucchini, eggplant, yellow squash, pomodoro, ricotta salata \$13

LA RUGHETTA
 mozzarella di bufala, prosciutto & arugula \$15

LA PUGLIESE
 sauteed broccoli rabe, garlic, olive oil & Italian sweet sausage \$15

PASTE

* pasta hand made in our kitchen
 All pastas can be substituted with organic whole-wheat fusilli or gluten free penne

RAVIOLI DI RICOTTA AL SAN MARZANO POMODORO
 fresh ricotta ravioli * \$17

GNOCCHETTI DI SPINACI
 spinaci & ricotta gnocchi *, butter & sage \$18

PAPPARDELLE SCOTTADITO
 ribbon pasta*, turkey ragout & pecorino Romano \$19

PAPPARDELLE AI FUNGHI
 ribbon pasta*, shiitake, porcini & portobello ragout, white truffle oil \$20

ORECCHIETTE CON BROCCOLI RABE E SALSICCIA
 sautees broccoli rabe, garlic, olive oil & Italian sweet sausage \$20

FETTUCCINE ZAFFERANO & FRUTTI DI MARE
 saffron fettuccine*, with lump crab meat, tiger shrimps, scallops, PEI mussels, spicy yellow tomato broth \$25

BUCATINI CARBONARA
 sauteed shallots, guanciale, organic egg yolk, pecorino Romano \$18

TAGLIATELLE AL BRIE, ARUGULA E SPECK
 thin ribbon pasta*, melted brie, smoked prosciutto, arugula & truffle oil \$23

SPAGHETTI SAN MARZANO POMODORO \$15
 add Mamma's meatballs \$6

SECONDI

YELLOWFIN TUNA CAPONATA
 grilled yellowfin tuna served over eggplant, zucchini, yellow squash, cherry tomatoes, kalamata olives, balsamic reduction \$25

SALMONE SCOTTADITO
 pan-seared salmon, wrapped in grilled zucchini, dijon mustard, sweet potato chips and beet chips \$25

PETTO DI POLLO
 herb roasted chicken, haricot verts, preserved meyer lemon jus, roasted potatoes, rosemary oil \$23

CASSEROLA DI POLLO E SALCICCIA
 stewed chicken, homemade sausage, shallots, portobello mushrooms, roasted peppers, white wine, roasted potatoes \$25

POLLO PARMIGIANA
 free-range chicken breast, San Marzano tomatoes, mozzarella di bufala penne pomodoro \$24

PORK TENDERLOIN
 stuffed with herbs, black mission figs, gorgonzola dolce, sambuca, mashed potatoes \$27

HANGER STEAK
 grilles 12oz steak, sauteed broccoli rabe mashed potatoes \$28

EGGPLANT TERRINE PARMIGIANA
 layered eggplant, San Marzano tomatoes, mozzarella di bufala, penne pomodoro \$24

*20% Gratuity is added to parties of six or more

01/01/2017