



MOSCATO

Scarsdale

www.moscatorestaurant.com

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MOSCATO RISTORANTE

874 Scarsdale Avenue • Scarsdale, New York 10583 (914) 723-5700

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ANTIPASTI

Fegatini al Balsamico <i>Chicken livers sautéed with balsamic, onions, mushrooms with field greens in a soft potatoes nest.</i>	14.50
Salsiccia Tartufata <i>Grilled sausage served over arugula, endive, mushroom, topped with sliced parmigiano and scented with truffle oil.</i>	14.00
Gamberoni alla Grossetana <i>Large shrimp sautéed with fava beans, cannellini beans and rosemary served over fresh polenta with diced tomato.</i>	16.50
Fiori di Carciofi <i>Grilled artichokes with garlic and olive oil.</i>	15.50
Zuppa di Cozze <i>Prince Edward Island mussels in mild spicy tomato broth.</i>	14.50
Strudel di Spinaci <i>Spinach and ricotta baked in fresh pasta with sage-butter and four cheese fonduta.</i>	13.50
Vongole Oreganata <i>Little neck clams baked with seasoned bread crumbs.</i>	14.50
Prosciutto e Fragole <i>Prosciutto di Parma and balsamic preserved strawberries in their juice.</i>	14.50

ZUPPE

Minestrone <i>Fresh diced vegetable in a vegetable broth.</i>	11.00
Pasta e Fagioli <i>Traditional Tuscan bean soup with pasta.</i>	11.00
Brodo di Zucca <i>Butternut squash soup, sage, focaccia croutons, cacioricotta.</i>	11.00

INSALATE

La Rossa <i>Red beets with mint, gorgonzola and radicchio in olive oil and vinegar dressing.</i>	13.50
Broccolini <i>Roasted brussels sprout, marinated tomatoes, ricotta salatta, olive oil, lemon and vinegar.</i>	14.50
Carciofi <i>Crispy artichokes, warm asparagus, iceberg lettuce with plum tomato vinaigrette.</i>	14.50
Finocchio <i>Shaved fennel, walnuts sesame brittle and fruits of the season in creamy goat cheese dressing.</i>	13.50
5 Erbe <i>Warm roasted roots tossed with aromatic herbs, lemon, olive oil and vino cotto.</i>	14.50
Insalata Cesare <i>Classic version of Caesar salad, served with crispy parmigiano flat and anchovies.</i>	13.50
Insalata della Casa <i>Mixed greens with baked goat cheese, walnuts, diced tomatoes served in olive oil and vinegar.</i>	13.50

CONTORNI

Patate al Forno <i>Roast Yukon gold potatoes with rosemary herb.</i>	8.50	Rapini Salentina <i>Broccoli rabe in a brothy garlic stew.</i>	9.50
Erbette Rosse <i>Sauteed beets with rosemary and roasted pine nuts.</i>	8.50	Broccoli o Spinaci <i>Broccoli or spinach sautéed in garlic and oil.</i>	8.50
Zucchini Trifolati <i>Sliced zucchini sautéed with parmigiano and a touch of tomato sauce.</i>	8.50	Patate al Vino <i>White wine baked Yukon potatoes.</i>	8.50

Gluten Free Pasta Available

Tagliolini Busera di Astice <i>Fresh tagliolini with braised lobster in the shell.</i>	26.00
Pappardelle alla Bolognese <i>Hand cut ribbon shape pasta in veal, beef and lamb ragu.</i>	20.50
Agnolotti alla Moscato <i>Homemade ravioli filled with parmigiano reggiano in chunky tomato, sweet peas and mint.</i>	21.00
Spaghetti Frutti di Mare <i>Spaghetti with mixed seafood in a mild tomato sauce.</i>	23.50
Paglia e Fieno <i>Homemade green and white fettuccine with prosciutto, peas, mushrooms and a touch of cream.</i>	23.00
Paccheri e Melanzane <i>Neapolitan paccheri with San Marzano tomatoes, eggplant and ricotta salata.</i>	21.00
Pennoni all' Amatriciana <i>Large penne pasta in the original recipe from Amatrice town.</i>	20.50
Gnocchi Casonera <i>Potato dumplings with bay scallops, radicchio and cannellini beans.</i>	21.00
Linguine alle Vongole <i>Linguine in white clams sauce.</i>	22.50

PESCE

Salmone ai Frutti di Cremona <i>Broiled salmon brushed with homemade mustard fruit over sautéed spinach.</i>	28.50
Razza <i>Sauteed Skate wings with lemon, capers and parsley over a bed of mashed potatoes.</i>	27.50
Pescatrice al Limoncello <i>Grilled Monk fish medallions, butternut squash, rosemary and a few drops of limoncello liquor.</i>	27.50
Branzino alle Mandorle <i>Mediterranean sea bass in lemon sauce over sautéed french beans topped with almonds.</i>	28.50

CARNI

Pollo all'Anna <i>Breast of chicken arrosto with cognac and fresh green peppercorns, new potatoes.</i>	24.50
Pollo Monellaccio <i>Pieces of Chicken sautéed with artichoke hearts, rosemary and pepperoncino over mashed potatoes. (spicy)</i>	24.50
Pollo Scarpariello <i>Chicken sautéed with white wine, garlic and sausage served with broccoli. (on the bone)</i>	24.50
Galletto alla Mostarda <i>Grilled young hen in two mustards sauce, lemon and pasta buttata.</i>	24.50
Fegato Veneziana <i>Slivers of calf liver sautéed with caramelized onions and aged balsamic served with grilled polenta.</i>	25.50
Costoletta in Agro <i>Pork chop and vinegar peppers with soft mashed potatoes.</i>	27.50
Abbacchio Cacciatora <i>Lamb chops roasted with tomatoes, gaeta olives, new potatoes, mushrooms and drunken goat cheese.</i>	34.50
Vitello Martini <i>Sautéed veal, encrusted in parmigiano, white wine and lemon over french beans.</i>	25.50
Nodino alla Brace <i>Veal chop, roasted with apple wood and aromatic herbs, pear salad, mashed potatoes and calvados.</i>	34.50
Milanese Vegetariana <i>Eggplant cutlet with sun gold tomatoes, parmigiano and baby arugula.</i>	22.50

"If you have a food allergy, please speak to the owner, manager"