LUNCH MENU SPRING 2014

Winter Place Lobster Stew **13**

Beef Carpaccio.. Garlic Chips .. Cacio e Pepe Dressing **\* 17**

Fried Calamari w/ Peppadew Pot **16**

Prince Edward Island Mussels Steamed in Limoncello w/Confit Pear

Tomatoes & Curly Parsley **15**

Burrata w/ Spring Greens , Fresh White Figs , Fried Leeks ..Cassis Dressing **15**

Insalata del Scampo **10**

Caprese : Mozzarella , Vine Ripe Tomatoes & Basil **14**

Caesar Salad **13** w/ Grilled Chicken or Grilled Salmon **18**

Arugula w/ French Feta & Hot Shrimp Scampi Dressing **16**

Scampo Tuna Nicoise w/ Green Bean Salad **18**

SPAGHETTI

Cracklings & Hot Pepper **15** a la Vongole **18**

A la Carbonara **16** a la Bolognese **17**

SCAMPO PIZZA

Classic Margherita **17** Lobster Pizza **27** Lamb Pizza **19**

Italian *“ Bufala “* Mozzarella, Peppadews & Sweet Sausage **19**

Artichoke & Prosciutto **18** White Pizza w/ Radish Leaves & Black Truffle **24**

Chilled senegalese soup / Chicken Salad Sandwich **18**

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Leek Quiche W/ Rasher Of Honey Mustard Broiled Bacon, Grilled Ramps  **18**

Lemon Sole w/ Ricotta Gnocchi..Crisped Baby Red Russian

Kale Leaves .. Lemon Infused Olive Oil **23**

Tandori Malay *Style* Curried Chicken Thighs .. w/ Roti &

Coconut Basmati Rice **20**

Crisp Crumbed Haddock Parmigiano .. Chantenay Carrot

Sformato & Snap Peas **18**

White Asparagus Ravioli , Shaved Asparagus Tops &

Green Asparagus Butter **17**

Spring Lamb Ragu on Delicate Roman Semolina Gnocchi **18**

Pineland Farm *All Natural* Rib Steak Arrabbiata w/Shaved White Mushrooms

& Locatelli Pecorino ..Truffle Fries \*  **24**

**\* please inform your server of any food allergies before placing your order**