

SCALO

Northern Italian Grill

**Thank you for considering Scalo Restaurant to host or
cater your next event**

All of our event menu packages are in the following pages

**If you have any further questions, please do not hesitate to
contact us at:**

events@scalonobhill.com

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**3500 Central SE
Albuquerque, NM
87106**

SCALO

Northern Italian Grill

ANTIPASTI

house made appetizers

prices are per plate

cozze alla scalo

mussels, garlic, shallots, tomato, sage, saffron white wine sauce, butter

\$15

antipasto misto

thin-sliced fennel and grappa cured salmon, fresh mozzarella, roasted mushrooms, assorted meats, chicken liver mousse, baby greens

\$12

carpaccio

thinly sliced beef tenderloin, capers, arugula portabella, baby greens, shaved parmesan, crostini

\$10

piatto di formaggi

house selection of italian cheeses, crackers, house made fruit mostarda

\$12

fritto misto

fried calamari, shrimp, spicy marinara, lemon aioli

\$10

bruschetta terzo

caprese fresh tomato mozzarella, basil, ciabatta

chick pea melted lilies, chili flake, rosemary, ciabatta

oven roasted beets pickled red onions, gorgonzola, ciabatta

\$12

wood-fired oven pizzas

pizza con salsiccia hot sausage, pepperoni, mushrooms, mozzarella, tomato marinara

pizza margherita pomodoro, house made mozzarella, sliced tomatoes, fresh basil

pizza con pollo affumicato basil pesto, smoked chicken, roasted peppers, roma tomatoes, mozzarella

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

\$12 each

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Buffet Service Menu

prices are per person, based on a minimum order for 10 people

penne con salsiccia	\$11
housemade hot Italian sausage, roasted peppers, mushrooms, marinara cream sauce	
bowtie pasta with alfredo or primavera sauce	\$12
roasted mediterranean vegetables, choice of sauce	
fettucine alfredo with chicken	\$13
grilled chicken breast, sundried tomatoes, pinenuts, alfredo sauce	
chicken marsala	\$20
grilled chicken breast, mushrooms, shallots, marsala wine sauce, served with rosemary mashed potatoes	
chicken picatta	\$20
grilled chicken breast, butter, white wine, lemon, garlic, parsley, capers, served with rosemary mashed potatoes	
prime rib or salmon filet	\$25
served medium rare (approximate 8 oz. portion per guest) with rosemary mashed potatoes	
roasted mediterranean vegetables	\$4
insalata mista	\$4
baby lettuce, tomatoes, cucumbers, balsamic vinaigrette	
caesar salad	\$5
prosciutto, romaine, parmesan, lemon, anchovy dressing, croutons	

SCALO

Northern Italian Grill

Seated Lunch Menu Packages

insalata mista

mixed greens, cucumber,
tomato, balsamic vinaigrette

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guest's choice of

ravioli di ricotta e spinaci

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

insalata scalo

romaine, baby lettuce, cucumber, tomato,
grilled eggplant, white beans, roasted
peppers, oil-cured olives, gorgonzola,
balsamic vinaigrette

panini con pollo

grilled chicken breast, applewood smoked
bacon, fontina cheese, basil aioli, lettuce,
tomato, ciabattini

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tiramisu

\$28 per person

frito misto for the table

fried calamari, shrimp,
spicy marinara, lemon aioli

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insalata mista

mixed greens, cucumber, tomato,
balsamic vinaigrette

-

guest's choice of

penne con salsiccia

house made hot sausage, roasted
peppers, basil, mushrooms, roasted
garlic, marinara cream sauce

panini con verduras

grilled portobello mushroom, fresh
mozzarella, roasted peppers, tomato,
caramelized onions, house salad, ciabattini

panini con pollo

grilled chicken breast, applewood smoked
bacon, fontina cheese, basil aioli, lettuce,
tomato, ciabattini

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tiramisu

\$38 per person

pizza con salsiccia

hot sausage, pepperoni, mushrooms,
tomato, mozzarella, marinara

pizza margarita

marinara, house made mozzarella,
sliced tomatoes,
fresh basil

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insalata mista

mixed greens, cucumber,
tomato, balsamic vinaigrette

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fettuccine al pollo

Grilled chicken breast, sun dried
tomatoes, pine nuts, alfredo sauce

salmone

pan seared salmon, sautéed green
beans, upland cress, celery root puree,
dill yogurt sauce

piccolo filetto

grilled beef filet, red wine demi,
roasted potatoes, grilled asparagus

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tiramisu

\$43 per person

all packages include bread, tea, coffee, soda and water

Lunch available 11am – 4pm

SCALO

Northern Italian Grill

Seated Dinner Menu Packages

insalata mista

mixed greens, cucumber, tomato,
balsamic vinaigrette

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guest's choice of

ravioli di ricotta e spinaci

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

penne con salsiccia

house made hot sausage, roasted
peppers, basil, mushrooms, roasted
garlic, marinara cream sauce

**spaghettoni olio e aglio con
gamberetti**

sautéed shrimp, peas, olive oil, garlic,
crushed red chile, sun dried tomatoes,
white wine lemon butter sauce

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tiramisu

\$32 per person

frito misto for the table

fried calamari, shrimp,
spicy marinara, lemon aioli

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insalata mista

mixed greens, cucumber, tomato,
balsamic vinaigrette

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guest's choice of

ravioli di ricotta e spinaci

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

penne con salsiccia

house made hot sausage, roasted
peppers, basil, mushrooms, roasted
garlic, marinara cream sauce

fettuccine al pollo

grilled chicken breast, sun dried
tomatoes, pine nuts, alfredo sauce

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tiramisu

\$42 per person

pizza con salsiccia

hot sausage, pepperoni, mushrooms,
tomato, mozzarella, marinara

pizza margarita

marinara, house made mozzarella,
sliced tomatoes,
fresh basil

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caesar salad

prosciutto, romaine, parmesan, lemon,
anchovy dressing, croutons

-

guest's choice of

ravioli di ricotta e spinaci

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

penne con salsiccia

house made hot sausage, roasted
peppers, basil, mushrooms, roasted
garlic, marinara cream sauce

petto di pollo

grilled half chicken, roasted potatoes,
pancetta, arugula, green beans, goats
cheese, pesto, pan jus

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tiramisu

\$54 per person

all packages include bread, tea, coffee, soda and water

SCALO

Northern Italian Grill

Seated Dinner Menu Packages

bruschetta terzo for the table

caprese fresh tomato, mozzarella, basil
chick pea melted lilies, chili flake, rosemary
oven roasted beets pickled red onions, gorgonzola

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caesar salad

romaine lettuce, prosciutto, parmesan, lemon, anchovy dressing, crostini

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salmon

pan seared salmon, sautéed green beans, upland cress, celery root puree, dill yogurt sauce

petto di pollo

grilled half chicken, roasted potato, pancetta, arugula, green beans, goat cheese, pesto, pan jus

bistecca

grilled rib eye, mashed potatoes, caramelized cipolini onions, roasted mushrooms, primitivo wine sauce

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tiramisu

polenta poundcake

\$62 per person

pizza con salsiccia

hot sausage, pepperoni, mushrooms, tomato, mozzarella, marinara

pizza margarita

house made mozzarella, marinara, sliced tomatoes, fresh basil

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insalata scalo

romaine, baby lettuce, cucumber, tomato, grilled eggplant, white beans, roasted peppers, oil-cured olives, gorgonzola, balsamic vinaigrette

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branzino

pan seared sea bass, cherry tomato & kalamata olive tapenade, roasted fingerling potatoes, braised escarole, balsamic reduction

penne con salsiccia

house made hot sausage, roasted peppers, basil, mushrooms, roasted garlic, marinara cream sauce

filetto

grilled beef filet, cambozola cheese, mushroom risotto, asparagus, and nebiolo wine sauce

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tiramisu

chocolate pate

\$70 per person

antipasto misto for the table

Thin-sliced fennel and grappa cured salmon, fresh mozzarella, roasted mushrooms, soppressata salami, chicken liver mousse

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insalata scalo

romaine, baby lettuce, cucumber, tomato, grilled eggplant, white beans, roasted peppers, oil-cured olives, gorgonzola, balsamic vinaigrette

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ravioli di ricotta e spinaci

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

penne con salsiccia

house made hot sausage, roasted peppers, basil, mushrooms, roasted garlic, marinara cream sauce

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branzino

pan seared sea bass, cherry tomato & kalamata olive tapenade, roasted fingerling potatoes, braised escarole, balsamic reduction

filetto

grilled beef filet, cambozola cheese, mushroom risotto, asparagus, and nebiolo wine

petto di pollo

grilled half chicken, roasted potato, pancetta, arugula, green beans, goat cheese, pesto, pan jus

bistecca

grilled rib eye, rosemary mashed potatoes, caramelized cipolini onions, roasted mushrooms, primitivo wine sauce

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tiramisu

chocolate pate

\$80 per person

all packages include bread, tea, coffee, soda and water