

Restaurant Week



PRIMI

Artichoke Soup

Roasted artichokes, crispy prosciutto and parmesan fritters

Butternut Squash Arancini

Tallegio, vin cotto and brown butter

Poached Pears

Stracciatella, speck, truffle-honey, vin cotto and pistachio

Osteria Trecolore Insalata

Apple, roasted pinenuts, truffle-balsamic and provolone picante

Winter Farro Insalata

Roasted cauliflower, prosciutto, raisins and aged balsamic reductions

SECONDI

Bucatini Carbonara

Cracked egg, guanciale, and pecorino

Rigatoni Mezze all'Amatriciana

Smoked pancetta, pomodoro and onions

Maple-Mustard Salmon

Apple-radish insalata, new potato mash and sauteed string beans

Pollo Ripieno

Chicken breast stuffed with porcini, pancetta and fontina with rigatoni alla Zozzona

Braised Short Ribs

Slow braised with nutella and served with housemade potato gnocchi

DOLCI

Torta della Nonna

Pignoli nut custard, vanilla gelato

Tiramisu

Espresso, ladyfingers and mascarpone

Cannoli

Housemade with crumbled pistachio

Gluten-free pasta available upon request / for food allergies please speak with your server.

DINNER 44.95 / LUNCH 39.95 PER PERSON

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