



CRUDI		
SCALINI CAVIAR  “Served for lovers of excellence” Beluga Iranian imperial Uga caviar, renowned for its large grains, thick skin & firm texture, served with traditional garnishes 30 gr 950	TARTARE DI MANZO  Australian beef tenderloin black angus, served with crispy egg yolk, mustard, fraiche cream, hazelnuts & chives 115	

FREDDI		ANTIPASTI		CALDI	
BURRATA CON DATTERINI 				CALAMARI FRITTI   	
125 gr	95			Crispy fried Patagonia calamari, served with tartare sauce & lemon	95
Burrata from Puglia, served with datterino tomatoes & baby rocket					
CARPACCIO DI MANZO   				PARMIGIANA   	
Thinly sliced raw black angus Australian beef tenderloin served with baby rocket, parmesan slice & signature mustard dressing	125			Baked aubergine, tomato sauce, mozzarella, fresh basil & Grana Padano DOP	75
Add on fresh shaved truffle	50			INVOLTINI DELLA NONNA   	85
LA REGINA CAPRESE  	95			Breaded chicken breast rolls stuffed with spicy Spianata salami, mozzarella, served with arrabbiata sauce	
Buffalo Campana A.O.P, Heirloom tomato & basil pesto					
BRUSCHETTA CLASSICA   				ARANCINI AL TARTUFO    	
Sliced sourdough, heirloom tomatoes, burrata cream & basil pesto, pine nuts & extra virgin olive oil	95			Deep fried rice parcels creamed with parmesan & black truffle, smoked scamorza, served with truffle mayo	75

INSALATE			
INSALATA MISTA SCALINI 	85	INSALATA DI RUCOLA, POMODORINI E PARMIGIANO 	45
Mixed fresh lettuce, carrots, artichoke, sliced avocado, baby cucumber, sweet corn & lemon dressing		Rocket leaves, datterino tomatoes, shaved parmesan & black balsamic reduction	
CAPRINO E MELA VERDE   	65	AVOCADO SCALINI 	105
Rocket leaves, sliced fennel, baby spinach, goat cheese, sliced green apple & caramelized walnuts		Avocado, artichoke, baby spinach, Heirloom tomato & Campana buffalo mozzarella AOP	

ZUPPE		
MINISTRONE CASARECCIO  Mixed seasonal vegetable soup 50	SAPORE DI MARE    Mediterranean seafood soup 125	ZUPPA DEL GIORNO Soup of the day “specially prepared by the Chef” 50

PIZZE			
MARGHERITA  	75	PIZZA AL TARTUFO  	195
Fresh tomato sauce, buffalo mozzarella AOP, fresh basil & extra virgin olive oil		Taleggio cream, truffle fondue, fresh shaved black truffle	
PIZZA DIAVOLA  	95	PIZZA DEL GIORNO	100
Tomato sauce, mozzarella & spicy Spianata salami		Special pizza of the day	

PASTE E RISOTTI			
LA BOLOGNESE    Rigatoni pasta, slow-cooked black angus beef, tomato sauce & parmesan	85	RISOTTO AI FUNGHI DI BOSCO   Carnaroli rice, mixed wild & porcini mushrooms, crispy parmesan chips & taleggio cream	125
PENNE ALL'ARRABBIATA    Penne with spicy tomato sauce & parsley	75		
FUSILLI AL PESTO    Fusilli pasta, pesto sauce, pinenuts, Grana Padano DOP & fresh basil	95	LINGUINE AI FRUTTI DI MARE    Linguine di Gragnano IGP served with mix seafood & fresh basil	145

PASTE FATTE IN CASA			
TAGLIOLINI ALL' ASTICE     		TONNARELLI CACIO E PEPE    	85
tagliolini, Canadian live lobster, datterino tomatoes, scalini signature sauce & fresh basil		Tonnarelli, parmesan & pecorino DOP sauce, black pepper	
Half lobster	285		
Whole lobster	425		
RAVIOLI DEL CONTADINO     		TORTELLI GORGONZOLA E ASPARAGI    	115
AL FORMAGGIO	145	Tortelli stuffed with gorgonzola DOP & green asparagus	
Ravioli stuffed with four cheese sauce, walnuts			
GNOCCHI ALLA SORRENTINA    	85	LASAGNA CLASSICA    	95
Gratinated gnocchi, tomato sauce, buffalo mozzarella & fresh basil		Traditional lasagna, slow-cooked black angus beef, tomato sauce, fiordilatte & bechamel	
FETTUCCINE AL TARTUFO   	195		
Fettuccine with truffle foam butter & fresh black truffle			

PROFUMO DI MARE			
GAMBERONI FRA DIAVOLA    	255	LA GRANDE GRIGLIATA DI MARE 	750
Sautéed king prawns, steamed rice, fresh lemon butter sauce, garlic & parsley		Assorted grilled seafood & fish of the day	
SALMONE ALLA BRACE 	125	PESCATO DEL GIORNO 	
Grilled salmon fillet, served with green peas cream		Fish of the day – to share with a minimum of two	
ORATA AL GUAZZETTO  	135	Salt crust	395
Grilled wild sea bream, served with mediterranean sauce, datterino tomato, capers berry & potatoes		Grilled	325
		Al guazzetto di mare 	365

CARNE E POLLAME			
PICCATA AL LIMONE   	165	LA MILANESE SCALINI  	275
Veal topside escalope, served with lemon butter sauce		Scalini signature breaded milk fed veal chop	
FILETTO DI POLLO 	115	FILETTO DI MANZO Australian wagyu beef tenderloin MB 6-7, served with choice of: Black pepper sauce    or Arlecchino  	375
Grilled chicken breast with a choice of: Mushroom sauce  or Lemon sauce 		FILETTO ALLA ROSSINI   	495
		Australian wagyu beef tenderloin, shaved black truffle, pan-sired foie gras, demi-glace, shimeji mushrooms, mashed potato & toasted bread	
POLLO ALLA CACCIATORA  	125	TAGLIATA DI MANZO 	395
Baked chicken thighs, tomato sauce, mushrooms, olives, capers & oregano		Australian wagyu beef ribeye MB 6-7, served with rocket & parmesan	

CONTORNI				
BROCCOLINI Sautéed baby broccoli, garlic & chili 35	PURE' DI PATATE  Mashed potato 35 additional truffle 75	FUNGHI DI BOSCO TRIFOLATI Assorted sautéed mushrooms 35	PATATE FRITTE French-fries 35 additional truffle 65	PATATE AL ROSMARINO  Roasted potato, rosemary 35
	RISO  Steamed rice 35	ZUCCHINE FRITTE   Deep fried zucchini 35		

All the prices are quoted in Qatari Riyals.

Please let your waiter know about your dietary requirements.

 Dairy  Gluten  Nuts  Seafood/Crustaceans  Eggs  Fish  Soy  Mustard  Celery  Lupin