

ANTIPASTI

HOUSE MADE STARTERS

- melanzane e gorgonzola** 8
stuffed eggplant, pine nuts, bell peppers, panko, goat cheese, spicy marinara
- cozze alla scalo** 12
prince edward island mussels skillet roasted, orange thyme burre blanc
- antipasto misto** 12
thin-sliced fennel and grappa cured salmon, fresh mozzarella, roasted mushrooms, soprasetta salami, duck rillettes, marinated olives
- carpaccio** 10
thinly sliced beef tenderloin, capers, fresh lemon wedge, and grissini
- piatti di formaggi** 12
assorted italian cheeses — ask your server for today's selections
- fritto misto** 10
fried calamari, shrimp, spicy marinara, lemon aioli
- bruschetta terzetto** 8
sautéed bell peppers, capers, goat cheese, sautéed mushrooms, fresh herbs, and ricotta sliced tomatoes, fresh mozzarella, balsamic reduction

Scalo treasures our relationships with local vendors and serves the finest organic produce and naturally raised meats.

dinner

WOOD FIRED PIZZE

- pizza con salsiccia** 10
hot sausage, pepperoni, mushrooms, mozzarella, tomato marinara
- pizza margarita** 9
marinara, house made mozzarella, sliced tomatoes, fresh basil
- pizza con pollo affumicato** 10
basil pesto, smoked chicken, roasted peppers, roma tomatoes, mozzarella
- pizza con pera** 10
olive oil, mozzarella, gorgonzola, pears, caramelized onions

INSALATE E ZUPPE

- insalata mista** 4
baby lettuce, cucumber, tomato, balsamic vinaigrette
- insalata scalo** 9
romaine, baby lettuce, cucumber, tomato, grilled eggplant, white beans, roasted peppers, oil-cured olives, gorgonzola, balsamic vinaigrette
- insalata di capri** 7
baby lettuce, warm goat cheese crouton, pine nuts, balsamic vinaigrette
- insalata con salsa di accuiga** 7
romaine, parmesan, lemon, anchovy dressing, croutons
- insalata di caldi spinachi** 8
spinach, pine nuts, pancetta, tomatoes, grilled tomato vinaigrette
- zuppa di gorno** 6
daily made soup. please ask your server for today's selection

PRIMI

FRESH PASTA

ravioli di ricotta e spinaci 12

house made spinach and ricotta ravioli,
sage cream sauce, tomatoes

chardonnay 06, gruet, new mexico 9 / 4.5

penne con salsiccia 12

hot sausage, roasted peppers, basil, roasted
garlic, marinara cream sauce, penne

montepulciano d'abruzzo 05, la villa, abruzzi 6 / 3

paglia e fierno 13

green and white spaghettini, peas, prosciutto,
parmesan, cream sauce

orvieto classico "campogrande" 06, antinori, umbria 7.5 / 3.75

gnocchi con crema 13

house made gnocchi, gorgonzola cream sauce,
shrimp, pine nuts, chives

chardonnay 06, gruet, new mexico 9 / 4.5

aniolotti di anatra e funghi 15

duck and mushroom aniolotti, asparagus,
onions, olives, parmesan, tomatoes

pinot noir 06, chalone, monterey county 9 / 4.5

fettuccine al pollo 14

grilled chicken, sun dried tomato, pine nuts,
marinara, house made spinach fettuccini

montepulciano d'abruzzo 05, la villa, abruzzi 6 / 3

bianchi e neri al capesante 18

black and white linguini, shrimp, salmon,
peas, seafood cream sauce

prosecco del veneto brut nv, anselmi, veneto 7 / 3.5

linguini con cozze 18

mussels, pancetta, mushrooms, capers,
white wine lemon sauce, linguini

rosé of granacha/cabernet 06, vega sindoa, spain 7.5 / 3.75

risotto con melanze 14

risotto, eggplant, tomatoes, oregano,
gorgonzola

pinot bianco 05, la viarte, friuli 7 / 3.5

dinner

SECONDI

PESCE E CARNE

branzino 26

grilled sea bass, roasted potatoes, forest
mushrooms, spinach, orange burre blanc

riesling (sweet) 06, clean slate, mosel-saar-ruver, germany 8 / 4

salmone al forno 25

oven roasted salmon, roasted bell pepper
potato cake, grilled tomatoes, balsamic
reduction, olive oil

orvieto classico "campogrande" 06, antinori, umbria 7.5 / 3.75

vitello scallopini 28

pan fried scallopini, shallots, butter, veal jus,
sautéed forest mushrooms

chianti 05, gini, toscana 7.5 / 3.75

costoletta di agnello 28

grilled rack of lamb, butter glazed carrots,
soft polenta

zinfandel 05, esser, napa 8 / 4

filetto 29

grilled beef filet, tomato basilica sauce,
roasted potatoes, grilled asparagus

barbera di asti "briccotondo" 06, fontanafredda, piemonte 8.5 / 4.75

braciola di carne di maiale 24

grilled pork chop, mashed potatoes,
seasonal vegetables, roasted pork jus

pinot noir 06, chalone, monterey county 9 / 4.5

immerga confit 26

crispy duck confit, chile flakes, butter,
parsley, soft polenta

merlot 06, villa pozzi, sicilia 5.5 / 2.75

bistecca 29

grilled ribeye, gorgonzola risotto cake,
seasonal vegetables, balsamic demi glace

cabernet, merlot, sangiovese, "vitiano" 05, falesco, umbria 7.5 / 3.75