

SCALO
northern italian grill

Lunch
Menu

ANTIPASTI

zuppa del gorno 5
daily made soup. Please ask your server for today's selection

frito misto 9
fried calamari, shrimp, spicy marinara, lemon aioli

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

antipasto misto 10
thin-sliced fennel and grappa cured salmon,
fresh mozzarella, roasted mushrooms,
soprapetta salami, duck rillettes, marinated olives

carpaccio 9
thin sliced beef, capers, lemons,
parmesan, grissini

piatti di formaggie 10
assorted italian cheeses — ask your server for today's selections

INSALATE

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

insalata di capra 6
baby lettuce, goat cheese croutons, pine nuts, balsamic vinaigrette

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

insalata con salsa de acciuga 7
romaine, parmesan, lemon, anchovy dressing, croutons

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

insalata di pollo 10
grilled chicken, mixed greens, pears, berries, and melon in a lemon vinaigrette

lunch

WOOD FIRED PIZZE

pizza con salsiccia 9
hot sausage, pepperoni, mushrooms, tomato, fresh mozzarella, marinara

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

pizza con pera 9
olive oil, mozzarella, gorgonzola, pears, caramelized onions

pizza con pollo affumacato 9
basil pesto, smoked chicken, roasted peppers, roma tomatoes, mozzarella

PANINI, CARNE E PESCE

panini con pollo 9
grilled chicken, applewood smoked bacon, fontina, basil aioli, lettuce, tomato, foccacia, pasta salad
riesling (sweet) 06, clean slate, mosel-saar-ruver, germany 8 / 4

panini con verdure 8
grilled portabello mushroom, fresh mozzarella, roasted peppers, tomato, onion, house salad, foccacia
sauvignon blanc 07, matua, marlborough, new zealand 7.5 / 3.75

panini con salsiccia 9
hot pork sausage, caramelized onion, bell peppers, mozzarella, house salad
rosé of granacha/cabernet 06, vega sindoa, spain 7.5 / 3.75

panini con bistecca 10
grilled sirloin, rosemary, olive oil, black pepper, mustard aioli, foccacia, house salad
cabernet, merlot, sangiovese, "vitiano" 05, falesco, umbria 7.5 / 3.75

salmone al forno 12
oven roasted salmon, roasted bell pepper potato cake, grilled tomatoes, balsamic reduction, olive oil, spinach
orvieto classico "campogrande" 06, antinori, umbria 7.5 / 3.75

piccolo filetto 12
grilled beef filet, tomato basilica sauce, roasted potatoes, grilled asparagus
merlot 06, villa pozzi, sicilia 5.5 / 2.75

pesce 12
poppy seed crusted tuna, blue cheese risotto cake, green beans, and grilled tomato vinaigrette
pinot noir 06, chalone, monterey county 9 / 4.5

FRESH PASTA

ravioli di ricotta e spinaci alla crema di salvia 9

spinach and ricotta ravioli, tomatoes, sage cream sauce

chardonnay 06, gruet, new mexico 9 / 4.5

penne con salsiccia 10

hot sausage, roasted peppers, basil, roasted garlic, marinara cream sauce, penne

montepulciano d'abruzzo 05, la villa, abruzzo 6 / 3

paglia e fieno 11

green and white spaghettini, peas, prosciutto, parmesan, cream sauce

orvieto classico "campogrande" 06, antinori, umbria 7.5 / 3.75

aniolotti di anatra e funghi 12

duck and mushroom aniolotti, asparagus, onions, olives, parmesan, tomatoes

pinot noir 06, chalone, monterey county 9 / 4.5

fettuccine al pollo 10

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 15

black and white linguini, shrimp, salmon, peas, seafood cream sauce

prosecco del veneto brut nv, anselmi, veneto 7 / 3.5

linguini con cozze 12

mussels, pancetta, mushrooms, capers, white wine lemon sauce, linguini

rosé of granacha/cabernet 06, vega sindoa, spain 7.5 / 3.75

gnocchi con crema 12

house made gnocchi, gorgonzola cream sauce, shrimp, pine nuts, chives

chardonnay 06, gruet, new mexico 9 / 4.5

risotto con melanzane 12

arborio rice, onion, eggplant, tomato, oregano, and gorgonzola

pinot bianco 05, la viarte, friuli 7 / 3.5

DOLCE

tiramisu

ladyfingers, mascarpone, coffee liqueur

5

cream sherry, barbadillo, spain 7

lamponi

6

strawberries, balsamic reduction, cracked pepper, roasted banana gelato

moscato d'asti 06, moncalvina, piemonte 6

budino di pane

5

bread pudding, dried cherries, almonds, caramel sauce, served with vanilla gelato

5 yr malmsey madeira, cossart gordon, island of madeira 8

crème brule

6

white chocolate and orange cream, vanilla, caramel shell

oloroso sherry, barbadillo, spain 7

torta di cioccolato amaretti

7

amaretti cookie crust dark chocolate ganache, and fresh whipped cream

late bottled vintage porto 01, dow's, portugal 11

gelato

please inquire with your server for today's selection

WE ARE PLEASED TO HAVE
ACQUA PANNA AND
SAN PELLEGRINO WATER.

PLEASE ASK YOUR SERVER ABOUT
OUR \$15 WINE BOTTLE SPECIAL.

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