AL CENTRO DEL TAVOLO
To share, perfect for aperitivo

Selezione della casa 1,4,5 Italian cured meats and cheeses, vegetables in oil, served with fried focaccia.

Small portion	**22.–**
Large portion	**35.–**

Bruschettone 1,4 Large slice of toasted bread, cherry tomatoes, mini mozzarella and basil. **16.–**

ITALIAN FRIED FOOD *fried to order*

Arancini 1,2,4,9 Saffron rice balls filled with ragù, peas and mozzarella, breaded and fried.

Crocchette di patate 1,2,4 Mashed potato, parmesan and parsley, melting mozzarella centre, breaded and fried.

Montanarine 1,4 Small fried Neapolitan pizzas, tomato sauce, parmesan and basil.

Platter of all three · small	**18.–**
Platter of all three · large	**30.–**

E ITALIANO
ALO
4
an Restaurant

La cucina italiana, fatta con il cuore.

OUR WEBSITE
Daily specials
Chef's suggestion
Wines of the month
Menu online
Social media
Scan me!

FOCACCE *Warm from the oven*

Al rosmarino 1 Soft, with rosemary and sea salt.	**12.–**
Marinara 1 Tomato sauce, garlic and oregano.	**14.–**
Rustica 1 Black olives, cherry tomatoes and capers.	**16.–**

DOLCI & VINI *alla salute!*

Prices in CHF
VAT 8.1% and service included

DOLCI *there's always room!*
fatti in casa

Rovesciata di mele 1,2,4 Tarte Tatin style, vanilla ice cream	**13.–**	**Tiramisù** 1,2,4 The great classic	**12.–**
Sphère de melon Exotic fruit, coconut and mint soup	**12.–**	**Crème brûlée al tartufo** 2,4 Scented with truffle cream	**13.–**
Crêpe gratinata 1,2,4,5 Ricotta, pine nuts, raisins, custard	**13.–**	**Dolce Neve** 4 Panna cotta, tonka bean, white chocolate	**12.–**
Moelleux alla gianduia 1,2,4,5 Hazelnut crumble, pistachio ice cream	**13.–**	**Millefoglie scomposta** 1,2,4 Vanilla cream, red berries, meringue	**12.–**

Caffè gourmand 1,2,4,5 Selection of 4 mini desserts **14.–**

Gelati 4,5 Vanilla, chocolate, coffee, pistachio, stracciatella, amarena, pear, lemon, mango **4.50** / scoop

CAFFETTERIA

Espresso, ristretto, decaf	**3.90**
Macchiato	**4.–**
Cappuccino, latte, hot chocolate, tea	**4.50**
Double espresso, latte macchiato	**5.50**

DIGESTIVI · 4 CL

Grappa Sibona Barolo, Dolcetto, Moscato	**12.–**
Grappa Bottega / smoked	**12.–**
Limoncello, Meloncello, Disaronno, Jefferson, Amaro Lucano, Sambuca Molinari, Baileys	**10.–**
Moitié-moitié / Williamine	**14.–**

SPIRITS · 4 CL

Jack Daniel's	**12.–**
Nikka From the Barrel	**14.–**
The Macallan	**18.–**
Scapegrace	**16.–**
Chivas	**16.–**
Rémy Martin VSOP	**15.–**
Hennessy Very Special	**14.–**

VINI ITALIANI *75 cl · glass 1 dl*

WHITE

Roero Arneis Terre del Barolo · DOCG	**36.–**
Anthilia Donnafugata · Sicilia DOC (glass 6.50)	**44.–**
Misco Verdicchio Tavignano · Marche DOC	**48.–**

ROSÉ

Lumera Donnafugata · Sicilia DOC (glass 7.–)	**45.–**

RED

Antico Feudo Ricasoli · Toscana IGT	**36.–**
Tierre Merlot Tua Rita · Toscana IGT	**40.–**
Aglianico del Vulture Armando Martino · DOC (glass 6.50)	**45.–**
Centosere Cannonau Pala · Sardegna DOC (glass 7.50)	**48.–**
Montepulciano d'Abruzzo Valle Reale · DOC	**55.–**
Valpolicella Ripasso Fraccaroli · DOC	**60.–**
Langhe Nebbiolo Damilano · DOC	**65.–**
Amarone della Valpolicella Grotta del Ninfeo · DOCG	**82.–**

VINI SVIZZERI *75 cl · glass 1 dl*

WHITE

Chasselas Belles Filles · Genève AOC (glass 6.50)	**36.–**

ROSÉ

Rosé de Gamay Belles Filles · Genève AOC (glass 6.–)	**34.–**

RED

Gamay Belles Filles · Genève AOC (glass 6.–)	**34.–**

MEZZE BOTTIGLIE *37,5 cl*

Sedàra Donnafugata · Sicilia DOC	**25.–**
Insoglio del Cinghiale Biserno · Toscana IGT	**34.–**
Kabir Passito Donnafugata · Pantelleria DOC (glass 1 dl 12.–)	**36.–**

BOLLICINE *bottle 75 cl*

Lambrusco Otello Ceci · sparkling red	**38.–**
Prosecco Corte delle Calli Prosecco DOC	**42.–**
Prosecco Cartizze Le Colture · DOCG	**62.–**

Our wines are selected by
VINOTHEQUE.CH
GENEVE · DEPUIS 1868 · ZURICH

SOFT DRINKS
Alcohol-free, small prices

Still water Arkina 0.4 / 0.8 l	**4.– / 8.–**
Sparkling water Rhäzünser 0.4 / 0.8 l	**4.– / 8.–**
Coca-Cola, Coca-Cola Zero, Sprite, Fanta, Ice Tea, apple juice 33 cl	**5.–**
Alpinesse Tonic / Lemon, Chinotto 20 cl	**5.–**
Orange, peach, ACE, pineapple, tomato juice 20 cl	**4.50**
Syrup by the glass 20 cl	**3.50**
Milk 20 / 30 cl	**3.– / 4.–**

APERÒ *Aperitivo time*

Martini red / white / rosé 6 cl	**7.–**
Kir / Italian Kir 1 dl	**6.– / 9.–**
Lambrusco 1 dl	**7.–**
Prosecco 1 dl	**9.–**
Prosecco Cartizze 1 dl	**13.–**
Ricard 4 cl	**6.–**
Sanbitter (alcohol-free) 1 dl	**5.–**
Crodino (alcohol-free) 1.75 dl	**6.50**

BIRRE *Ice cold*

Feldschlösschen Original 30 / 50 cl	**5.– / 9.–**
Valaisanne Blanche 30 / 50 cl	**5.50 / 10.–**
Poretti 4 Luppoli 33 cl	**7.–**
Cardinal 0.0 % (alcohol-free) 33 cl	**6.–**

COCKTAIL *cin cin !*

Spritz Parade 25 cl Aperol, Campari, Hugo, Limoncello **13.–**
Mojito 30 cl **16.–**
Gin Tonic 30 cl **16.–**
Moscow Mule 30 cl **16.–**
Negroni 9 cl **16.–**
Americano 15 cl **14.–**
Signature Scalo 20 cl Our house creation **14.–**

RISTORANT
SCA
3
Authentic Itali

MOCKTAIL *Alcohol-free, with a smile*

Virgin Mojito 30 cl	**12.–**
Virgin Scalo 25 cl	**9.–**
Virgin Hawaii 34 30 cl	**10.–**

Open me,
the kitchen is waiting...

SCALO 34

Benvenuti! La cucina italiana, fatta con il cuore

ANTIPASTI *A good way to begin*

Croccante di Parmigiana 1,2,4,5 Crispy aubergine, datterino tomato coulis, ricotta cream, basil pesto. **19.–**

Rosso di Puglia 1,4 Creamy burrata, cherry tomato and beetroot salad, taralli crumble, basil. **19.–**

Parma Gourmet 4 Thin slices of Parma ham, melon carpaccio, buffalo mozzarella pearls. **24.–**

Tartare di manzo 10,13 Curry hummus, za'atar. **26.–**

Ceviche di tonno rosso 7 Bluefin tuna ceviche, quinoa, avocado sorbet, micro salad. **26.–**

Tempura di gamberi e verdure 1,2,6 Prawn and vegetable tempura, bergamot mayo. **22.–**

Parfait di foie gras 1,2,4,5,14 Duck foie gras*, caramelised onion, fig sauce, walnuts, focaccia. **28.–**

Polpo alla nizzarda 12 Octopus, green beans, potatoes, olives, onion. **24.–**

Vitello tonnato 2,7 Rosé veal, tuna and caper sauce. **22.–**

Salmone Fusion 4,7,13 Smoked salmon mosaic, wasabi crème fraîche, nori seaweed, cucumber and sesame. **24.–**

Crocchetta di brasato 1,2,4,9,14 Beef braised with rosemary, pumpkin cream, gorgonzola fondue. **22.–**

INSALATE *Fresh and crunchy*

Caesar Croccante 1,2,4,7,10 Caesar salad, crispy chicken, parmesan, croutons and Caesar dressing. **26.–**

Norvegese 7 Smoked salmon, avocado, orange, fennel. **27.–**

Mediterranea 4,6 Prawns, olives, cucumber, feta. **26.–**

Alpina 1,4,5,10 Mixed leaves, grilled goat cheese croutons, hazelnuts, honey vinaigrette. **26.–**

Insalata mista Lettuce, tomatoes, carrots, cucumber, red cabbage. **12.–**

Insalata verde 10 House vinaigrette. **9.–**

ZUPPE *Just like nonna's*

Minestrone tradizionale 9 Seasonal vegetables, slow-cooked Italian style. **14.–**

Vellutata di zucca e porcini 4,9 Roasted pumpkin and porcini velouté. **16.–**

Crema di barbabietola 4,5,9 Beetroot cream, goat cheese fondue and hazelnuts. **15.–**

PASTE *fatte in casa!*

Because pasta is sacred

Agnolotti del Brasato 1,2,4,9 Agnolotti filled with braised meat, beef jus, smoked potato foam, sausage crumb. **28.–**

Tonnarelli alla Carbonara 1,2,4 Egg yolk, guanciale and pecorino.

With truffle cream	**28.–**
Without truffle	**25.–**

Tagliolini del Sottobosco 1,2,4,9,14 Wild mushrooms, morels, porcini and truffle sauce. **29.–**

Pappardelle al cinghiale 1,2,4,9,14 Wild boar ragù, chestnut cream, pecorino. **29.–**

Paccheri d'Oro 1,12 Mussels, clams (vongole), small clams (lupini), sun-dried tomatoes and saffron. **28.–**

Chitarra del Mediterraneo 1,7 Spaghetti alla chitarra, bluefin tuna, Gaeta olives, cherry tomatoes, broccoli cream. **30.–**

Mezzi Paccheri Scalo 34 1,6,9,14 Mezzi paccheri with langoustine ragù, cherry tomatoes and shellfish bisque. **32.–**

Rigatoni della Nonna 1,2,4,5,9 Homemade meatballs, tomato sauce, pine nuts and burratina. **26.–**

Tagliatelle alla bolognese 1,2,4,9 Slow-cooked Bolognese sauce. **25.–**

Gluten-free pasta **extra 3.–**

RISOTTI

Carnaroli, mantecato

Cacio e pepe di mare 4,6,9 Risotto with pecorino and black pepper, seared prawns. **32.–**

Porcini e zucca 4,9 Risotto with pumpkin cream, porcini and blue cheese cream. **29.–**

SECONDI

The heart of the meal

CARNE

Brasato di manzo 4,9,14 Slow-braised beef, mash with truffle cream, sautéed vegetables, Barolo jus. **38.–**

Stinchetto di agnello 4,9 Lamb shank cooked at low temperature, potato terrine, vegetables, mushroom sauce. **40.–**

Carré di cervo 4,14 Rack of venison, crispy polenta, caramelised chestnuts, Brussels sprouts, forest berry jus. **42.–**

Filetto di manzo Angus 2,4,14 Grilled Angus beef fillet (200 g), mashed potatoes, seasonal vegetables and béarnaise sauce. **49.–**

Tagliata di manzo 4 Grilled and sliced Angus beef fillet, rocket, grana shavings, fries. **46.–**

Costine glassate 10,14 BBQ pork ribs, soufflé potatoes, small salad, spicy sauce. **38.–**

Burger 34 1,2,4,10,13 Angus beef burger, raclette, pickles, crispy onions, truffle mayo, fries. **32.–**

PESCE

Fritto del Pescatore 1,2,6,7,12 Fried squid, sand smelt and prawns, lime mayo, small salad. **38.–**

Polpo del Faro 12 Grilled octopus tentacles, Mediterranean crushed potatoes, semi-dried tomato cream, vegetable spaghetti. **38.–**

Trancio di salmone 2,4,7 Salmon fillet, hollandaise foam, vegetables, boiled potatoes. **32.–**

Tataki di tonno rosso 4,7,8,13 Bluefin tuna, vegetables, potato foam, pizzaiola sauce (capers, olives). **36.–**

CONTORNI & SALSE

On the side

CONTORNI

Patatine fritte French fries.	**6.–**
Verdure di stagione Seasonal vegetables.	**6.–**
Riso Rice.	**6.–**
Purè al tartufo 4 Mash with truffle cream.	**7.–**

SALSE PER CARNI

Salsa ai porcini 4 Porcini sauce.	**6.–**
Salsa al gorgonzola 4 Gorgonzola sauce.	**6.–**
Spuma bernese 2,4,14 Béarnaise foam.	**6.–**
Salsa al tartufo 4 Truffle cream sauce.	**6.–**

BAMBINI **10.–** any dish

up to 12 years

Pasta with tomato sauce or butter [1,4] **· Pizza margherita or ham** [1,4] **· Breaded chicken and fries** [1,2]

ALLERGENS & INTOLERANCES

1 Gluten · 2 Eggs · 3 Peanuts · 4 Milk · 5 Tree nuts · 6 Crustaceans · 7 Fish · 8 Soy · 9 Celery · 10 Mustard · 11 Lupin · 12 Molluscs · 13 Sesame · 14 Sulphites

* Foie gras obtained from force-fed ducks. Duck: France. Truffle dishes may contain truffle flavouring.

ORIGIN OF MEAT

Beef (fillet, tagliata, tartare): Switzerland / Argentina / Paraguay · Braised beef, burger, minced meat: Switzerland · Veal: Germany / Switzerland · Pork: Switzerland · Cured meats: Italy · Chicken: Switzerland · Lamb: Australia / New Zealand · Venison: Hungary / Australia · Wild boar: Australia / Hungary. Imported meat may have been produced with hormones and/or antibiotics as growth promoters.

ORIGIN OF FISH & SEAFOOD

Bluefin tuna: Spain, Eastern Atlantic · Canned tuna: Western Pacific · Anchovies: Morocco · Salmon: Scotland / Norway · Langoustines: Scotland / Denmark, North-East Atlantic · Prawns: Argentina, South-West Atlantic / Bangladesh · Squid: Spain / Morocco / Patagonia, Atlantic and Pacific · Octopus: Spain / Morocco, Atlantic and Mediterranean · Mussels, clams, small clams: Italy / Spain, Mediterranean · Sand smelt: Turkey, Mediterranean

Allergies and vegetarian dishes: please ask our staff. Prices in CHF, VAT 8.1% and service included.

PIZZE *Thin crust and lots of love*

All with tomato sauce and mozzarella, except the BIANCA ones (mozzarella base). Pizza dough, bread, focacce and desserts homemade in Switzerland. Burger bun: Germany.

LE CLASSICHE

Margherita 1,4 Basil. **18.–**

Margherita D.O.P. 1,4 Buffalo mozzarella, basil. **23.–**

Quattro formaggi 1,4 Gorgonzola, parmesan, ricotta. **23.–**

Napoli 1,4,7 Capers, anchovies, olives. **21.–**

Siciliana 1,4,7 Tuna, onions, olives. **25.–**

Calzone 1,4 Ham, folded pizza. **23.–**

Prosciutto e funghi 1,4 Ham and mushrooms. **24.–**

Calabrese 1,4 Spicy salami, grilled peppers. **24.–**

Bufala e Crudo 1,4 Cured ham, buffalo mozzarella. **28.–**

Ortolana 1,4 Courgette, aubergine, pepper, mushrooms. **24.–**

Capricciosa 1,4 Ham, mushrooms, olives, artichoke. **24.–**

Quattro stagioni 1,4 Ham, mushrooms, capers, peppers. **24.–**

LE SPECIALITÀ

Scalo 1,4 Rocket, cherry tomatoes, parmesan, bresaola, truffle oil. **30.–**

Mortadella 1,4,5 BIANCA Mortadella, crushed pistachios, bufala. **28.–**

Crudaiola 1,4 Rocket, parmesan, cherry tomatoes, cured ham. **28.–**

Salmone affumicato 1,4,7 BIANCA Onions, capers, smoked salmon. **28.–**

Tartufata 1,4 BIANCA Truffle cream, mushrooms, rocket, burrata, truffle oil. **30.–**

Della casa 1,4 Ham, aubergine, ricotta, basil. **25.–**

Parmigiana 1,4 Aubergine, parmesan, basil. **23.–**

Sfiziosa 1,4 Spicy salami, artichokes, ricotta, sun-dried tomatoes, basil. **25.–**

Zucca e Caprino 1,4 BIANCA Pumpkin cream, mozzarella, goat cheese, cured ham, grana fondue, fried onions. **27.–**

Tricolore 1,4,5 BIANCA Mozzarella, pesto, sun-dried tomatoes, bufala. **26.–**

Campagnola 1,4 BIANCA Potato cream, porcini, sausage, provola, mozzarella. **27.–**

Bologna 1,4,9 Bolognese sauce, fresh chilli. **24.–**