

One Cannot Think Well, Love Well, Sleep Well,  
If One Has Not Dined Well  
~ Virginia Woolf

Thursday, March 8, 2012

## primi

Zuppa del giorno AQ

Bruschetta fennel pureè, poached prawns, squid ink aioli, fennel pollen 15.00

Fritto Misto calamari, rock shrimp, asparagus, fennel, green beans, sherry-cayenne aioli 14.00

Moules Frites PEI mussels, leeks, pastis, grains of paradise, cracked black pepper aioli 16.00

Beef Carpaccio angus beef, capers, lemon, arugula, olive oil, parmigiano 15.00

Drake's Bay Oysters fresno chili-white balsamic mignonette 17.00/half dozen

## pizzetta

Margherita tomato sauce, mozzarella, basil 14.00

Coppa Salami green onion, braised peppers, garlic confit, provolone 16.00

Funghi crimini, spanish chorizo, bloomsdale spinach, caramelized onion, fontina 15.00

Pesto wild nettle, hen of the wood mushrooms, smoked mozzarella, fennel, chili flake, pecorino 16.00

## insalata

Prosciutto La Quercia marinated baby beets, french feta cheese, watercress, pistachio, olio verde 14.00

Frisée wild arugula, gala apples, pt. reyes blue cheese, grapes, walnuts, yogurt dressing 12.00

Dungeness Crab Salad chickories, olive oil croutons, blood oranges, green aioli, pimenton d'esplete 17.00

Coastal Greens pomegranates, toasted almonds, balsamic honey vinaigrette 10.00

Caesar hearts of romaine, shaved parmigiano, garlic croutons, anchovies 12.00  
add spanish white anchovies 2.00 add chicken 4.00

## pasta

Pesto & Ricotta Ravioli lemon cream or marinara sauce 20.00

Orecchiette & Italian Sausage spicy calabrian sausage, broccoli di ciccio, parmigiano, pangrattato 23.00

Ricotta & Spinach Gnocchi black trumpet mushrooms, beurre monte, spring onions, pecorino 23.00

Linguine & Clams manila clams, garlic, roasted tomato, white wine, calabrian chilies 26.00

Pappardelle pork sugo, aromatics, tomato, swiss chard, marjoram, parmigiano 25.00

Spaghetti al Nero local calamari, ink, stewed garlic, arugula, fresno chiles, piquillo peppers 26.00

Tjarin Alla Bolognese aromatics, tomato, dried porcinis, parmigiano, italian parsley 25.00

## secondi

Risotto del giorno AQ

Loch Duart Salmon asparagus, quinoa, watercress, tzatziki, pixie tangerine, smoked paprika 30.00

Sautéed Petrale Sole artichoke & jerusalem artichoke barigoule, spring onions, black olive, olive oil sabayon 29.00

Roasted Petite Poulet coriander glazed baby carrots, fava leaves, salsa verde, carrot cardamom sauce 27.00

Roasted Duck Breast savoy spinach, grilled fennel, farro, pistachio, strawberries, villa manodori 29.00

Grilled Filet Mignon roasted fingerling potatoes, green peppercorn sauce 36.00

## contorni

Sautéed Spinach garlic, olive oil, grilled lemon 7.00

**EXECUTIVE CHEF: JENNIFER BIESTY**

A HEARTY EFFORT HAS BEEN MADE TO BRING LOCAL, ORGANIC, AND SUSTAINABLE PRODUCTS TO YOUR TABLE.  
\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.  
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING. 20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE  
WE PREFER NO SUBSTITUTIONS. THANK YOU

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