

ANTIPASTI

HOUSE MADE STARTERS

melanzane e gorgonzola 8

grilled eggplant, roasted peppers, gorgonzola, pine nuts, grilled tomato vinaigrette

cozze olio e aglio 12

mediterranean mussels, olive oil, oregano, garlic, lemon, bruschetta

antipasto misto 12

thin-sliced fennel cured salmon, fresh mozzarella, roasted mushrooms, sliced bresaola, duck rillettes, marinated olives, crostini

carpaccio 8

thinly sliced beef, capers, lemons, parmesan, grissini

piatti di formaggi 12

ask your server for today's selections

fritto misto con salsa piccante 9

fried calamari, shrimp, sea scallops, salsa piccante

bruschetta di mozzarella fresca 8

pan-fried house-made mozzarella, bruschetta, basil pesto, truffle oil

dinner

WOOD FIRED PIZZE

pizza con salsiccia 10

hot sausage, caramelized onion, roasted peppers, mozzarella, tomato sauce

pizza senza formaggi 10

roasted garlic puree, spinach, roasted peppers, mushrooms, sun dried tomatoes

pizza con funghi e arugula 10

sautéed wild mushrooms, truffle oil, parmesan, arugula

pizza con pollo affumicato 10

basil pesto, smoked chicken, roasted peppers, roma tomatoes, mozzarella

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 con salsa di accuiga 7

romaine, parmesan, lemon, anchovy dressing, croutons

insalata di caldi spinachi con pancetta e pomodoro 8

spinach, pine nuts, pancetta, tomatoes, grilled tomato vinaigrette

zuppa di fagiolo bianco 5

white beans, parmesan, pancetta, basil pesto, croutons

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

PRIMI

FRESH PASTA

ravioli di ricotta e spinaci 12

house made spinach and ricotta ravioli,
sage cream sauce

chardonnay 05, stephen vincent, monterey county 10 / 5

penne con salsiccia 12

hot sausage, roasted peppers, basil,
tomato sauce, penne

nero di avola/syrah 06, feudo maccari, sicilia 9 / 4.5

spaghettini olio e aglio con gamberoni 15

baby shrimp, olive oil, garlic, crushed red
pepper, sun dried tomatoes, peas, aged
provolone, house made spaghettini

riesling 06, clean slate, mossel-saar-ruwer, germany 8 / 4

gnocchi con salsa di pomodoro 12

olive oil, garlic, basil, tomato, house
made gnocchi

pinot grigio 05, mezzacorona, vigneti dolomiti 5.5 / 2.75

aniolotti di anatra e funghi 16

house made duck & wild mushroom aniolotti,
spicy tomato sauce

pinot noir 05, chalone, monterey county 9 / 4.5

fettuccine al pollo 14

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

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

bianchi e neri al capesante 18

house made black & white linguini, scallops,
peas, seafood cream sauce

brut cordon rouge nv, mumm champagne 12 / 6

linguini alla amatriciana 11

prosciutto, caramelized onions, spicy vodka
tomato sauce, linguini

rosé of tempranillo 06, casa solar, spain 8 / 4

tortelloni zucca con quaglia 16

winter squash tortelloni, brown butter oregano
sauce, grilled quail

chardonnay terre di chieti 05, farnese, abruzzi 6 / 3

dinner

SECONDI

PESCE E CARNE

branzino 26

grilled sea bass, balsamic barbeque sauce,
lentil and wild mushroom salad

riesling (dry) yellow label 06, wolf bass, s. australia 6 / 3

salmone al forno 25

oven roasted salmon, white bean ragout,
basil pesto

sauvignon blanc 06, matua, marlborough, new zealand 8 / 3

costoletta di vitello 28

grilled veal chop, roasted garlic herbed polenta
cake, red pepper rouille

orphelin 05, chateau st. michelle, washington 8.5 / 4.25

agnello fiorentina 26

grilled lamb t-bone, balsamic red pepper
sauce, ratatouille

sangeovese 04, casa rondeña, new mexico 10 / 5

filetto affumicato 29

cold smoked beef filet, roasted garlic mashed
potatoes, balsamic demi

malbec/cabernet paris 05, goulart mendoza, argentina 9 / 4.5

tacchino piccata 22

pan seared turkey, lemon, capers, parsley,
roasted garlic mashed potatoes

chianti 05, badia all colle, toscana 8.5 / 4.25

osso buco di agnello 26

braised lamb shank, white beans, root
vegetables, gremolata

bordeaux superier 05, chateau couronneau, france 7 / 3.5

bistecca principala 29

grilled ribeye, gorgonzola fritter, wilted spinach,
roasted garlic mashed potatoes

cabernet reserva 05, vermante, colchagua valley, chile 10 / 5