

## ANTIPASTI

**zuppa del gorno** 5  
daily made soup. Please ask your server for today's selection

**frito misto** 9  
fried calamari, shrimp, spicy marinara, lemon aioli

**bruschetta terzetto** 8  
sautéed bell peppers, capers, and goat cheese  
sautéed mushrooms, fresh herbs, and ricotta  
sliced tomatoes, fresh mozzarella, balsamic reduction

**antipasto misto** 10  
thin-sliced fennel and grappa cured salmon,  
fresh mozzarella, roasted mushrooms,  
soprapsetta salami, duck rillettes, marinated olives

**carpaccio** 9  
thin sliced beef, capers, lemons,  
parmesan, grissini

**piatti di formaggio** 10  
assorted italian cheeses — ask your server for today's selections

## INSALATE

**insalata mista** 4  
baby lettuce, cucumber, tomato, balsamic vinaigrette

**insalata di capra** 6  
baby lettuce, goat cheese croutons, pine nuts, balsamic vinaigrette

**insalata di scalo** 9  
romaine, baby lettuce, cucumber, tomato, grilled eggplant, white beans, roasted peppers, olives, gorgonzola, balsamic vinaigrette

**insalata con salsa de acciuga** 7  
romaine, parmesan, lemon, anchovy dressing, croutons

**insalata di caldi spinachi** 8  
spinach, pine nuts, pancetta, tomato, grilled tomato vinaigrette

**insalata di pollo** 10  
grilled chicken, mixed greens, pears, berries, and melon in a lemon vinaigrette

## lunch

### WOOD FIRED PIZZE

**pizza con salsiccia** 9  
hot sausage, pepperoni, mushrooms, tomato, fresh mozzarella, marinara

**pizza margarita** 9  
marinara, house made mozzarella, tomatoes, fresh basil

**pizza con pera** 9  
olive oil, mozzarella, gorgonzola, pears, caramelized onions

**pizza con pollo affumacato** 9  
basil pesto, smoked chicken, roasted peppers, roma tomatoes, mozzarella

### PANINI, CARNE E PESCE

**panini con pollo** 9  
grilled chicken, applewood smoked bacon, fontina, basil aioli, lettuce, tomato, foccacia, pasta salad  
*riesling (sweet) 06, clean slate, mosel-saar-ruver, germany 8 / 4*

**panini con verduras** 8  
grilled portabello mushroom, fresh mozzarella, roasted peppers, tomato, onion, house salad, foccacia  
*sauvignon blanc 07, matua, marlborough, new zealand 7.5 / 3.75*

**panini con salsiccia** 9  
hot pork sausage, caramelized onion, bell peppers, mozzarella, house salad  
*rosé of granacha/cabernet 06, vega sindoa, spain 7.5 / 3.75*

**panini con bistecca** 10  
grilled sirloin, rosemary, olive oil, black pepper, mustard aioli, foccacia, house salad  
*cabernet, merlot, sangiovese, "vitiano" 05, falesco, umbria 7.5 / 3.75*

**salmone al forno** 12  
oven roasted salmon, roasted bell pepper potato cake, grilled tomatoes, balsamic reduction, olive oil, spinach  
*orviato classico "campogrande" 06, antinori, umbria 7.5 / 3.75*

**piccolo filetto** 12  
grilled beef filet, tomato basilica sauce, roasted potatoes, grilled asparagus  
*merlot 06, villa pozzi, sicilia 5.5 / 2.75*

**pesce** 12  
poppy seed crusted tuna, blue cheese risotto cake, green beans, and grilled tomato vinaigrette  
*pinot noir 06, chalone, monterey county 9 / 4.5*

FRESH PASTA

**ravioli di ricotta e spinaci alla crema di salvia** 9

spinach and ricotta ravioli, tomatoes, sage cream sauce

*chardonnay 06, gruet, new mexico 9 / 4.5*

**penne con salsiccia** 10

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

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

**paglia e fieno** 11

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

*orviato classico "campogrande" 06, antinori, umbria 7.5 / 3.75*

**aniolotti di anatra e funghi** 12

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

*pinot noir 06, chalone, monterey county 9 / 4.5*

**fettuccine al pollo** 10

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** 15

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

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

**linguini con cozze** 12

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

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

**gnocchi con crema** 12

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

*chardonnay 06, gruet, new mexico 9 / 4.5*

**risotto con melanzane** 12

arborio rice, onion, eggplant, tomato, oregano, and gorgonzola

*pinot bianco 05, la viarte, friuli 7 / 3.5*

DOLCE

**tiramisu**

ladyfingers, mascarpone, coffee liqueur 5

*cream sherry, barbadillo, spain 7*

**lamponi** 6

strawberries, balsamic reduction, cracked pepper, roasted banana gelato

*moscato d'asti 06, moncalvina, piemonte 6*

**budino di pane** 5

bread pudding, dried cherries, almonds, caramel sauce, served with vanilla gelato

*5 yr malmsey madeira, cossart gordon, island of madeira 8*

**crème brule** 6

white chocolate and orange cream, vanilla, caramel shell

*oloroso sherry, barbadillo, spain 7*

**torta di cioccolato amaretti** 7

amaretti cookie crust dark chocolate ganache, and fresh whipped cream

*late bottled vintage porto 01, dow's, portugal 11*

**gelato**

please inquire with your server for today's selection

WE ARE PLEASED TO HAVE  
ACQUA PANNA AND  
SAN PELLEGRINO WATER.

PLEASE ASK YOUR SERVER ABOUT  
OUR \$15 WINE BOTTLE SPECIAL.

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