
ANTIPASTI CALDO

SCOTTADITA MARCO POLO - £19

Spare ribs

LANGOUSTINE - £39(main) £30(starter)

Grilled with butter & garlic

FIORI DI ZUCCHINI - £25

Courgette flowers stuffed with mozzarella & tomato sauce

CANESTRINI NETTUNO - £24

Vol au vent with lobster, prawn, scampi with cream

IMPEPATA DI COZZE - £19

Black mussels with white wine & garlic *(Available with tomato sauce)*

ASPARAGI (V) - £19

Fresh asparagus with Hollandaise sauce

MOZZARELLA CARROZZA - £19

Deep fried breaded mozzarella with tomato sauce

AVOCADO CALDO - £22

Baked avocado, crab & creamy cheese sauce

CALAMARI LUCIANA - £21

Squid in spicy tomato & garlic sauce

PARMIGIANA DI MELANZANE - £19

Aubergine with mozzarella & tomato sauce

CALAMARI FRITTI - £20

CAPELANTE IN PADELLA - £24

Seared scallops with garden peas puree & black truffle

GAMBERONI FRITTI - £29

Deep fried king prawns, tartar & arrabbiata sauce

ANTIPASTI FREDDI

BRESAOLA E RICOTTA - £21

Thin slices of beef with fresh soft ricotta cheese

CARPACCIO ALLA RUCOLA - £23(main) £21(starter)

with mustard dressing, parmesan cheese & rocket

- *Add Fresh Black Truffle £10* -

PROSCIUTTO DI PARMA - £21

Cured ham from Parma with melon

INSALATA CAPRESE - £16

Tomato, mozzarella

AVOCADO REALE - £23

Avocado with lobster, celery, cocktail sauce

INSALATA DI MARE - £24

Seafood salad, prawns, scallops, squid, mussels & clams, mandarin dressing

AVOCADO SCALINI (V) - £19

Avocado, artichoke, spinach, tomato, mozzarella

BURRATA - £25

Burrata, rocket, toasted focaccia & cherry tomatoes

INSALATA DI GRANCHIO - £28

Crab Salad

ZUPPE

MINISTRONE (VG) - Vegetable soup £13 / **ZUPPA DI PESCE E CROSTACEI** - Clam, mussel, prawn, crab, fish £23
PASTA E FAGIOLI ALLA VENETA (VG) - Thick pasta & bean soup £13 / **ZUPPA DI FUNGHI** - Creamy mushroom soup £14

PASTA

TORTELLINI GORGONZOLA (V) - £25
In cream & fresh asparagus

LINGUINE ALLE VONGOLE FRESCHE - £27
Fresh clams, tomato sauce & garlic

GNOCCHI DELLA NONNA (V) - £20
Arrabbiata, Aurora, Gorgonzola, Pesto, Tomato or Sorrentina

SPAGHETTI GENNARO (V) - £19
Courgette, radicchio, spicy tomato sauce

SPAGHETTI ALLA PESCATORA - £27
Mussels, clams, jumbo prawn, shrimps, squid

PAGLIA E FIENO DUCA DIACONO - £25
Shrimps, mushrooms, asparagus, mozzarella & cream

RIGATONI E RICOTTA - £21
Tomato sauce and ricotta

LINGUINE CAPESANTE E GAMBERETTI - £26
Linguine with scallops & prawns with fresh tomato

TAGLIOLINI ALLA POLPA DI GRANCHIO - £36
Tagliolini with crab, garlic & chilli

PAPPARDELLE CON POLPETTINE E BURRATA - £25
Veal meatballs with tomato sauce, creamy burrata

SPAGHETTI ALL'ASTICE - £44
Spaghetti Lobster with spicy tomato sauce

LASAGNA FATTA IN CASA - £22

PENNE PESTO - £19
Penne pasta with homemade pesto

TAGLIOLINI TARTUFO - £29
Tagliolini with fresh black truffle

FETTUCCINE AL RAGU BIANCO TARTUFO - £32
Fettuccine in veal ragu & fresh black truffle

RAVIOLI RICOTTA E SPINACI (V) - £19
Tomato or butter & sage sauce

FETTUCCINE AI DUE SALMONI - £23
Fettuccine with fresh & smoked salmon

PRIMI PIATTI

RISOTTO FUNGHI - £27
Dry porcini, button

RISOTTO DI MARE - £29
Prawns, mussels, jumbo prawn, squid, clams

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of staff about any dietary requirements. A range of gluten free pasta is available.
(V) Vegetarian - (VG) Vegan -

PESCE E CROSTACEI

SOGLIOLA - Market price
Dover sole with lemon butter sauce

ASTICE THERMIDOR - £68
Lobster with creamy mustard sauce & mushroom

MERLUZZO ALLA MEDITERRANEA - £27
Cod fillet, cherry tomatoes, mixed olives, capers, lemon & garlic

SALMONE CON GAMBERETTI - £26
Salmon in butter & lemon sauce with prawns

BRANZINO AL CARTOCCIO - £35
Fillet of sea bass with extra virgin olive oil, herbs & balsamic vinegar

GAMBERONI FRA DIAVOLA - £32
King prawns in a spicy garlic & butter brandy sauce

CARNE E POLLAME

FEGATO VENEZIANA - £24
Sliced calves' liver with onions

POLLASTRINO RUSPANTE - £23
Grilled baby chicken (allow 30 minutes)

CARRE DI AGNELLO - £32
Rack of lamb braised with garlic & demi-glace

FEGATO DI VITELLO BURRO E SALVIA - £24
Calves' liver in butter & sage

SCALOPPINE ALLA NEEJ - £26
Veal escalope tomato sauce, capers, olive & fried egg

PETTO DI POLLO ZARINA - £25
Stuffed breast of chicken with butter & garlic

OSSOBUCO ALLA MILANESE - £32
Served with risotto & gremolata

NODINO DI VITELLO BURRO E ROSMARINO - £44
Veal chop (600G) in butter & rosemary (Allow 20 minutes)

FILETTO DI MANZO ARLECCHINO - £36
Fillet of beef with green pepper corn & cream sauce

MILANESE DI VITELLO - £36
Veal Milanese (Scalini signature)

PICCATA AL LIMONE - £25
Veal escalope with butter & lemon sauce

TAGLIATA DI MANZO - £34
Entrecote steak with mustard, breadcrumbs, rocket, olive oil & lemon

MEDAGLIONI DI MANZO CON FUNGHI - £35
Beef medallions with mushroom & red wine sauce

350G RIBEYE ALLA GRIGLIA - £39
Grilled ribeye

CONTORNI

£6.50 Roast potatoes - £6.50 New Potatoes - £7 Spinach - £6.50 Chips - £7 Broccoli - £6.50 Green Beans
Mash Potato with Fresh Black Truffle - £15 Rucola with Cherry Tomato and Parmesan £14

Cover charge £2.60 - 12.5% Discretionary Service Charge will be added to your bill