



Scottadito Osteria Toscana

www.scottadito.com

(718) 636-4800

Delivery menu

Available Tuesday Sunday,
5 PM. - 11 PM.

ANTIPASTI

Warm Mediterranean Olives

rosemary and lemon zest \$5

Peperoni e Mozzarella al Forno

stuffed roasted pepper with mozzarella and prosciutto \$9

Caprese

fresh mozzarella, sun dried tomatoes, basil and extra virgin olive oil \$8

Pan-Seared Bay Scallops

sauteed chick-peas, chorizo in a yellow tomato vinaigrette with baby arugula \$12

Burrata D.O.C

with roasted peppers \$12

Zuppe del Giorno

seasonal soup of the day \$6

Pizzetta

with fresh mozzarella and prosciutto \$9

Pizzetta

with fresh mozzarella, san marzano and basil \$9

Fritto Misto

fried calamari & tiger shrimps with roasted pepper aioli \$12

INSALATE

Mesclun Salad

mixed lettuces, tomatoes, red onion, red wine vinaigrette \$7

Insalata Cesarina

romaine, anchovy, parmesan \$8

add grilled chicken \$4

Insalata Caterina

frisee, pears, walnuts and goat cheese with ginger carrot vinaigrette \$10

Insalata di Barbabietola

baby beets, arugula, walnuts and ricotta salata \$9

Insalata di Kim

romaine lettuce, arugula, artichoke hearts, roasted peppers, kalamata olives,

shaved carrots, red wine E.V.O.O \$9

SIDES

mashed potatoes, roasted potatoes \$5

sauteed seasonal vegetables \$6, broccoli rabe \$6

PASTE

Gnocchetti di Spinaci - homemade ricotta and spinach gnocchi, sage and butter sauce \$8 / \$14

Bucatini all'Amatriciana - pancetta, guanciale, plum san marzano tomatoes, pecorino romano \$14

Tagliatelle al Brie, Arugula e Speck - homemade pasta, melted brie, prosciutto, arugula and truffle oil \$8 / \$15

Paparadelle Scottadito - homemade ribbon pasta, turkey ragout and pecorino toscano \$15

Paparadelle al Funghi - homemade ribbon pasta, shiitake, porcini and portobello ragout, white truffle oil \$9 / \$16

Homemade Chestnut Maltagliati - homemade pasta with New Zeland lamb ragout \$17

Bucatini Carbonara - sauteed shallots, guanciale, organic egg yolk, and pecorino romano \$14 add chicken \$4

Orecchiette con Broccoli Rabe e Salsiccia - sauteed broccoli rabe, garlic, olive oil, and house-made sausage \$16

Orecchiette alle Verdure - zucchini, eggplant, plum tomato sauce, ricotta salata \$15

Ravioli di Spinaci al Pomodoro Fresco - Homemade ravioli with spinach and ricotta, fresh tomato sauce \$14

Spaghetti al Gusto - Choice of pomodoro, pesto or garlic and olive oil \$8 add meatballs \$4

ENTREE

Salmone Scottadito - pan-seared salmon fillet brushed with a dijon tarragon mustard, wrapped with grilled zucchini and served with beet and sweet potato chips \$22

Salmone in Padella - pan-seared wild salmon with haricots vert with mashed potatoes \$19

Seared Yellowfin Tuna - grilled sesame crusted tuna with cannellini beans & watercress, lemon-ginger-mint vinaigrette \$24

Yellowfin Tuna Caponata - grilled yellow fin tuna served over egg plant, zucchini, yellow squash, cherry tomatoes, kalamata olives and balsamic reduction \$24

Petto di Pollo - half free range chicken with haricot vert, preserved meyer lemon jus, roasted potatoes, rosemary oil \$18

Casserola Di Pollo e Salciccia - sauteed free range chicken breast with homemade sausage with shallots, shiitake mushrooms, roasted peppers in wine reduction served with roasted potatoes \$18

Pork Tenderloin - stuffed with herbs, black mission figs, gorgonzola dolce, sambuca reduction, and mashed potatoes \$22

Hangar Steak - grilled 16oz steak with sauteed broccoli rabe and mashed potatoes \$24

Eggplant Terrine Parmigiana - layered eggplant with san marzano tomatoes, mozzarella di Bufala and penne pomodoro \$16