

Brunch Menu

Cold Starter

La caprese

Buffalo Campana AOP, Heirloom tomato & basil pesto

Bruschetta tricolore

Roasted homemade focaccia bread with cherry tomatoes confit, burrata & sliced pistachio

Insalata mista

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

Hot Starter

Crocchette di patate ai funghi

Potato croquette filled with mushroom & mozzarella cheese

Polpettine in agrodolce

Sweet & sour meatballs, pine nuts, raisins & olives

Calamari fritti

Crispy fried Patagonia calamari, served with tartare sauce & lemon

Pizza

Margherita

Fresh tomato sauce, buffalo mozzarella A.O.P, parmesan cheese, basil & extra virgin olive oil

Main Course

choose one

Rigatoni alla Norma

Rigatoni pasta, homemade tomato sauce, aubergine, mozzarella fior di latte, parmesan shavings & fresh basil

or

Risotto ai piselli e crema di burrata

Acquerello rice, green peas & burrata cream, lemon zests

or

Pollo alla cacciatora

Baked chicken thighs, tomato sauce, mushrooms, olives, capers & oregano

or

Branzino alla livornese

Grilled wild sea bass served with our signature sauce, datterino tomatoes, berries capers & potatoes

Dessert

Selezione di gelati

Ice cream selections

Tartufini al cioccolato e cocco

Chocolate & coconut truffles

Salame al cioccolato

Chocolate & biscuit salami served with cream

275 QAR per person with soft beverages

395 QAR per person with enhanced beverages



Scalini
DOHA

Brunch Beverages

BUBBLES

Varichon & Clerc, Brut NV, Chardonnay, Chenin Blanc, Colombard Ugni Blanc
Bourgogne, France

ROSÉ

Vinho Rose', Casal Garcia, Vinhão, Barraçal, Azal Tinto
Penafiel, Portugal

WHITE

Lou Magret IGP, Colombard, Sauvignon,
Côte de Gascogne, France

RED

Lou Magret IGP, Merlot, Grenache,
Côte de Gascogne, France

BEER

Stella Artois
Leuven, Belgium

SPIRITS WITH MIXER

Gin | Vodka | Rum | Whisky