
ANTIPASTI CALDO

SCOTTADITA MARCO POLO - £21

Spare ribs

LANGOUSTINE - £41(main) £32(starter)

Grilled with butter & garlic

CANESTRINI NETTUNO - £26

Vol au vent with lobster, prawn, scampi with cream

IMPEPATA DI COZZE - £21

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

FUNGHI DI BOSCO (V) - £21

Sauteed shitake, oyster & shimeji mushroom with garlic, chilli, parsley & rucola

ASPARAGI (V) - £20

Fresh asparagus with Hollandaise sauce

MOZZARELLA IN CARROZZA (V) - £20

Deep fried breaded mozzarella with tomato sauce

AVOCADO CALDO - £23

Baked avocado, crab & creamy cheese sauce

CALAMARI LUCIANA - £22

Squid in spicy tomato & garlic sauce

PARMIGIANA DI MELANZANE (V) - £20

Aubergine with mozzarella & tomato sauce

CALAMARI FRITTI - £21

CAPELANTE IN PADELLA - £26

Seared scallops with garden peas puree & black truffle

GAMBERONI FRITTI - £29

Deep fried king prawns, tartar & arrabbiata sauce

ANTIPASTI FREDDI

BRESAOLA E RICOTTA - £21

Thin slices of beef with fresh soft ricotta cheese

CARPACCIO DI MANZO ALLA RUCOLA - £24(main) £22(starter)

with mustard dressing, parmesan cheese & rocket

- *Add Fresh Black Truffle £10* -

PROSCIUTTO DI PARMA - £23

Cured ham from Parma with melon

INSALATA CAPRESE (V) - £17

Tomato, mozzarella

AVOCADO REALE - £24

Avocado with lobster, celery, cocktail sauce

INSALATA DI MARE - £26

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

AVOCADO SCALINI (V) - £20

Avocado, artichoke, spinach, tomato, mozzarella

BURRATA (V) - £26

Burrata, rocket, toasted focaccia & cherry tomatoes

INSALATA DI GRANCHIO - £29

Crab Salad

ZUPPE

MINISTRONE (VG) - Vegetable soup - £14

ZUPPA DI PESCE E CROSTACEI - Clam, mussel, prawn, crab, fish - £24

PASTA E FAGIOLI ALLA VENETA (VG) - Thick pasta & bean soup - £16

ZUPPA DI FUNGHI (V) - Creamy mushroom soup - £14

PASTA

TORTELLINI GORGONZOLA (V) - £26

In cream & fresh asparagus

LINGUINE ALLE VONGOLE FRESCHE - £28

Fresh clams, tomato sauce & garlic

GNOCCHI DELLA NONNA (V) - £21

Arrabbiata, Aurora, Gorgonzola, Pesto, Tomato or Sorrentina

SPAGHETTI GENNARO (V) - £20

Courgette, radicchio, spicy tomato sauce

SPAGHETTI ALLA PESCATORA - £28

Mussels, clams, jumbo prawn, shrimps, squid

PAGLIA E FIENO DUCA DIACONO - £27

Shrimps, mushrooms, asparagus, mozzarella & cream

RIGATONI E RICOTTA (V) - £22

Tomato sauce and ricotta

LINGUINE CAPESANTE E GAMBERETTI - £30

Linguine with scallops & prawns with fresh tomato

TAGLIOLINI ALLA POLPA DI GRANCHIO - £36

Tagliolini with crab, garlic & chilli

PAPPARDELLE CON POLPETTINE E BURRATA - £26

Veal meatballs with tomato sauce, creamy burrata

SPAGHETTI ALL'ASTICE - £46

Spaghetti Lobster with spicy tomato sauce

LASAGNA FATTA IN CASA - £22

PENNE PESTO (V) - £19

Penne pasta with homemade pesto

TAGLIOLINI TARTUFO (V) - £32

Tagliolini with fresh black truffle

FETTUCCINE AL RAGU BIANCO TARTUFO - £35

Fettuccine in veal ragu & fresh black truffle

RAVIOLI RICOTTA E SPINACI (V) - £20

Tomato or butter & sage sauce

FETTUCCINE AI DUE SALMONI - £25

Fettuccine with fresh & smoked salmon

PRIMI PIATTI

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 -

PESCE E CROSTACEI

SOGLIOLA - Market price
Dover sole with lemon butter sauce

ASTICE THERMIDOR - £69
Lobster with creamy mustard sauce & mushroom

MERLUZZO ALLA MEDITERRANEA - £29
Cod fillet, cherry tomatoes, mixed olives, capers, lemon & garlic

SALMONE CON GAMBERETTI - £27
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 - £33
King prawns in a spicy garlic & butter brandy sauce

CARNE E POLLAME

FEGATO VENEZIANA - £25
Sliced calves' liver with onions

POLLASTRINO RUSPANTE - £24
Grilled baby chicken (allow 30 minutes)

CARRE DI AGNELLO - £33
Rack of lamb with demi-glace and garlic sauce

FEGATO DI VITELLO BURRO E SALVIA - £25
Calves' liver in butter & sage

SCALOPPINE ALLA NEEJ - £27
Veal escalope tomato sauce, capers, olive & fried egg

PETTO DI POLLO ZARINA - £27
Stuffed breast of chicken with butter & garlic

OSSOBUCCO ALLA MILANESE - £35
Served with risotto & gremolata

NODINO DI VITELLO BURRO E ROSMARINO - £47
Veal chop (600G) in butter & rosemary (Allow 20 minutes)

FILETTO DI MANZO ARLECCHINO - £38
Fillet of beef with green pepper corn & cream sauce

MILANESE DI VITELLO - £37
Veal Milanese (Scalini signature)

PICCATA AL LIMONE - £26
Veal escalope with butter & lemon sauce

TAGLIATA DI MANZO - £35
Entrecote steak with mustard, breadcrumbs, rocket, olive oil & lemon

MEDAGLIONI DI MANZO CON FUNGHI - £36
Beef medallions with mushroom & red wine sauce

350G RIBEYE ALLA GRIGLIA - £39
Grilled ribeye

CONTORNI

£6.50 Roast potatoes - £6.50 New Potatoes - £7 Spinach - £6.50 Chips - £7 Broccoli - £7 Green Beans
Mash Potato with Fresh Black Truffle - £15 / Rucola with Cherry Tomato and Parmesan £14
Zucchini Fritti - £9.5

Cover charge £2.60 - 13.5% Discretionary Service Charge will be added to your bill