

“The secret to staying young is to live honestly,  
eat slowly, and lie about your age.”

-Lucille Ball

Friday, March 9, 2012

## primi

Zuppa del giorno 10.00  
Fritto Misto calamari, rock shrimp, asparagus, fennel, green beans, sherry-cayenne  
aioli 14.00  
Bruschetta fennel pureè, poached prawns, squid ink aioli, fennel pollen 15.00  
Beef Carpaccio angus beef, capers, lemon, wild arugula, olive oil, parmigiano 15.00  
Moules Frites PEI mussels, leeks, pastis, grains of paradise, cracked black pepper  
aioli 16.00  
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 15.00  
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  
Dungeness Crab Salad winter chickories, olive oil croutons, blood oranges, green  
aioli, pimenton d'esplete 17.00  
Coastal Greens pomegranates, toasted almonds, honey balsamic vinaigrette 10.00  
Caesar hearts of romaine, shaved parmigiano, garlic croutons, anchovies 12.00  
add spanish white anchovies 2.00 add chicken 4.00

## panini

Tramezzino del giorno AQ  
Harissa Marinated Roasted Leg of Lamb tzatziki, arugula, fregola salad 16.00  
Bistro Burger traditional accompaniments, house made bun, pommes frites 12.00  
add cheddar or mountain gorgonzola 1.00

## pasta

Pesto & Ricotta Ravioli lemon cream or marinara sauce 20.00  
Orecchiette & Italian Sausage spicy calabrian sausage, broccoli de ciccio, olio verde,  
pangrattato 23.00  
Linguine & Clams manila clams, garlic, roasted tomato, white wine, calabrian chilies  
26.00  
Pappardelle pork sugo, aromatic vegetables, tomato, swiss chard, marjoram, parmigiano  
25.00  
Spaghetti al Nero local calamari, ink, stewed garlic, arugula, fresno chiles, piquillo  
peppers 26.00  
Ricotta & Spinach Gnocchi black trumpet mushrooms, beurre monte, spring onions,  
pecorino 23.00  
Tajarin Alla Bolognese aromatics, tomato, dried porcinis, parmigiano, italian parsley  
25.00

## secondi

Risotto del giorno AQ  
Cobb Salad grilled chicken breast, bacon, buttermilk blue, avocado, egg, red wine  
vinaigrette 16.00  
Waldorf Salad roasted chicken, arugula, grapes, apples, walnuts, pt. reyes blue  
cheese, yogurt dressing 17.00  
Sautéed Petrale Sole artichoke & jerusalem artichoke barigoule, spring onions, black  
olive, olive oil sabayon 29.00  
Loch Duart Salmon asparagus, quinoa, watercress, tzatziki, pixie tangerine, smoked

paprika 30.00

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

Steak Frites colorado angus beef bavette, green peppercorn sauce, pommes frites  
21.00

Roasted Duck Leg Confit savoy spinach, grilled fennel, farro, pistachio, strawberries,  
villa manodori 26.00

## contorni

Sautéed Spinach garlic, olive oil, grilled lemon 7.00

Quinoa Salad asparagus, watercress, pixie tangerine 9.00

Pommes Frites black pepper aioli 6.00

Grilled Asparagus meyer lemon, olive oil sabayon 8.00

### EXECUTIVE CHEF: JENNIFER BIESTY

A HEARTY EFFORT HAS BEEN MADE TO BRING LOCAL, ORGANIC, AND SUSTAINABLE PRODUCTS TO YOUR TABLE.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

\*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE

WE PREFER NO SUBSTITUTIONS. THANK YOU.

432 Powell Street San Francisco, CA 94102

415-395-8555 [www.scalasbistro.com](http://www.scalasbistro.com)

