Scalini Fedeli

Lunch Menu

Primi Piatti

Soup of purred "Zuppe Di Toscana" with broccoli di rapa, pennettine pasta finished with toasted pignoli and prosciutto di parama
13

Roasted beet and goat cheese salad with sundried tomatoes dressed with a pistachio vinaigrette
13

Imported Buffalo mozzarella combined with arugula and roasted peppers drizzled with a sundried tomato and balsamic vinaigrette
15

Shrimp sauteed with saffron oil seasoned with Italia parsley and fresh rosemary in a sherry plum tomato sauce with cannellini beans
16

Farinacei E Zuppe

Porcini filled ravioli in a light cream sauce with pureed truffles
26

Capellini in a light tomato and basil sauce with black olives, shitake mushrooms, anchovies and red pepper flakes
23

Penne with sausage and wild mushrooms in a delicate tomato and basil sauce
22

Rigatoni in a light sauce of vodka, prosciutto, peas and fresh tomato with a hint of cream and crushed red pepper
22

Piatti di Mezzo

Filet of branzino in a sundried tomato, picholine and calamata olive sauce over spinach
24

Filet of Salmon coated with pignoli served in a white wine and shallots reduction infused with chives and fresh basil
23

Shrimp Sauteed in a sherry wine and garlic sauce over pecorino and sweet pea puree
26

Veal Chop pounded very thin, breaded with parmigiano and topped with arugula salad
25

Organic breast of chicken served over broccoli rabe and Italian sausage in a rosemary and garlic sauce
22

Veal scallopini topped with prosciutto, eggplant, sliced tomato and fontina cheese in a light Madeira sauce
25

Dolce

Crispy banana tart sprinkled with hazelnut praline, drizzled with caramel sauce and served with caramel gelato
12

Mascarpone and ricotta torte served with red wine and balsamic marinated strawberries
12

Crispy hazelnut and pistachio cookies served with hazelnut gelato
12

Very dense bittersweet chocolate truffle cake with amarena cherries
12

Combination of seasonal berries with cold Zabaglione and crushed amaretti cookies
12