



moscato

www.moscatorestaurant.com

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914 833 8871
chat19.net



LUSARDI'S

Larchmont

www.lusardislarchmont.com



www.mariofava.com



moscato

dinner

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>	16-
SALSICCIA TARTUFATA <i>Grilled sausage over arugula, endive, white mushrooms, truffle oil, topped w/sliced parmigiano.</i>	16-
FANTASIA DI MARE <i>Mixed seafood w/calamari, shrimp, octopus, olives, celery, parsley in a lemon dressing.</i>	17-
CARCIOFI ALLA MOSCATO <i>Crispy artichokes in a mild spicy tomato sauce.</i>	16-
ZUPPA DI COZZE <i>Prince Edward Island mussels in a spicy tomato broth.</i>	17-
FORMAGGI E SALUMI <i>Prosciutto, sopressata, gorgonzola, caciotta, parmigiano and dried mustard fruit.</i>	17-
VONGOLE OREGANATE <i>Little neck clams with seasoned bread crumbs.</i>	16-
CAPRESE DI BURRATA <i>Creamy mozzarella, yellow and red tomatoes drizzled with basil pesto, and balsamic reduction.</i>	17-
POLPO ALLA GRIGLIA <i>Grilled Octopus, served w/kalamata olives, fingerling potatoes oven roasted tomato, and brushed in a garlic lemon salmoriglio.</i>	18-
MELENZANE ALLA PARMIGIANA <i>Eggplant w/ricotta cheese, melted fontina cheese, spinach and a touch of tomato sauce.</i>	16-
POLENTA DEL BORGO <i>Cornmeal w/sausage ragu, and served with saute mushrooms.</i>	16-
PIZZA OF THE DAY <i>Ask your server</i>	15-

INSALATE

INSALATA DELLA CASA <i>Mixed greens w/ diced tomatoes, walnuts, baked goat cheese, served w/olive oil and red vinegar.</i>	14-
INSALATA DI PERE <i>Pear salad, baby arugula, white mushrooms, iceberg lettuce dried cranberry, caramelized walnuts in a shallots sherry vinegar w/Italian gorgonzola</i>	14-
INSALATA DI CARCIOFI <i>Fresh sliced artichokes, baby arugula, white mushrooms, shaved parmigiano in a lemon dressing.</i>	14-
INSALATA DI ARANCE <i>Blood orange salad, baby arugula, fennel, red beets, toasted almonds in a ginger honey shallots vinegar</i>	14-
INSALATA CESARE <i>Classic version of Caesar salad served w/crispy parmigiano, anchovies and croutons.</i>	13-

PASTA

BUCATINI CACIO E PEPE <i>Bucatini w/ caciotta cheese and black pepper</i>	21-
FUSILLI LUNGI AL RAGÚ DI SALSICCIA <i>Long spiral pasta w/ sausage ragú</i>	22-
PAPPARDELLE ALLA BOLOGNESE <i>Homemade hand-cut pasta, in a meat ragu.</i>	20-
AGNOLOTTI ALLA MOSCATO <i>Homemade cheese ravioli in a butter and sage sauce</i>	20-
RIGATONI AMATRICIANA <i>Rigatoni w/guanciale, (cured meat) pecorino cheese in a tomato sauce.</i>	23-
PAGLIA E FIENO <i>Homemade green and white fettuccine w/prosciutto, peas, mushrooms and a touch of cream.</i>	22-
ORECCHIETTE ALLE RAPE <i>Orecchiette w/broccoli rabe, crumbled sausage, in garlic and olive oil.</i>	22-
GNOCCHI AL POMODORO <i>Home made potato dumplings in a pomodoro sauce.</i>	21-
PENNE INTEGRALI QUATTRO STAGIONI <i>Whole wheat penne sautéed with seasonal vegetables in garlic and olive oil.</i>	20-
SPAGHETTI CON POLPETTE <i>Spaghetti w/tender meatballs in a tomato sauce.</i>	20-
LINGUINE ALLE VONGOLE <i>Linguine w/New Zealand cockles in a white clam sauce.</i>	23-
TAGLIOLINI NERI <i>Squid ink pasta w/calamari in a fra diavolo sauce.</i>	23-
FETTUCCHINE AI FUNGHI <i>Homemade fettuccine w/mixed mushrooms, fresh parsley, garlic and oil.</i>	22-

"Gluten Free and Whole wheat pastas are available upon request"
"If you have any food allergy, please speak to the owner, manager, chef, or your server"

SECONDI

POLLO SALTINBOCCA <i>Chicken breast scallopini with layer of prosciutto, sage, fontina cheese in a white wine sauce</i>	25-
POLLO SCARPARELLO <i>Chunks of chicken on the bone sautéed w/white wine, garlic and sausage, served with broccoli.</i>	25-
POLLO AL BAROLO <i>Half a chicken, boneless, grilled in a shallots Barolo wine sauce w/figs and served w/butternut squash and Brussel sprouts.</i>	25-
STINCO DI AGNELLO <i>Lamb shank, slowly cooked in a tomato sauce served w/mashed potato.</i>	29-
VITELLO MARTINI <i>Veal scallopine w/crispy parmigiano crust, white wine, lemon sauce over french beans.</i>	26-
VITELLO ESTIVO <i>Veal milanese, breaded w/arugula, fresh mozzarella, tomato in house dressing.</i>	26-
COSTOLETTA DI MAIALE ALLA GRIGLIA <i>Grilled pork chop served w/hot and sweet peppers, onions and mushrooms.</i>	28-
SALMONE AI FRUTTI DI CREMONA <i>Broiled salmon, brushed w/italian mustard fruit over sautéed spinach.</i>	30-
BRANZINO ALLE MANDORLE <i>Mediterranean seabass encrusted with almonds in a lemon sauce served with sautéed french beans.</i>	30-

CONTORNI

CAVOLI SALTATI <i>Brussel sprout sautéed with pancetta in olive oil</i>	11-
ZUCCHINI TARTUFATI <i>Sautéed zucchini in a marinara sauce w/parmigiano and truffle oil.</i>	10-
PATATE AL FORNO <i>Roasted potatoes, rosemary herb.</i>	9-