

ANTIPASTI

CALDI

Scottadita-Marco Polo £15.50
Spare Ribs

Canestrini alla Nettuno £20.00
*Vol au vents with Scampi, Prawns
Lobster filling in a creamy sauce*

Langoustine £28.50 (main) £23.00 (start)
Grilled with Butter & Garlic

Funghi di Bosco Barbecue (VG) £12.90
Barbecued Wild Mushrooms

Asparagi Contessa (LOV) £14.90
*Fresh Asparagus or Gratinated with
Hollandaise sauce*

Avocado Caldo £18.00
*Baked Avocado with Crab,
coated with creamy Cheese sauce*

Filetto alla Robespierre £16.00
*Lightly grilled Carpaccio with
Mustard & Rosemary*

Fiori di Zucchine Primavera (LOV) £16.00
*Flowers of Courgette stuffed with
Mozzarella, Tomato & Basil*

Salmone Affumicato Caldo £18.00
*Warm Smoked Salmon served on a
bed of Spinach*

Calamari Luciana £18.90
Squid in tomato & Garlic sauce

Calamari Fritti £18.90

FREDDI

Bresaola & Ricotta £18.70
*Cured Wafer thin slices of Beef with fresh
soft Ricotta Cheese*

Carpaccio alla Rucola £17.00
*Very thin raw Fillet of Beef with Mustard
dressing, Parmesan Cheese & Rocket*

Prosciutto di San Daniele £20.50
Cured ham from San Daniele with Melon

Insalata Vecchia Napoli £14.90
*Tomato, Mozzarella, Anchovies and
Black Olive's salad*

Salmone Scozzese Affumicato £17.50
Scottish Smoked Salmon

Avocado Reale £18.70
*Avocado Lobser,
Celery & Cocktail sauce*

Insalata di Mare £18.00
Mixed Seafood Salad

Avocado Scalini (LV) £15.80
*Avocado Artichoke, Spinach,
Tomato & Mozzarella*

Insalata di Granchio £27.00
Crab Salad

Papaya and Prawns £15.90
Chef's own Mustard sauce

ZUPPE

Zuppa alla Milanese (V) £9.90
*Vegetable soup with Rice &
Parmesan cheese*

Crema Di Basilico £9.90
Cream of basil (hot or cold)

Zuppa Scalini £9.90
*Chicken consommé with Egg,
Spinach & Cappelletti*

Zuppa di Lenticchie e Vongole £14.00
Lentil soup and clams

Pasta e Fagioli alla Veneta (VG) £9.90
Thick Pasta & Bean soup

Zuppa di Pesce £22.00
Fresh Fish soup

(V) = Vegetarian

(VG) = Vegan

(LOV) = Lacto-ovo-Vegetarian

(LV) = Lacto-Vegetarian

FOOD ALLERGIES AND INTOLERANCES

Before ordering please speak to a member of staff about requirements. A range of gluten free pasta is available

Please note most of our pasta is al dente (allow time for cooking)

PASTA FATTA IN CASA

Paglia e fieno Duca Diacono £16.50
*Thin green & white noodles, Gratinated
with Asparagus, Mushrooms, Shrimps,
Mozzarella cheese & cream*

Tortellini Gorgonzola (LOV) £14.00
In cream & fresh Asparagus

Strozzapreti £12.50
*With Speck, Rocket, Sun dried Tomato &
Pine Kernels*

Linguine alle Arselle Fresche £20.50
With fresh Clams, Tomato & Garlic

Pennette alla Polceuerasca £12.50
Tomato, Sausage & Pesto sauce

Rigatoni Perestroika £12.90
*Elephant tooth pasta with
mountain ham, Vodka & Tomato*

PESCE

Sogliola alla Griglia o Mugnaia £44.00
Grilled or Meuniere dover sole

Aragosta alla Brace £43.00
Charcoal Grilled Lobster with fresh herbs

Gamberoni Fra Diavola £25.00
*King Prawns in a Spicy Garlic &
Butter Brandy sauce*

Salmone con Gamberetti £21.50
*In Butter & Lemon with prawns
(Allow 20 minutes at least)*

Spaghetti alla Pescatora £23.00
Spaghetti with Seafood

Gnocchi della Nonna (LOV) £15.00
*Arrabbiata, Aurora, Gorgonzola,
Pesto, Tomato or Sorrentina*

Pappardelle-zia-Maria £17.50
*Fresh Tomato sauce,
Jumbo Prawns & Asparagus*

Spaghetti Gennaro (LV) £12.50
Chef's Special

Tagliolini Portofino £12.50
Tomato sauce, Onions & Pancetta

Risotto di Mare (One Portion) £24.00
(Allow 20 minutes at least)

Lasagna £16.50

Fettuccine Al Ragu Bianco & Tartufo Nero £28.00
Fettuccine in veal ragu & black truffle

Branzino Al Cartoccio £30.50
*Sea Bass with Extra Virgin Olive Oil,
Herbs & Balsamic Vinegar
(Allow 20 minutes at least)*

Grigliata di Mare £35.00
Mixed grill of fish

Halibut all'Americana £37.00
Halibut escalope in Lobster sauce

Razza al Burro Nero £22.50
Skate in Butter, Capers and Garlic



We are advised by all our suppliers that all their products are GM free
Consuming raw or undercooked meats or shellfish may increase your risk of foodborne
illness, especially if you have certain medical conditions.

PADELLA

Fegato Veneziana £21.00
Con Polenta
*Sliced Calves Liver sauteéd with Onions,
served with Maize Pudding*

Costoletta di Vitello Scalini £42.00
*Veal chop stuffed with Ham, Mushrooms,
topped with Cheese & Truffled Butter*

Pollastrino Ruspante £17.30
*Grilled baby chicken
(Allow 30 minutes at least)*

Fegato di Vitello £22.50
Burro e Salvia
Calves Liver in Butter & Sage

Petto di Pollo alla Zarina £18.00
Stuffed Breast of Chicken with Butter & Garlic

Rognoncini Mostarda £19.50
*Chopped Veal Kidneys & Mushrooms in Cream,
Mustard seeds & Brandy sauce*

Medaglioni di £27.00
Manzo Stefano
*Beef Medallions with Madeira sauce &
Fresh Wild Mushrooms*

Abbacchio al Forno £32.00
*Rack of Lamb, braised in the oven,
with garlic, Wine & mixed herbs sauce*

Scaloppine Monteverde £18.50
*Veal Escalope dipped in Egg,
Parmesan cheese, Artichoke Heart
with Butter & Wine*

Cervella alla Caprese £17.50
Calves Brains in Butter, Capers & Garlic

Scaloppine Dolcelatte £18.50
*Veal Escalope, in a creamy
dolcelatte cheese & green Peppercorn sauce*

Rosette di Vitello alla Sylvie £20.60
Veal with Sage & Ham

Nodino di Vitello £38.50
Burro e Rosmarino
*Grilled Veal chop in Butter & Rosemary
(Allow 20 minutes at least)*

Filetto di Manzo Arlecchino £33.50
*Fillet of Beef topped with
Green Pepper & cream sauce*

Anatra all Arancio £26.50
Breast of Duck in Orange sauce

Veal Milanese £32.50

Scaloppa di Vitello Tirolese £31.00
*Bread-crumbed Veal Escalope, Sautéd
in butter with an Egg, Anchovy & capers*

Involtino Mario £19.50
*Veal Escalope stuffed with Ham & Bel paese
Cheese in Tomato & Mushroom sauce*

Petto di Pollo al Curry £17.30
Chicken with curry sauce

Agnello Gallese al Forno £22.50
Welsh Lamb in Port & Red Currant sauce

800gr Di Fiorentina £46.00
*Chargrilled T-bone Steak and
maitre D'hotel butter*

Tagliata di Manzo £28.20
*Entrecote, Steak with Mustard, Rocket,
Olive oil & Lemon*

Suprema di Pollo Trevisana £17.50
*Breast of chicken with radicchio,
onions and balsamic vinegar*

Carpaccio as main course £23.00

Vegetables of the day £4.00

Coffee £4.00

PLEASE NOTE

Vegetables will be served with main meals & charged automatically
unless otherwise stated by the customer

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

ANY RESERVATION OVER SIX MUST BE CONFIRMED WITH A VALID CREDIT CARD. ANY CANCELLATION MUST BE MADE
PRIOR TO 24 HOURS OF RESERVATION TO AVOID A £45 CHARGE PER PERSON. THE POLICY ALSO APPLIES IF YOU
NEED TO REDUCE THE NUMBER OF GUESTS IN YOUR PARTY WITHOUT NOTICE AND ALSO AS MINIMUM CHARGE.

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