



Scalini

DOHA

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

**SUA MAESTA' IL
GAMBERO ROSSO** 
Raw Mediterranean
carabineros prawn,
served with lemon dressing
145

**TARTARE DI GAMBERO
ROSSO** 
Diced Mediterranean Carabineros
red prawn on a bed of avocado,
marinated with Scalini dressing,
Maldon salt & lime zest
175

BATTUTA DI MANZO     
Australian beef tenderloin black
angus, served with crispy egg
yolk, mustard, fraiche cream,
hazelnuts & chives
115

FREDDI

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

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

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

BRUSCHETTA CLASSICA   
Sliced sourdough, heirloom tomatoes,
burrata cream & basil pesto, pine nuts & extra virgin olive oil

BRESAOLA   
Sliced beef bresaola AOP della Valtellina, baby spinach,
valerian salad, fresh buffalo ricotta & caramelized walnuts

ANTIPASTI

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

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

INVOLTINI DELLA NONNA   
Breaded chicken breast rolls stuffed with bresaola,
mozzarella, served with arrabbiata sauce

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

INSALATE

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

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

**INSALATA DI RUCOLA, POMODORINI
E PARMIGIANO** 
Rocket leaves, datterino tomatoes, shaved parmesan
& black balsamic reduction

INSALATA DEL RE'  
King crab legs, avocado, baby gem,
spinach & homemade lemon mayo

INSALATA DI POLIPO   
Poached Mediterranean octopus, baby potatoes,
lemon dressing, parsley, capers berries & celery

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

ZUPPE

MINISTRONE CESARECCIO 
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  
Fresh tomato sauce, buffalo mozzarella AOP,
fresh basil & extra virgin olive oil

PIZZA DIAVOLA  
Tomato sauce, mozzarella & spicy Spinata salami

PIZZA VALTELLINA  
Campana buffalo mozzarella AOP, bresaola della Valtellina, baby
rocket salad, shaved Grana Padano DOP & datterino tomatoes

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

PIZZA DEL GIORNO
Special pizza of the day

PASTE E RISOTTI

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

LINGUINE AL GRANCHIO   
Linguine di Gragnano IGP, king crab legs,
datterino tomatoes & our signature bisque

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

PENNE ALL'ARRABBIATA   
Penne with spicy tomato sauce & parsley

FUSILLI AL PESTO   
Fusilli pasta, pesto sauce, pinenuts,
Grana Padano DOP & fresh basil

RISOTTO AI FUNGHI DI BOSCO  
Carnaroli rice, mixed wild & porcini mushrooms,
crispy parmesan chips & taleggio cream

LINGUINE AI FRUTTI DI MARE   
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	
RAVIOLI DEL CONTADINO AL FORMAGGIO     		
Ravioli stuffed with four cheese sauce, walnuts	145	
GNOCCHI ALLA SORRENTINA    	85	
Gratinated gnocchi, tomato sauce, buffalo mozzarella & fresh basil		
FETTUCCINE AL TARTUFO   	195	
Fettuccine with truffle foam butter & fresh black truffle		
TONNARELLI CACIO E PEPE    	85	
Tonnarelli, parmesan & pecorino DOP sauce, black pepper		
FETTUCCINE AL RAGU' DI VITELLO    	105	
Fettuccine, slow-cooked veal minced meat & parmesan fondue		
TORTELLI GORGONZOLA E ASPARAGI    	115	
Tortelli stuffed with gorgonzola DOP & green asparagus		
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		
BRANZINO AL GUAZZETTO  	135	
Grilled wild sea bass, served with mediterranean sauce, datterino tomato, capers berry & potatoes		
LA GRANDE GRIGLIATA DI MARE 	750	
Assorted grilled seafood & fish of the day		
PESCATO DEL GIORNO 		
Fish of the day - to share with a minimum of two		
Salt crust	395	
Grilled	325	
Al guazzetto di mare 	365	

CARNE E POLLAME

PICCATA AL LIMONE   	165	
Veal topside escalope, served with lemon butter sauce		
PETTO DI POLLO 	115	
Grilled chicken breast with a choice of: Mushroom sauce  or Lemon sauce 		
POLLO ALLA CACCIATORA  	125	
Baked chicken thighs, tomato sauce, mushrooms, olives, capers & oregano		
COSTOLETTA DI VITELLO   	315	
48 hours slow-cooked beef ribs, served with saffron Carnaroli risotto		
LA MILANESE SCALINI  	275	
Scalini signature breaded milk fed veal chop		
FILETTO DI MANZO	375	
Australian wagyu beef tenderloin MB 6-7, 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 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

Scalini

DOHA

DOLCI

TIRAMISU' SCALINI



Traditional Italian tiramisu'

65

CANNOLI ALLA SICILIANA



Classic Sicilian cannoli filled with ricotta & mascarpone cheese, chocolate chips, orange & lemon zests

55

SALAME AL CIOCCOLATO



Chocolate & biscuit salami served with vanilla ice cream & vanilla crumbs

55

PANNA COTTA



Panna cotta served with homemade strawberry compote

60

SELEZIONE DI GELATI ITALIANI

(per scoop)



Selection of Italian gelati

45

SORBETTO AL LIMONE

(per scoop)

Lemon sorbet

45

LA GRANDE DOLCEZZA



Scalini favorite desserts and fruits

400

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