

ANTIPASTI CALDO

- SCOTTADITA MARCO POLO - £22 - Spare ribs
- LANGOUSTINE - £41/£32 main/starter - Grilled with butter & garlic
- CANESTRINI NETTUNO - £27
- Vol au vent with lobster, prawn, scampi with cream
- IMPEPATA DI COZZE - £21
- Black mussels with white wine & garlic (Available with tomato sauce)
- FIORI DI ZUCCHINI (V) - £27
- Courgette flowers stuffed with mozzarella & tomato sauce
- ASPARAGI (V) - £20 - Fresh asparagus with Hollandaise sauce
- MOZZARELLA IN CARROZZA (V) - £20
- Deep fried breaded mozzarella with tomato sauce
- AVOCADO CALDO - £24 - Baked avocado, crab & creamy cheese sauce
- CALAMARI LUCIANA - £22 - Squid in spicy tomato & garlic sauce
- PARMIGIANA DI MELANZANE (V) - £20 - Aubergine with mozzarella & tomato sauce
- CALAMARI FRITTI - £22
- CAPELANTE IN PADELLA - £27
- Seared scallops with garden peas puree & black truffle
- GAMBERONI FRITTI - £29
- Deep fried king prawns, tartar & arrabbiata sauce

ANTIPASTI FREDDI

- BRESAOLA E RICOTTA - £22
- Thin slices of beef with fresh soft ricotta cheese
- CARPACCIO DI MANZO ALLA RUCOLA - £24/£22 main/starter
- with mustard dressing, parmesan cheese & rocket. Add fresh black truffle £10
- PROSCIUTTO DI PARMA - £24 - Cured ham from Parma with melon
- AVOCADO REALE - £25
- Avocado with lobster, celery, cocktail sauce
- INSALATA DI MARE - £27
- Seafood salad, prawns, scallops, squid, mussels & clams, mandarin dressing
- AVOCADO SCALINI (V) - £20 - Avocado, artichoke, spinach, tomato, mozzarella
- BURRATA (V) - £26 - Burrata, rocket, toasted focaccia & cherry tomatoes
- INSALATA DI GRANCHIO - £29 Crab Salad
- VITELLO TONNATO - £22
- Thin slices of veal with tuna & anchovies dressing, capers

ZUPPE

- MINISTRONE (VG) - Vegetable soup - £14
- PASTA E FAGIOLI ALLA VENETA (VG) - Thick pasta & bean soup - £16
- PESCE E CROSTACEI - Fish & shellfish soup with lobster, prawns, cod, crab - £26

RISOTTO

- RISOTTO GAMBERONI - £29 - King prawns
- RISOTTO ASPARAGI (V) - £25 - Fresh asparagus
- RISOTTO FUNGHI - £29 - Dried porcini, button mushrooms
- RISOTTO DI MARE - £31 - Prawns, mussels, jumbo prawn, squid, clams

Scalini

ESTABLISHED 1988

ISTANBUL - CANNES - BAHRAIN - DOHA - CAIRO - DUBAI - BEIRUT

OPENING HOURS

Tuesday - Sunday 12 noon - 10.45pm for all day dining. Closed Mondays.

PASTA

- TORTELLINI GORGONZOLA (V) - £26 - Cream sauce with fresh asparagus
- LINGUINE ALLE VONGOLE FRESCHE - £29 - Fresh clams, tomato sauce & garlic
- GNOCCHI DELLA NONNA (V) - £23 - Arrabbiata, Aurora, Gorgonzola, Pesto, Tomato or Sorrentina
- SPAGHETTI GENNARO (V) - £23 - Courgette, radicchio, spicy tomato sauce
- SPAGHETTI ALLA PESCATORA - £30 - Mussels, clams, jumbo prawn, shrimps, squid
- PAGLIA E FIENO DUCA DIACONO - £27 - Shrimps, mushrooms, asparagus, mozzarella & crea
- RIGATONI E RICOTTA (V) - £22 - Tomato sauce and ricotta
- LINGUINE CAPELANTE E GAMBERETTI - £33 - Linguine with scallops & prawns with fresh tomato
- TAGLIOLINI ALLA POLPA DI GRANCHIO - £34 - Tagliolini with crab, garlic & chilli
- PAPPARDELLE CON POLPETTINE E BURRATA - £27 - Veal meatballs with tomato sauce, creamy burrata
- SPAGHETTI ALL'ASTICE - £50 - Spaghetti Lobster with spicy tomato sauce
- LASAGNA FATTA IN CASA - £24
- TAGLIOLINI TARTUFO (V) - £34 - Tagliolini with fresh black truffle
- FETTUCCINE AL RAGU BIANCO TARTUFO - £36 - Fettuccine with veal ragu & fresh black truffle
- RAVIOLI RICOTTA E SPINACI (V) - £21 - Tomato or butter & sage sauce
- RAVIOLI DI GRANCHIO - £26 - Crab ravioli with rucola, carrot & creamy sauce
- FETTUCCINE AI DUE SALMONI - £26 - Fettuccine with fresh & smoked salmon
- PACCHERI AI FUNGHI (V) - £26 - Porcini, shitake mushroom with cream

Please speak to a member of staff about any dietary requirements.
Gluten free pasta is available. (V) Vegetarian - (VG) Vegan
Cover charge £2.60 per person. 13.5% Discretionary Service Charge will be added to your bill

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CELEBRATE WITH SCALINI LONDON

BOOK OUR 1ST FLOOR DINING ROOM & BAR FOR PRIVATE PARTIES & EVENTS
IN THE HEART OF CHELSEA

PESCE E CROSTACEI

- SOGLIOLA - Dover sole with lemon butter sauce - Market price -
- ASTICE THERMIDOR - £85
- Whole lobster with creamy mustard sauce & mushroom
- MERLUZZO ALLA MEDITERRANEA - £30
- Cod fillet, cherry tomatoes, mixed olives, capers, lemon & garlic
- SALMONE CON GAMBERETTI - £28
- 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 - £33
- King prawns in a spicy garlic & butter brandy sauce

CARNE E POLLAME

- FEGATO VENEZIANA - £26
- Sliced calves' liver with onions
- POLLASTRINO RUSPANTE - £25
- Grilled baby chicken (allow 30 minutes)
- CARRE DI AGNELLO - £33
- Rack of lamb with demi-glace and garlic sauce
- FEGATO DI VITELLO BURRO E SALVIA - £26
- Calves' liver in butter & sage
- NEEJ'S SCALOPINE ALL'UOVO CASA - £27
- Veal escalope tomato sauce, capers, olive & fried egg
- PETTO DI POLLO ZARINA - £28
- Stuffed breast of chicken with butter & garlic
- OSSOBUCO ALLA MILANESE - £37
- Served with risotto & gremolata
- NODINO DI VITELLO BURRO E ROSMARINO - £51
- Veal chop (600G) in butter & rosemary (Allow 20 minutes)
- FILETTO DI MANZO ARLECCHINO - £38
- Fillet of beef with green pepper corn & cream sauce
- MILANESE DI VITELLO - £39
- Veal Milanese (Scalini signature)
- PICCATA AL LIMONE - £27
- Veal escalope with butter & lemon sauce
- TAGLIATA DI MANZO - £36
- Entrecote steak with mustard, breadcrumbs, rocket, olive oil & lemon
- MEDAGLIONI DI MANZO CON FUNGHI - £38
- Beef medallions with mushroom & red wine sauce
- 350G RIBEYE ALLA GRIGLIA - £39 - Grilled ribeye

CONTORNI

- Roast Potatoes/New Potatoes £6.50, French Fries £7
- Mash Potato with Fresh Black Truffle £15
- Rucola with Cherry Tomato & Parmesan £14, Zucchini Fritti £10
- Broccoli/Green Beans/Spinach - All £7



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- ZUPPE
- MINISTRONE (VG) - Vegetable soup - £14
 - PASTA E FAGIOLI ALLA VENETA (VG) - Thick pasta & bean soup - £16
 - CREMA DI POMODORI (V) - Creamy tomato soup - £12
- RISOTTO
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- Stuffed breast of chicken with butter & garlic
- STINCO DI AGNELLO - £38
- Lamb shank served with mash potato
- OSSOBUCO ALLA MILANESE - £36
- Served with risotto & gremolata
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