
CALDI

ANTIPASTI**FREDDI**

SCOTTADITA MARCO POLO Spare ribs	£19
LANGOUSTINE £39(main) £30(starter) Grilled with butter & garlic	
FIORI DI ZUCCHINI Courgette flowers stuffed with mozzarella & tomato sauce	£25
CANESTRINI NETTUNO Vol au vent with lobster, prawn, scampi with cream	£24
IMPEPATA DI COZZE Black mussels with white wine & garlic <i>(Available with tomato sauce)</i>	£19
ASPARAGI (V) Fresh asparagus with Hollandaise sauce	£19
AVOCADO CALDO Baked avocado with crab, coated with creamy cheese sauce	£22
CALAMARI LUCIANA Squid in spicy tomato & garlic sauce	£21
PARMIGIANA DI MELANZANE Aubergine with mozzarella & tomato sauce	£19
CALAMARI FRITTI	£20
CAPELANTE IN PADELLA Seared scallops with garden peas puree & black truffle	£24

BRESAOLA E RICOTTA Thin slices of beef with fresh soft ricotta cheese	£19
CARPACCIO ALLA RUCOLA £23(main) £21(starter) with mustard dressing, parmesan cheese & rocket	
PROSCIUTTO DI PARMA Cured ham from Parma with melon	£21
PAPAYA E GAMBERETTI Shrimps with papaya & cocktail sauce	£21
INSALATA CAPRESE Tomato, mozzarella	£16
AVOCADO REALE Avocado with lobster, celery, cocktail sauce	£23
INSALATA DI MARE Seafood salad, prawns, scallops, squid, mussels & clams, mandarin dressing	£24
AVOCADO SCALINI (V) Avocado, artichoke, spinach, tomato, mozzarella	£19
VITELLO TONNATO Thin slices of veal, anchovies & tuna dressing	£22
BURRATA Burrata, rocket, toasted focaccia & cherry tomatoes	£25
INSALATA DI GRANCHIO Crab Salad	£28
SALMONE AFFUMICATO Smoked salmon	£19

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	£15
ZUPPA DI FUNGHI Wild mushroom soup with cream	£14

PASTA

TORTELLINI GORGONZOLA (V) In cream & fresh asparagus	£25
LINGUINE ALLE VONGOLE FRESCHE Fresh clams, tomato sauce & garlic	£27
GNOCCHI DELLA NONNA (V) Arrabbiata, Aurora, Gorgonzola, Pesto, Tomato or Sorrentina	£20
SPAGHETTI GENNARO (V) Courgette, radicchio, spicy tomato sauce	£19
SPAGHETTI ALLA PESCATORA Mussels, clams, jumbo prawn, shrimps, squid	£26
PAGLIA E FIENO DUCA DIACONO Shrimps, mushrooms, asparagus, mozzarella & cream	£25
RIGATONI POLCEUERASCA Chicken, with pesto & tomato sauce	£23

TAGLIOLINI ALLA POLPA DI GRANCHIO Tagliolini with crab, garlic & chilli	£36
PAPPARDELLE CON POLPETTINE E BURRATA Veal meatballs with tomato sauce, creamy burrata	£24
SPAGHETTI ALL'ASTICE Spaghetti Lobster with spicy tomato sauce	£44
LASAGNA FATTA IN CASA	£22
PAPPARDELLE ZIA MARIA Fresh tomato sauce, jumbo prawn & asparagus	£26
FETTUCCINE AL RAGU BIANCO TARTUFO Fettuccine in veal ragu & fresh black truffle	£32
RAVIOLI RICOTTA E SPINACI (V) Tomato or butter & sage sauce	£19
FETTUCCINE AI DUE SALMONI Fettuccine with fresh & smoked salmon	£23

PRIMI PIATTI

RISOTTO FUNGHI Dry porcini, button	£27	RISOTTO DI MARE Prawns, mussels, jumbo prawn, squid, clams	£29
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PESCE E CROSTACEI

SOGLIOLA Dover sole with lemon butter sauce	Market price	SALMONE CON GAMBERETTI Salmon in butter & lemon with prawns	£26
ASTICE THERMIDOR Lobster with creamy mustard sauce & mushroom	£68	BRANZINO AL CARTOCCIO Fillet of sea bass with extra virgin olive oil, herbs & balsamic vinegar	£35
MERLUZZO ALLA MEDITERRANEA Cod fillet, cherry tomatoes, mixed olives, capers lemon & garlic	£27	GAMBERONI FRA DIAVOLA King prawns in a spicy garlic & butter brandy sauce	£32

CARNE E POLLAME

FEGATO VENEZIANA Sliced calves' liver with onions	£24	NODINO DI VITELLO BURRO E ROSMARINO Veal chop (600G) in butter & rosemary (Allow 20 minutes)	£44
POLLASTRINO RUSPANTE Grilled baby chicken (allow 30 minutes)	£23	FILETTO DI MANZO ARLECCHINO Fillet of beef with green pepper corn & cream sauce	£36
CARRE DI AGNELLO Rack of lamb braised with garlic & demi-glace	£32	MILANESE DI VITELLO Veal Milanese (Scalini signature)	£36
FEGATO DI VITELLO BURRO E SALVIA Calves' liver in butter & sage	£24	PICCATA AL LIMONE Veal escalope with butter & lemon sauce	£25
SCALOPPINE ALLA NEEJ Veal escalope tomato sauce, capers, olive & fried egg	£26	TAGLIATA DI MANZO Entrecote steak with mustard, breadcrumbs, rocket, olive oil & lemon	£34
PETTO DI POLLO ZARINA Stuffed breast of chicken with butter & garlic	£25	MEDAGLIONI DI MANZO CON FUNGHI Beef medallions with mushroom & red wine sauce	£35
SCALOPPINE DOLCELATTE Veal escalope in a creamy Dolcelatte cheese & green peppercorn sauce	£26	T-BONE STEAK (800G) Served with Maître d'hôtel butter.	£51
OSSOBUCO ALLA MILANESE Served with risotto & gremolata	£32	350G RIBEYE ALLA GRIGLIA Grilled ribeye	£39

CONTORNI

£6.50 Roast potatoes - £6.50 New Potatoes - £7 Spinach - £6.50 Chips - £7 Broccoli - £6.50 Green Beans

Mash Potato with Black Truffle - £15
Rucola with Cherry Tomato and Parmesan £14

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 -

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