

SCALO
northern italian grill

**Dinner
Menu**

ANTIPASTI

HOUSE MADE STARTERS

melanzane e gorgonzola 8
stuffed eggplant, pine nuts, bell peppers,
panko, goat cheese, spicy marinara

cozze alla scalo 12
prince edward island mussels skillet roasted,
orange thyme burre blanc

antipasto misto 12
thin-sliced fennel and grappa cured salmon,
fresh mozzarella, roasted mushrooms, soprasetta
salami, duck rillettes, marinated olives

carpaccio 10
thinly sliced beef tenderloin, capers,
fresh lemon wedge, and grissini

piatti di formaggi 12
assorted italian cheeses — ask your server
for today's selections

fritto misto 10
fried calamari, shrimp, spicy marinara,
lemon aioli

bruschetta terzetto 8
sautéed bell peppers, capers, goat cheese,
sautéed mushrooms, fresh herbs, and ricotta
sliced tomatoes, fresh mozzarella, balsamic
reduction

*Scalo treasures our relationships
with local vendors and serves
the finest organic produce and
naturally raised meats.*

dinner

WOOD FIRED PIZZE

pizza con salsiccia 10
hot sausage, pepperoni, mushrooms,
mozzarella, tomato marinara

pizza margarita 9
marinara, house made mozzarella, sliced
tomatoes, fresh basil

pizza con pollo affumicato 10
basil pesto, smoked chicken, roasted
peppers, roma tomatoes, mozzarella

pizza con pera 10
olive oil, mozzarella, gorgonzola, pears,
caramelized onions

INSALATE E ZUPPE

insalata mista 4
baby lettuce, cucumber, tomato,
balsamic vinaigrette

insalata scalo 9
romaine, baby lettuce, cucumber, tomato,
grilled eggplant, white beans, roasted
peppers, oil-cured olives, gorgonzola,
balsamic vinaigrette

insalata di capri 7
baby lettuce, warm goat cheese crouton,
pine nuts, balsamic vinaigrette

insalata con salsa di accuiga 7
romaine, parmesan, lemon,
anchovy dressing, croutons

insalata di caldi spinachi 8
spinach, pine nuts, pancetta, tomatoes,
grilled tomato vinaigrette

zuppa di gorno 6
daily made soup. please ask your server
for today's selection

PRIMI

FRESH PASTA

ravioli di ricotta e spinaci 12

house made spinach and ricotta ravioli,
sage cream sauce, tomatoes
chardonnay 06, gruet, new mexico 9 / 4.5

penne con salsiccia 12

hot sausage, roasted peppers, basil, roasted
garlic, marinara cream sauce, penne
montepulciano d'abruzzo 05, la villa, abruzzo 6 / 3

paglia e fierno 13

green and white spaghettini, peas, prosciutto,
parmesan, cream sauce
orvieto classico "campogrande" 06, antinori, umbria 7.5 / 3.75

gnocchi con crema 13

house made gnocchi, gorgonzola cream sauce,
shrimp, pine nuts, chives
chardonnay 06, gruet, new mexico 9 / 4.5

aniolotti di anatra e funghi 15

duck and mushroom aniolotti, asparagus,
onions, olives, parmesan, tomatoes
pinot noir 06, chalone, monterey county 9 / 4.5

fettuccine al pollo 14

grilled chicken, sun dried tomato, pine nuts,
marinara, house made spinach fettuccini
montepulciano d'abruzzo 05, la villa, abruzzo 6 / 3

bianchi e neri al capesante 18

black and white linguini, shrimp, salmon,
peas, seafood cream sauce
prosecco del veneto brut nv, anselmi, veneto 7 / 3.5

linguini con cozze 18

mussels, pancetta, mushrooms, capers,
white wine lemon sauce, linguini
rosé of granacha/cabernet 06, veiga sindoa, spain 7.5 / 3.75

rissotto con melanze 14

risotto, eggplant, tomatoes, oregano,
gorgonzola
pinot bianco 05, la viarte, friuli 7 / 3.5

dinner

SECONDI

PESCE E CARNE

branzino 26

grilled sea bass, roasted potatoes, forest
mushrooms, spinach, orange burre blanc
riesling (sweet) 06, clean slate, mosel-saar-ruwer, germany 8 / 4

salmone al forno 25

oven roasted salmon, roasted bell pepper
potato cake, grilled tomatoes, balsamic
reduction, olive oil
orvieto classico "campogrande" 06, antinori, umbria 7.5 / 3.75

vitello scallopini 28

pan fried scallopini, shallots, butter, veal jus,
sautéed forest mushrooms
chianti 05, gini, toscana 7.5 / 3.75

costoletta di agnello 28

grilled rack of lamb, butter glazed carrots,
soft polenta
zinfandel 05, esser, napa 8 / 4

filetto 29

grilled beef filet, tomato basilica sauce,
roasted potatoes, grilled asparagus
barbera di asti "briccotondo" 06, fontanafredda, piemonte 8.5 / 4.75

braciola di carne di maiale 24

grilled pork chop, mashed potatoes,
seasonal vegetables, roasted pork jus
pinot noir 06, chalone, monterey county 9 / 4.5

immerga confit 26

crispy duck confit, chile flakes, butter,
parsley, soft polenta
merlot 06, villa pozzi, sicilia 5.5 / 2.75

bistecca 29

grilled ribeye, gorgonzola risotto cake,
seasonal vegetables, balsamic demi glace
cabernet, merlot, sangiovese, "vitiano" 05, falesco, umbria 7.5 / 3.75