SUNDAY BRUNCH

BUFFET

timpano
A celebratory meal featured at most Italian Sunday dinner tables. A testament to Italian food as a cuisine with deep, soulful roots, just like Scarpetta.

salumi & formaggi
ASSORTED ITALIAN CURED MEATS & CHEESES
house baked bread, caponata & olives

frutti di mare
CHILLED SEAFOOD
oysters, prawns, octopus, smoked salmon, mignonette & lemon

insalata
SELECTION OF GREENS
garden vegetables, caprese & vinaigrettes

frittata bar
VEGETABLES, PANCIETTA, CRAB, FONTINA
FARM FRESH EGGS & EGG WHITES

primi piatti
SPAGHETTI
tomato & basil

DUCK & FOIE GRAS RAVIOLI
marsala reduction

secondi piatti
FREGOLA & EGG
kale, tomato, pancetta & poached egg

RISOTTO
vegetarian or carbonara

LOBSTER BENEDICT
fried polenta cake & hollandaise

FILET MIGNON
asparagus & béarnaise

CHICKEN PARMIGIANO
charred broccolini

SNAPPER
roasted cauliflower & brown butter

BELGIAN WAFFLE
berries & salted butter

BUFFET

dolce
SELECTION OF ARTISANAL PASTRIES, CAKES
PANNA COTTA, GELATO, CHOCOLATES & CONFECTIONS

SUPPLEMENT

bubbles
ARDUINI ‘CUVÉE SILVER’ PROSECCO • 25
bellini, mimosa, aperol tanqueray flor de Sevilla gin spritz

champagne
TAITTINGER ‘LA FRANÇAISE’ CHAMPAGNE • 50
LAURENT PERRIER ‘CUVÉE ROSE’ CHAMPAGNE • 100

$69++

Scarpetta Brunch is available Sundays, 11:30 AM - 3 PM. $69++ per person, not inclusive of beverages, taxes or service charges. For your convenience an 18% service charge has been added to your check. *Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of foodborne illness.