



moscato

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moscato

**dinner**

874 Scarsdale Avenue • Scarsdale, New York 10583

(914) 723-5700

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## ANTIPASTI

<b>FEGATINI DI POLLO AL BALSAMICO</b> <i>Chicken livers sautéed w/balsamic vinegar, onions, mushrooms served with field greens in a parmigiano basket.</i>	17-
<b>SALSICCIA TARTUFATA</b> <i>Grilled sausage over arugula, endive, white mushrooms, truffle oil, topped w/sliced parmigiano.</i>	17-
<b>GAMBERETTI SALTATI</b> <i>Jumbo shrimp, sauteed w/cremini mushrooms, fava beans roasted tomatoes in a chardonnay wine sauce over fresh polenta.</i>	18-
<b>CARCIOFI ALLA MOSCATO</b> <i>Crispy artichokes in a mild spicy tomato sauce.</i>	17-
<b>ZUPPA DI COZZE</b> <i>Prince Edward Island mussels in a spicy tomato broth.</i>	18-
<b>FORMAGGI E SALUMI</b> <i>Prosciutto, sopressata, gorgonzola, caciotta, parmigiano and dried mustard fruit.</i>	18-
<b>VONGOLE OREGANATE</b> <i>Little neck clams with seasoned bread crumbs.</i>	17-
<b>CAPRESE DI BURRATA</b> <i>Creamy mozzarella, yellow and red tomatoes drizzled with basil pesto, and balsamic reduction.</i>	18-
<b>POLPO ALLA GRIGLIA</b> <i>Grilled Octopus, served w/kalamata olives, fingerling potatoes oven roasted tomato, and brushed in a garlic lemon salmoriglio.</i>	19-
<b>MELENZANE ALLA PARMIGIANA</b> <i>Eggplant w/ricotta cheese, melted fontina cheese, spinach and a touch of tomato sauce.</i>	17-
<b>PIZZA OF THE DAY</b> <i>Ask your server</i>	16-

## INSALATE

<b>INSALATA DELLA CASA</b> <i>Mixed greens w/ diced tomatoes, walnuts, baked goat cheese, served w/olive oil and red vinegar.</i>	15-
<b>INSALATA DI CAVOLETTI</b> <i>Brussel Sprouts w/Pomegranate, shaved parmigiano cheese in a maple vinegar dressing.</i>	16-
<b>INSALATA DI CARCIOFI</b> <i>Fresh sliced artichokes, baby arugula, white mushrooms, shaved parmigiano in a lemon dressing.</i>	15-
<b>INSALATA DI ARANCE</b> <i>Blood orange salad, baby arugula, fennel, red beets, toasted almonds in a ginger honey shallots vinegar</i>	15-
<b>INSALATA CESARE</b> <i>Classic version of Caesar salad served w/crispy parmigiano, anchovies and croutons.</i>	14-

## PASTA

<b>BUCATINI CACIO E PEPE</b> <i>Bucatini w/ caciotta cheese and black pepper</i>	23-
<b>FUSILLI AI DUE SALMONI</b> <i>Fusilli w/Scottish Salmon and Smoked Salmon w/asparagus in a pink sauce.</i>	23-
<b>PAPPARDELLE ALLA BOLOGNESE</b> <i>Homemade hand-cut pasta, in a meat ragu.</i>	22-
<b>AGNOLOTTI ALLA MOSCATO</b> <i>Homemade cheese ravioli in a butter and sage sauce</i>	21-
<b>GNOCCHI ALLA TRENTINA</b> <i>home made potato Gnocchi, served in a brazed short rib ragu</i>	23-
<b>PAGLIA E FIENO</b> <i>Homemade green and white fettuccine w/prosciutto, peas, mushrooms and a touch of cream.</i>	23-
<b>ORECCHIETTE ALLE RAPE</b> <i>Orecchiette w/broccoli rabe, crumbled sausage, in garlic and olive oil.</i>	23-
<b>PENNE INTEGRALI QUATTRO STAGIONI</b> <i>Whole wheat penne sautéed with seasonal vegetables in garlic and olive oil.</i>	21-
<b>SPAGHETTI CON POLPETTE</b> <i>Spaghetti w/tender meatballs in a tomato sauce.</i>	22-
<b>LINGUINE ALLE VONGOLE</b> <i>Linguine w/New Zealand cockles in a white clam sauce.</i>	24-
<b>TAGLIOLINI NERI</b> <i>Squid ink pasta w/calamari in a fra diavolo sauce.</i>	24-
<b>FETTUCINE AI FUNGHI</b> <i>Homemade fettuccine w/mixed mushrooms, fresh parsley, garlic and oil.</i>	23-

"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

<b>POLLO SALTINBOCCA</b> <i>Chicken breast scallopini with layer of prosciutto, sage, fontina cheese in a white wine sauce</i>	26-
<b>POLLO SCARPARELLO</b> <i>Chunks of chicken on the bone sautéed w/white wine, garlic and sausage, served with broccoli.</i>	26-
<b>POLLO AL BAROLO</b> <i>Half a chicken, boneless, grilled in a shallots Barolo wine sauce w/figs and served w/butternut squash and Brussel sprouts.</i>	26-
<b>STINCO DI AGNELLO</b> <i>Lamb shank, slowly cooked in a tomato sauce served w/mashed potato.</i>	30-
<b>VITELLO MARTINI</b> <i>Veal scallopine encrusted with parmigiano, white wine, lemon sauce over french beans.</i>	27-
<b>VITELLO ESTIVO</b> <i>Veal milanese, breaded w/arugula, fresh mozzarella, tomato in house dressing.</i>	27-
<b>FEGATO ALLA VENEZIANA</b> <i>Calf liver with caramelized onions, balsamic reduction sauce, and served with spinach</i>	28-
<b>COSTOLETTA DI MAIALE ALLA GRIGLIA</b> <i>Grilled pork chop served w/hot and sweet peppers, onions and mushrooms.</i>	29-
<b>SALMONE AI FRUTTI DI CREMONA</b> <i>Broiled salmon, brushed w/italian mustard fruit over sautéed spinach.</i>	32-
<b>BRANZINO ALLE MANDORLE</b> <i>Mediterranean seabass encrusted with almonds in a lemon sauce served with sautéed french beans.</i>	32-

## CONTORNI

<b>ZUCCHINI TARTUFATI</b> <i>Sautéed zucchini in a marinara sauce w/parmigiano and truffle oil.</i>	12-
<b>PATATE AL FORNO</b> <i>Roasted potatoes, rosemary herb.</i>	10-