
Scalini
DOHA

CRUDI

SCALINI CAVIAR
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

BURRATA CON DATTERINI
125 gr 95
Burrata from Puglia, served with datterino tomatoes & baby rocket

CARPACCIO DI MANZO 125
Thinly sliced raw black angus Australian beef tenderloin served with baby rocket, parmesan slice & signature mustard dressing
Add on fresh shaved truffle 50

LA REGINA CAPRESE 95
Buffalo Campana A.O.P, Heirloom tomato & basil pesto

BRUSCHETTA CLASSICA 95
Sliced sourdough, heirloom tomatoes, burrata cream & basil pesto, pine nuts

VITELLO TONNATO 125
Thinly sliced tender veal, served with vitello tonnato signature sauce & fresh capers

ANTIPASTI

CALAMARI FRITTI 95
Crispy fried Patagonia calamari, served with tartare sauce & lemon

GAMBERI CROCCANTI 105
Crispy prawns, served on a bed of mashed potato & tartar sauce

PARMIGIANA 75
Baked aubergine, tomato sauce, mozzarella, fresh basil & Grana Padano DOP

INVOLTINI DELLA NONNA 85
Breaded chicken breast rolls stuffed with spicy Spianata salami, mozzarella, served with arrabbiata sauce

SCOTTADITO ALLA MILANESE 115
Tender lamb chops, lightly breaded and fried, served with saffron “riso al salto”

ARANCINI AL TARTUFO 75
Deep fried rice parcels creamed with parmesan & black truffle, smoked scamorza, served with truffle mayo

CALDI

INSALATE

INSALATA MISTA SCALINI 85
Mixed fresh lettuce, carrots, artichoke, sliced avocado, baby cucumber, sweet corn & lemon dressing

CAPRINO E MELA VERDE 65
Rocket leaves, sliced fennel, baby spinach, goat cheese, sliced green apple & caramelized walnuts

INSALATA DI RUCOLA, 45
Rocket leaves, datterino tomatoes, shaved parmesan & black balsamic reduction

AVOCADO SCALINI 105
Avocado, artichoke, baby spinach, Heirloom tomato & buffalo mozzarella AOP

ZUPPE

MINESTRONE CASARECCIO
Mixed seasonal vegetable soup
50

SAPORE DI MARE
Mediterranean seafood soup
125

ZUPPA DEL GIORNO
Soup of the day
50

PIZZE

MARGHERITA 75
Fresh tomato sauce, buffalo mozzarella AOP, fresh basil & extra virgin olive oil

PIZZA DIAVOLA 95
Tomato sauce, mozzarella & spicy Spianata salami

PIZZA AL TARTUFO 195
Taleggio cream, truffle fondue, fresh shaved black truffle

PIZZA DEL GIORNO 100
Special pizza of the day

PASTE E RISOTTI

SPAGHETTI ALLE VONGOLE 135
Spaghetti di Gragnano IGP, fresh clams, garlic, chili & parsley

LA BOLOGNESE 85
Rigatoni pasta, slow-cooked black angus beef, tomato sauce & parmesan

PENNE ALL’ARRABBIATA 75
Penne with spicy tomato sauce & parsley

RIGATONI CACIO E PEPE 85
Rigatoni, parmesan & pecorino DOP sauce, black pepper

RISOTTO AI FUNGHI 125
Carnaroli rice, mixed wild & porcini mushrooms, parmesan chips & taleggio cream

LINGUINE AI FRUTTI DI MARE 145
Linguine di Gragnano IGP served with mix seafood & fresh basil

PASTE FATTE IN CASA

TAGLIOLINI ALL' ASTICE
Tagliolini, Canadian live lobster, datterino tomatoes, Scalini signature sauce & fresh basil
Half lobster 285
Whole lobster 425

GNOCCHI INVERNALI 95
Crunchy gnocchi served with parmesan & truffle fondue, mixed sautéed mushrooms

FETTUCCINE AL TARTUFO 195
Fettuccine with truffle foam butter & fresh black truffle

RAVIOLI SARDI 125
Traditional Sardinian handmade ravioli filled with potato, pecorino cheese, and fresh mint, served with zucchini and shrimps

RAVIOLI DEL CONTADINO AL FORMAGGIO 145
Ravioli stuffed with four cheese sauce, walnuts

LASAGNA CLASSICA 95
Traditional lasagna, slow-cooked black angus beef, tomato sauce, fiordilatte & bechamel

PROFUMO DI MARE

GAMBERONI FRA DIAVOLA 255
Sautéed king prawns, steamed rice, fresh lemon butter sauce, garlic & parsley

SALMONE ALLA BRACE 125
Grilled salmon fillet, served with green peas cream

ORATA AL GUAZZETTO 135
Grilled wild sea bream, served with mediterranean sauce, datterino tomato, capers berry & potatoes

PESCATO DEL GIORNO
Fish of the day – to share with a minimum of two
Alfonsino 65 QAR for 100 Grams
Sea bream 55 QAR for 100 Grams
Choose between simply grilled or al guazzetto di mare

CARNE E POLLAME

PICCATA AL LIMONE 165
Veal topside escalope, served with lemon butter sauce

SCALOPPINE DI POLLO AI FUNGHI 115
Tender chicken breast sautéed with creamy sauce & fresh mushrooms

POLLO ALLA CACCIATORA 125
Baked chicken thighs, tomato sauce, mushrooms, olives, capers & oregano

LA MILANESE SCALINI 275
Scalini signature breaded milk fed veal chop

FILETTO DI MANZO 375
Australian wagyu beef tenderloin, served with choice of:
Black pepper sauce or Arlecchino

FILETTO ALLA ROSSINI 495
Australian wagyu beef tenderloin, shaved black truffle, pan-sired foie gras, demi-glace, shimeji mushrooms, mashed potato & toasted bread

TAGLIATA DI MANZO 395
Australian wagyu beef ribeye, 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