

ANTIPASTI

oven-roasted marinated olives 4
olive oil, garlic, chile flake, citrus zest, thyme

prince edward island mussels 10
white wine, fresh herbs, spicy marinara broth

grilled vegetable napoleon 8
*eggplant, zucchini, red bell pepper, onion,
kalamata olive, basil, oregano, fresh mozzarella*

beef carpaccio 8
capers, black truffle aioli, shaved parmesan

antipasto plate 12
*house selection of thinly-sliced cured meats,
fresh mozzarella, goat cheese,
cornichons & pickled carrots*

artisanal cheese plate 10
ask your server for today's selections

flash-fried semolina calamari 8
spicy marinara, lemon aioli

chick pea & red onion bruschetta 8
*toasted walnuts, goat cheese, champagne vinegar
toast points, mixed greens*

SIDES

sautéed forest mushrooms 5
buttermilk garlic mashed potatoes 4
sautéed greens 4
red bell pepper polenta 4

PRIMI

PIZZE

10

*~ fig preserve, prosciutto, gorgonzola,
mozzarella, arugula ~*

*~ shrimp, potato, mozzarella, goat cheese,
parmesan, basil ~*

~ pepperoni, marinara, mozzarella, parmesan ~

*~ grilled chicken, basil, sun dried tomato pesto,
parmesan ~*

~ wild mushroom, parmesan, white truffle oil ~

INSALATE E ZUPPE

scalo salad 5

*green leaf lettuce, cucumber, chick peas, artichoke
hearts, salami, tomato, walnuts, radicchio,
parmesan, creamy balsamic dressing*

caesar salad 6

*whole leaf romaine lettuce, ciabatta croutons,
shaved parmesan, parmesan frico*

oven-roasted red & gold beets 8

*goat cheese, garlic oil, red wine vinegar, thyme,
black peppercorns, orange zest, toasted spices*

caprese salad 10

*house-made mozzarella, heirloom tomatoes,
fresh basil, balsamic reduction*

great northern bean soup 5

*tomato, basil pesto, herbs, pancetta,
ciabatta croutons*

chilled red & yellow bell pepper soup 5
marinated shrimp, crème fraiche