



Scottadito

Osteria Toscana

T: (718) 636-4800 Fax: (718) 636-48001
www.scottadito.com

Delivery & Take Out Menu

COMPLIMENTARY
Bottle Of Wine with Phoned-In orders
of \$50 or more for Delivery or Pick Up.
Exp.12.31.21

ANTIPASTI

ZUPPA DEL GIORNO

seasonal soup of the day \$9

CAPRESE

fresh mozzarella, yellow heirloom tomatoes, basil & e.v.o.o. \$14

COZZE IN PADELLA PEI

mussels & chorizo sautéed in white wine \$16

POLIPO ALLA GRIGLIA

ortuguese octopus on a bed of arugula \$19

CAPELANTE DI MARE

pan seared scallops, chick-peas & chorizo \$20

CALAMARI FRITTI

\$15 (Add Shrimp \$10)

AFFETTATI MISTI

Chef's selection of Italian meats & cheese board \$27

INSALATE

add grilled chicken \$6, grilled Portobello mushrooms \$6, add
grilled tiger shrimp \$10

MESCLUN SALAD

organic greens, tomatoes \$11

CAVOLO

kale with quinoa, avocado, topped with a poached egg, cherry
tomatoes & pistachios \$16

CESARINA

classic Caesar \$13

CATERINA

frisee, pears, pistachios & goat cheese \$15

KIM

romaine & arugula, artichoke hearts, roasted peppers & olives \$15

BARBABIETOLA

beets, arugula, walnuts & ricotta salata \$15

LE PIZZETTE DI SCOTTADITO

MARGHERITA

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

RUGHETTA

prosciutto, mozzarella di bufala & arugula \$15

GENOVESE

alla vodka sauce, mozzarella di bufala & pesto \$15

PUGLIESE

broccoli rabe & Italian sausage \$15

TOSCANA

shaved Truffles over Burrata & fresh ricotta \$25

BOLOGNA

ricotta, mortadella & pistachio pesto \$18

PASTE

*Hand made in our kitchen, may be substituted with organic whole-wheat fusilli or
gluten free penne

RAVIOLI DI RICOTTA

in San Marzano tomatoes \$17*

GNOCCHETTI DI SPINACI

spinach & ricotta gnocchi in sage infused butter sauce \$19

PAPPARDELLE SCOTTADITO

with turkey ragout \$20*

PAPPARDELLE AI FUNGHI

with wild mushroom ragout & Truffle oil \$22*

ORECCHIETTE PUGLIESE

broccoli rabe & Italian sausage \$22

PACCHERI AL GRANCHIO

lump crab meat alla vodka sauce \$25

FETTUCINE ZAFFERANO FRUTTI DI MARE

ump crab meat, tiger shrimp, scallops, PEI mussels in a spicy saffron
broth \$27*

BUCATINI CARBONARA

guanciale & egg yolk \$21

TAGLIATELLE AL BRIE E SPECK

smoked prosciutto, arugula & Truffle oil \$23*

SPAGHETTI POMODORO \$15

add Mamma's meatballs \$6

CAMPANIA

organic whole wheat fusilli, smoked salmon ricotta & green peas \$22

BUCATINI AL' AMATRICIANA

uanciale, San Marzano tomatoes and Pecorino Romano \$21

SECONDI

TONNO

grilled yellowfin tuna over caponata of eggplant, zucchini & yellow
squash \$27

BRANZINO AL CARTOCCIO

roasted in parchment paper with shrimp & scallops \$34

SALMONE SCOTTADITO

pan-seared and wrapped in grilled zucchini, Dijon mustard with
cannellini beans & roasted grape tomatoes \$28

PETTO DI POLLO

roasted chicken with preserved Meyer lemon, haricot vert & oven
roasted potatoes \$25

CASSEROLA DI POLLO E SALCICCIA

low-cooked chicken, sausage, wild mushrooms & roasted peppers \$25

POLLO PARMIGIANA

free-range pan fried chicken parmigiana & penne alla vodka \$26

PARMIGIANA DI MELANZANE

eggplant with San Marzano tomatoes, mozzarella di bufala, ricotta &
penne alla vodka \$26

FILETTO DI MAIALE

herb stuffed pork tenderloin, mission figs, gorgonzola dolce-sambuca
sauce \$27

BISTECCA

grilled hanger steak, broccoli rabe & mashed potatoes \$32

AGNELLO SCOTTADITO

"finger-scorching" buonissimo New Zealand herb crusted rack of lamb
& Truffle parmesan sweet potato fries \$44