



moscato

www.moscatorestaurant.com

We proudly recommend to try our other restaurants:



AMERICAN GRILL
Scarsdale

1 Christie Pl.
Scarsdale, NY
914 722 4000
chatamericangrill.com



AMERICAN GRILL
Larchmont

19 Chatsworth Ave.
Larchmont, NY
914 833 8871
chat19.net



LUSARDI'S

Larchmont

www.lusardislarchmont.com



www.mariofava.com



moscato

lunch

874 Scarsdale Avenue • Scarsdale, New York 10583

(914) 723-5700

www.moscatorestaurant.com

ANTIPASTI

FEGATINI DI POLLO AL BALSAMICO <i>Chicken livers sautéed w/balsamic vinegar, onions, mushrooms served with field greens in a parmigiano basket.</i>	13
MELENZANE ALLA PARMIGIANA <i>Eggplant w/ricotta cheese, melted fontina cheese, spinach and a touch of tomato sauce.</i>	12
CAPRESE DI BURRATA <i>Creamy mozzarella, yellow and red tomatoes drizzled with basil pesto.</i>	14
ZUPPA DI COZZE <i>Price Edward island mussels sautéed w/garlic in a spicy tomato broth.</i>	13
VONGOLE OREGANATE <i>Little Neck clams with seasoned bread crumbs.</i>	13
GAMBERETTI SALTATI <i>Jumbo shrimp, sauteed w/cremini mushrooms, fava beans roasted tomatoes in a chardonnay wine sauce over fresh polenta.</i>	15
POLPO ALLA GRIGLIA <i>Grilled Octopus, served w/kalamata olives, fingerling potatoes oven roasted tomato, and brushed in a garlic lemon salmoriglio.</i>	15
PIZZA OF THE DAY <i>Ask your server</i>	13

INSALATE

INSALATA DI CARCIOFI <i>Fresh sliced artichokes, baby arugula, white mushrooms, shaved parmigiano in a lemon dressing.</i>	12
INSALATA DELLA CASA <i>Mixed greens w/ diced tomatoes, walnuts, baked goat cheese, served w/olive oil and red vinegar.</i>	12
INSALATA CESARE <i>Classic version of Caesar salad served w/crispy parmigiano, anchovies and croutons.</i>	12
INSALATA DI CAVOLETTI <i>Brussel Sprouts w/Pomegranate, shaved parmigiano cheese in a maple vinegar dressing.</i>	13
INSALATA DI ARANCE <i>Blood orange salad, baby arugula, fennel, red beets, toasted almonds in a ginger honey shallots vinegar</i>	12

PASTA

FETTUCCINE AI FUNGHI <i>Homemade fettuccine w/mixed mushrooms, fresh parsley, garlic and oil.</i>	16
PAPPARDELLE ALLA BOLOGNESE <i>Homemade hand-cut pasta, in a meat ragu.</i>	16
PAGLIA E FIENO <i>Homemade green and white fettuccine w/prosciutto, peas, mushrooms and a touch of cream.</i>	16
FUSILLI AI DUE SALMONI <i>Fusilli w/Scottish Salmon and Smoked Salmon w/asparagus in a pink sauce.</i>	17
GNOCCHI ALLA TRENTINA <i>home made potato Gnocchi, served in a brazed short rib ragu.</i>	16
BUCATINI CACIO E PEPE <i>Bucatini w/ caciotta cheese and black pepper</i>	16
ORECCHIETTE ALLE RAPE <i>Orecchiette w/broccoli rabe, crumbled sausage, in garlic and olive oil.</i>	16
TAGLIOLINI NERI <i>Squid ink pasta w/calamari in a fra diavolo sauce.</i>	17
SPAGHETTI CON POLPETTE <i>Spaghetti w/tender meatballs in a tomato sauce.</i>	16

SECONDI

POLLO SALTINBOCCA <i>Chicken breast scallopini with layer of prosciutto, sage, fontina cheese in a white wine sauce</i>	19
POLLO SCARPARELLO <i>Chunks of chicken on the bone sautéed w/white wine, garlic and sausage, served with broccoli.</i>	19
VITELLO MARTINI <i>Veal scallopine encrusted with parmigiano, white wine, lemon sauce over french beans.</i>	20
VITELLO ESTIVO <i>Veal milanese breaded w/arugula, fresh mozzarella, tomato in house dressing.</i>	20
SALMONE FRUTTI DI CREMONA <i>Broiled salmon brushed w/Italian mustard fruit over sautéed spinach.</i>	23
BRANZINO ALLE MANDORLE <i>Mediterranean Sea bass encrusted in almonds in a lemon sauce served w/French beans.</i>	24

THREE COURSE LUNCH PRE-FIX \$26.50

Appetizer choice of any one:

Insalate

Between course choice of any one:

Pasta

Main course choice of any one:

Secondi

(Three Course Pre-fix not available for parties over 10)

Piatto Unico \$ 20.50

Add a side order of vegetable for \$ 3.50

A very unique dish were you can enjoy

The taste of our complete menu.

Create your own "Piatto Unico"

Choice of

Any one : Insalate

Any one : Pasta

Any one : Secondi

(Piatto Unico not available for parties over 10)

"If you have a food allergy, please speak to the owner, manager, chef or your server"

"Gluten free and Whole wheat pastas are available upon request"

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