

Easter Sunday **2018**



Brunch: Served until 2:00pm

Chefs Frittata with mushrooms, onions, tomatoes, and fresh mozzarella - home fries | 15
Smoked salmon Benedict and chipotle hollandaise, home fries and avocado | 14
Stuffed crepes with Nutella, banana and side of sausage | 14
Challah bread French Toast with Vermont maple syrup, berries and sausage | 13
Poached eggs over whipped ricotta, lamb meatballs and spicy pomodoro | 15

Antipasti

Grilled octopus, marinated gigante beans, squid ink croutons & sherry-paprika vinaigrette | 15
Arancini alla piccata, pancetta & cherry pepper salsetta, pecorino cheese | 14
Grilled vegetable napoleon, bufala mozzarella, pine nut pesto and saba drizzle | 13
Butternut squash soufflé, fonduta cheese, reduced balsamic and toasted hazelnuts | 12
Artichoke soup with crispy prosciutto and parmigiano fritters | 11
Spicy lamb meatballs, pumpkin seed romesco, pecorino shavings | 16
Maryland crabcake with fennel-apple slaw, roasted garlic aioli and chive oil | 15

Insalate

Insalata mista, Scalini prosecco vinaigrette | 8
Scalini Wedge, iceberg, garlic croutons, gorgonzola, crispy prosciutto and cherry tomatoes | 12
Wild mushroom salad, frisee, ricotta salata, sherry vinaigrette | 14
Radicchio, arugula and endive, apple & grilled figs, truffle balsamic | 13

Main Dishes

Sweet potato gnocchi, cavolo nero, sage, candied walnuts & balsamic | 23
Spaghetti carbonara with smoked pork belly, cracked egg, onions & peas | 23
Bucatini with clams and shrimp, Riesling, pickled fennel, green garlic and chorizo | 26
Agnollotti stuffed with Mission figs and gorgonzola, braised lamb sugo | 24
Roasted Scottish salmon, maple-mustard glaze, sweet potato and sautéed chard | 28
Pan-seared duck breast, lingonberry reduction, scallion mash & haricot verts | 29
Braised lamb shank, toasted almond gremolata, mascarpone risotto and candied mint | 34
Cocoa-rubbed short ribs with celery root puree and roasted baby carrots | 29
Double-cut pork chop with vinegar & peppers, parmesano polenta and roasted cipollini | 32
Seared dry scallops, mint gremolata, charred eggplant puree & asparagus quinoa | 37
Pollo alla scarpaiello, crocchette di patate and sautéed broccolini | 26
Espresso marinated black angus tagliata, steak fries and grilled asparagus | 38

Gluten-free pasta available upon request / for food allergies please speak with your server.

