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## ANTIPASTI CALDO

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### SCOTTADITA MARCO POLO - £19

Spare ribs

### LANGOUSTINE - £39(main) £30(starter)

Grilled with butter & garlic

### FIORI DI ZUCCHINI - £25

Courgette flowers stuffed with mozzarella & tomato sauce

### CANESTRINI NETTUNO - £24

Vol au vent with lobster, prawn, scampi with cream

### IMPEPATA DI COZZE - £19

Black mussels with white wine & garlic *(Available with tomato sauce)*

### ASPARAGI (V) - £19

Fresh asparagus with Hollandaise sauce

### MOZZARELLA CARROZZA - £19

Deep fried breaded mozzarella with tomato sauce

### AVOCADO CALDO - £22

Baked avocado, crab & creamy cheese sauce

### CALAMARI LUCIANA - £21

Squid in spicy tomato & garlic sauce

### PARMIGIANA DI MELANZANE - £19

Aubergine with mozzarella & tomato sauce

### CALAMARI FRITTI - £20

### CAPELANTE IN PADELLA - £24

Seared scallops with garden peas puree & black truffle

### GAMBERONI FRITTI - £29

Deep fried king prawns, tartar & arrabbiata sauce

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## ANTIPASTI FREDDI

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### BRESAOLA E RICOTTA - £21

Thin slices of beef with fresh soft ricotta cheese

### CARPACCIO ALLA RUCOLA - £23(main) £21(starter)

with mustard dressing, parmesan cheese & rocket

- *Add Fresh Black Truffle £10* -

### PROSCIUTTO DI PARMA - £21

Cured ham from Parma with melon

### INSALATA CAPRESE - £16

Tomato, mozzarella

### AVOCADO REALE - £23

Avocado with lobster, celery, cocktail sauce

### INSALATA DI MARE - £24

Seafood salad, prawns, scallops, squid, mussels & clams, mandarin dressing

### AVOCADO SCALINI (V) - £19

Avocado, artichoke, spinach, tomato, mozzarella

### BURRATA - £25

Burrata, rocket, toasted focaccia & cherry tomatoes

### INSALATA DI GRANCHIO - £28

Crab Salad

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## ZUPPE

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**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 £13 / **ZUPPA DI FUNGHI** - Creamy mushroom soup £14

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## PASTA

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**TORTELLINI GORGONZOLA (V)** - £25  
In cream & fresh asparagus

**LINGUINE ALLE VONGOLE FRESCHE** - £27  
Fresh clams, tomato sauce & garlic

**GNOCCHI DELLA NONNA (V)** - £20  
Arrabbiata, Aurora, Gorgonzola, Pesto, Tomato or Sorrentina

**SPAGHETTI GENNARO (V)** - £19  
Courgette, radicchio, spicy tomato sauce

**SPAGHETTI ALLA PESCATORA** - £27  
Mussels, clams, jumbo prawn, shrimps, squid

**PAGLIA E FIENO DUCA DIACONO** - £25  
Shrimps, mushrooms, asparagus, mozzarella & cream

**RIGATONI E RICOTTA** - £21  
Tomato sauce and ricotta

**LINGUINE CAPESANTE E GAMBERETTI** - £26  
Linguine with scallops & prawns with fresh tomato

**TAGLIOLINI ALLA POLPA DI GRANCHIO** - £36  
Tagliolini with crab, garlic & chilli

**PAPPARDELLE CON POLPETTINE E BURRATA** - £25  
Veal meatballs with tomato sauce, creamy burrata

**SPAGHETTI ALL'ASTICE** - £44  
Spaghetti Lobster with spicy tomato sauce

**LASAGNA FATTA IN CASA** - £22

**PENNE PESTO** - £19  
Penne pasta with homemade pesto

**TAGLIOLINI TARTUFO** - £29  
Tagliolini with fresh black truffle

**FETTUCCINE AL RAGU BIANCO TARTUFO** - £32  
Fettuccine in veal ragu & fresh black truffle

**RAVIOLI RICOTTA E SPINACI (V)** - £19  
Tomato or butter & sage sauce

**FETTUCCINE AI DUE SALMONI** - £23  
Fettuccine with fresh & smoked salmon

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## PRIMI PIATTI

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**RISOTTO FUNGHI** - £27  
Dry porcini, button

**RISOTTO DI MARE** - £29  
Prawns, mussels, jumbo prawn, squid, clams

### 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 -

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## PESCE E CROSTACEI

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**SOGLIOLA** - Market price  
Dover sole with lemon butter sauce

**ASTICE THERMIDOR** - £68  
Lobster with creamy mustard sauce & mushroom

**MERLUZZO ALLA MEDITERRANEA** - £27  
Cod fillet, cherry tomatoes, mixed olives, capers, lemon & garlic

**SALMONE CON GAMBERETTI** - £26  
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** - £32  
King prawns in a spicy garlic & butter brandy sauce

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## CARNE E POLLAME

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**FEGATO VENEZIANA** - £24  
Sliced calves' liver with onions

**POLLASTRINO RUSPANTE** - £23  
Grilled baby chicken (allow 30 minutes)

**CARRE DI AGNELLO** - £32  
Rack of lamb braised with garlic & demi-glace

**FEGATO DI VITELLO BURRO E SALVIA** - £24  
Calves' liver in butter & sage

**SCALOPPINE ALLA NEEJ** - £26  
Veal escalope tomato sauce, capers, olive & fried egg

**PETTO DI POLLO ZARINA** - £25  
Stuffed breast of chicken with butter & garlic

**OSSOBUCO ALLA MILANESE** - £32  
Served with risotto & gremolata

**NODINO DI VITELLO BURRO E ROSMARINO** - £44  
Veal chop (600G) in butter & rosemary (Allow 20 minutes)

**FILETTO DI MANZO ARLECCHINO** - £36  
Fillet of beef with green pepper corn & cream sauce

**MILANESE DI VITELLO** - £36  
Veal Milanese (Scalini signature)

**PICCATA AL LIMONE** - £25  
Veal escalope with butter & lemon sauce

**TAGLIATA DI MANZO** - £34  
Entrecote steak with mustard, breadcrumbs, rocket, olive oil & lemon

**MEDAGLIONI DI MANZO CON FUNGHI** - £35  
Beef medallions with mushroom & red wine sauce

**350G RIBEYE ALLA GRIGLIA** - £39  
Grilled ribeye

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## CONTORNI

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£6.50 Roast potatoes - £6.50 New Potatoes - £7 Spinach - £6.50 Chips - £7 Broccoli - £6.50 Green Beans  
Mash Potato with Fresh Black Truffle - £15 Rucola with Cherry Tomato and Parmesan £14

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