



FARRO “FRIED RICE” WAGYU BEEF

Wagyu round sliced and served over crispy fried farro with bomba, pancetta and grilled scallions

INGREDIENTS

Wagyu Kuckle	4 oz	Farro (steamed)	1 cup	Butter	1 tbsp
Rosemary salt	1 tbsp	Bomba calabrese	3 tbsp	Lemon	1
Salsa verde	1 tbsp	Scallions (grilled)	1 bunch		

PREPARATION

1. Season Wagyu and grill to rare.
2. Toast farro in butter in a cast iron pan.
3. Add bomba calabrese and scallions.
4. Slice Wagyu to serve over farro.
5. Finish beef with salsa verde.
6. Plate farro and portion Wagyu over top.
7. Zest lemon over entire dish.



WAGYU CUT: Knuckle

THOUGHTS ON WAGYU

The Japanese obsession with quality and devotion to heritage and pedigree has inspired me throughout my journey as a chef. At Scampi, my inspiration from Southern Italian cuisine, particularly Sicily and Calabria, has provided a perfect vantage point to incorporate Japanese culinary techniques. Both cultures have a “less is more” mentality when it comes to delivering exciting cuisine, and the focus on quality above all else remains inspiring for my whole team. Japanese dedication to excellence is awe inspiring, and working with Wagyu gives us even more opportunity to diversify our menu and explore new ideas.

WAGYU CUT CHARACTERISTICS

The Wagyu round knuckle cut is a welcome addition to our repertoire of high-quality products. Although putting “A5” next to the name can be misleading for some guests who expect the melt-in-the-mouth, ultra-fatty sirloin cut they’re used to, we welcome the opportunity to educate them on Wagyu as the entire animal reared with dedication by Japanese farmers. Of course, the beefy flavor and marbling of the round cut were on point, and once guests understood that Wagyu refers to entire cattle of a certain pedigree, they were excited to try something different.

PJ CALAPA

@chefpjcalapa

Chef PJ Calapa, formerly of Michelin-starred Ai Fiori and partner in The Spaniard, brings the bold flavors of southern Italy to Manhattan’s Flatiron District with Scampi. Growing up in the Mexican border town of Brownsville, Texas, Calapa was exposed to a wide variety of flavors at an early age. Throughout his successful career, Calapa has merged his culinary imagination with his childhood food memories and is recognized as a true leader in the food and beverage industry.

📍 Scampi

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