

# SCALO

Restricted Winter Menu - 02/23/2021

## ANTIPASTI

<b>ANTIPASTI BOARD</b>	SM	<b>16</b>
Chef's Selection of Cured Meats and Cheeses	LG	<b>24</b>
Pickled Pumpkin-Lemon Preserves, Herb Roasted Nuts, Pickled Vegetables		
<b>CRAB CAKES</b>	One	<b>18</b>
Jumbo Lump Crab Cake, Lemon Butter	Two	<b>35</b>
<b>BURRATA E PROSCIUTTO</b>		<b>15</b>
Imported Burrata, Prosciutto di San Daniele		
Fruit Compote, Aged Balsamic	GF	
<b>FRITO MISTO</b>		<b>12</b>
Crispy Calamari, Shrimp, Seasonal Vegetables, Chili Peppers, Caper Aioli		
<b>TORTA DI VERDURE</b>		<b>8</b>
Savory Vegetable and Ricotta Tart		

## INSALATA E ZUPPA

<b>ZUPPA DI ZUCCA</b>		<b>9</b>
Roasted Butternut Squash Soup		
Toasted Pumpkin Seed, Balsamico	V, GF	
<b>INSALATA MISTA</b>		<b>12</b>
Baby Mixed Greens, Cherry Tomato, Shaved Fennel, D'Ajou Pear, Crispy Pancetta, Champagne Vinaigrette	V	

## PIZZE

<b>MARGHERITA</b>		<b>12</b>
San Marzano Tomato ,		
"Fiore Di Latte" Mozzarella, Fresh Basil	V	
<b>PANCETTA</b>		<b>14</b>
House Cured Pancetta, Caramelized Onion, Gorgonzola, Mozzarella, Arugula		
Shaved Parmesan, Herb Oil		
<b>FUNGHI</b>		<b>14</b>
Wild Mushrooms, Pesto, Mozzarella		
Goat Cheese Crumble, Truffle Oil	V	

## PRIMI

<b>GNOCCHI</b>		<b>20</b>
Fluffy Potato Pillows,		
Herb Roasted Chicken Breast, Garlic Cream, Gorgonzola, Pesto		
<b>RIGATONI</b>		<b>18</b>
Italian Sausage, Spicy Arrabiata Sauce		
Broccolini, Shaved Parmesan, Basil		
<b>TAGLIATELLE</b>		<b>18</b>
Hand Cut Ribbon Pasta, Wild Mushroom, Truffle Cream Sauce	V	
<b>LASAGNA</b>		<b>20</b>
Wild Boar & Mushroom Ragu, House made Herb Ricotta, Mozzarella, Parmesan		
<b>RISOTTO CON GAMBERI</b>		<b>27</b>
Seafood & Fennel Broth Risotto, Seared Jumbo Shrimp, Arugula		
Crispy Shaved Fennel		
<b>RISOTTO CON POLLO</b>		<b>23</b>
Roasted Chicken, Creamy Risotto, Wild Mushrooms, Garlic Au Jus, Roasted Campari Tomato		

## SECONDI

<b>VITELLO</b>		<b>42</b>
16oz Veal Chop Stuffed with Prosciutto & Mozzarella, Mushroom Demiglace, Mashed Potato, Oven Charred Broccolini		
<b>AGNELLO</b>		<b>34</b>
Chianti Braised Lamb Shank, Saffron Risotto, Pan Glaze, Gremolata		
<b>BISTECCA</b>		<b>36</b>
8oz Prime Filet, Duck fat Roasted Potatoes, Blistered Broccolini, Red Wine Demi Glace		
<b>ROASTED CHICKEN</b>		<b>28</b>
Oven Roasted Chicken, Cannellini Beans, Roasted Vegetables, Charred Tomato Sauce		

**Gluten free pasta and pizza crust now available! Please ask your server for details.**

# SCALO

## *Tonight's Chef's Specials*

### **SHRIMP COCKTAIL**

Colossal Shrimp, House Made Cocktail Sauce. Avocado  
15

### **STRAWBERRY SALAD**

Strawberry, Arugula, Bacon, Herbed Nuts, Balsamic Vinaigrette  
12

### **JUMBO SCALLOPS**

Seared Hand-Caught Fresh U-8 Scallops, Soft Polenta,  
Tomato-Basil Beurre Blanc  
38

## *Tonight's Cocktail Specials*

### **DOUBLEMINT GIMLET**

Hayman's Old Tom London Gin, Fresh Lime Juice, Simple Syrup, Fresh Mint  
12

### **BOULEVARDIER OF DREAMS**

Old Overholt Rye, Contratto Bianco, Cappellitti  
12

### **BOMBA** (Dessert Cocktail)

Chocolate Dude's Dark or Milk Chocolate Bomb, Rumble Mintz, Kahlua  
13

## *Tonight's Wine Bottle Specials*

### **2019 DAOU ROSE, PASO ROBLES, CALIFORNIA**

Fragrant and floral aromas of strawberry and peach with a refreshingly crisp palate.  
29

### **2017 PINOT NOIR, WALT 'LA BRISA', SONOMA COAST, CALIFORNIA**

Vibrant Ruby Red Color with Crushed Rose Petals, Red Fruit & Hints of Earth On Nose  
Crushed Raspberry, Cola, Freshly Turned Soil & Tobacco Linger On Palette  
48