

CRUDI

SCALINI CAVIALE
(F)(D)(E)
30gr caviar with
Traditional garnishes
Superior **99**
Crystal **135**

OSTRICHE
GILLARDEAU OYSTER NO.3
Half dozen 50 dozen 100
10 each

CRUDO DI GAMBERI
ROSSI DI MAZARA (Sh)
Raw red prawns from
mazara, yellow datterino
tomato, & basil
45

IL GIARDINO DEL MARE
(Sh) (F)
Raw seafood selection with
oysters, tuna tartar, yellowtail
carpaccio & mix crustaceans
120
(sharing min x2)

CALDI

MOZZARELLA IN CARROZZA (D)(G)(E)
Deep fried mozzarella with tomato sauce

CALAMARI FRITTI (G)(E)(D)(F)
Deep fried calamari served with tartare sauce

POLPO E PATATE (F)
Steamed fresh octopus & potatoes
with lemon oil dressing

POLPO IN GUAZZETTO (F)(G)
Octopus stew with tomato sauce, olives & capers

POLPETTE DI NONNA LIVIA (D)(G)(E)
Wagyu beef meatballs, tomato sauce,
burrata cream, garlic & basil

MELANZANE ALLA PARMIGIANA (D)(G)(Ve)
Oven baked aubergine with tomato, mozzarella & basil

ANTIPASTI

15 **ORATA IN SALSA SICILIANA** (F)(G)
Seabream with sicilian sauce **24**

19 **TARTARE DI TONNO** (S)
Diced bluefin tuna on a bed of chopped avocados,
marinated in EVO with maldon salt & lime zest **36**

18 **AVOCADO SCALINI** (D)(Ve)
Avocado, artichoke, spinach, tomato & mozzarella **22**

20 **BURRATA CON DATTERINI** (D)
125 gr burrata served with cherry tomatoes & basil **28**

24 **CARPACCIO ALLA RUCOLA O AL TARTUFO** (D)(E)
Thinly sliced raw beef with mustard sauce & rucola
With additional black truffle per portion **32**

20 **TARTAR DI MANZO** (D)(E)(G)
Traditional beef tartare, prepared on the table with
homemade mustard & fresh condiments **35**

VITELLO TONNATO (E)(F)
Thinly sliced veal served with tuna & capers sauce **31**

INSALATE

16 **RUCOLA PARMIGIANO DATTERINI** (D)
Rocket salad, cherry tomatoes & parmesan **44**

18 **MISTA QUINOA** (G)(V)
Quinoa, avocado, sundried tomatoes,
carrots & roasted shallots served with corn sauce **22**

22 **PANZANELLA** (G)(V)
Tomatoes, onions. Croutons, Basil, Buffalo Mozzarella **32**

18 **INSALATA DI GRANCHIO REALE** (Sh)(G)(E)
King crab salad with avocado, chili & olives **44**

18 **MISTA SCALINI** (D)(E)
Signature mix salad with mustard dressing **22**

22 **INSALATA DI GAMBERI E ASPARAGI** (Sh)
White & green asparagus, grilled prawns & avocado **32**

PIZZA

18 **PIZZA MARGHERITA** (D)(G)
Pizza with fresh mozzarella, tomato sauce & basil **35**

25 **PIZZA DIAVOLA** (D)(G)
Signature pizza topped with spicy beef salami, chilli
pepper & spiced infused oil **28**

18 **PIZZA AL TARTUFO** (D)(G)
Pizza with white creamy sauce & truffle **35**

25 **PIZZA SCALINI** (D)(G)
Signature pizza topped with beef carpaccio,
mustard sauce, rocket leaves & shaved Parmesan **28**

PASTA FATTA IN CASA

HOMEMADE PASTA

32 **RAVIOLI AI PORCINI E TARTUFO** (E)(D)(G)(Ve)
Homemade ravioli stuffed with ricotta & porcini
mushrooms served on potato puree with freshly
shaved black truffle **40**

30gr / 99 Superior
30gr / 135 Crystal

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30gr / 135 Crystal

40 **TAGLIOLINI AL TARTUFO NERO** (D)(G)(E)
With Parmesan sauce, shaved black truffle in
Grana Padano wheel **22**

22 **RAVIOLI DI SPINACI E RICOTTA** (D)(G)(E)
Spinach & ricotta ravioli in tomato sauce **25**

25 **LASAGNA** (G)(D)(E)
Wagyu Beef Lasagna **25**

PRIMI PIATTI

LINGUINE ALLA NERANO (D)(G)(V) Linguini with Italian zucchini & Provolone del Monaco	22	SPAGHETTI ALL'ASTICE (G)(Sh) Our signature spaghetti with half fresh lobster in tomato sauce	74
PACCHERI ZIA MARIA (D)(G)(E) Paccheri with veal meatballs, aubergines, cherry tomatoes & burrata cream	28	CALAMARATA ALLA PESCATORA (G)(Sh)(F) Calamarata with seafood selection & Datterino tomatoes	35
PAPPARDELLE AL RAGÙ DI VITELLO CON TARTUFO NERO (G)(D)(E) Pappardelle with veal ragout & fresh black truffle	27	SPAGHETTI ALLE VONGOLE (Sh)(G) Spaghetti with clams, olive oil, garlic & fresh chili	48
PENNE ALL' ARRABBIATA (G)(V) Penne with spicy tomato sauce	17	LINGUINE AL GRANCHIO (G)(Sh) Linguine with king crab & Datterino tomatoes	45

Kindly consider that our pasta is served al dente

RISOTTI

RISOTTO ALL'ASTICE E BASILICO (Sh)(D) Lobster risotto with tomato, fresh basil & lemon	75	RISOTTO CON SELEZIONE DI FUNGHI (D)(Ve) Wild mushrooms risotto	25
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PESCE DEL GIORNO

SEA BASS 1KG
80

SCAMPI ALLA GRIGLIA (Sh)(D)
Per pc 12

CARABINEROS PRAWNS
Per pc 45

whole catch of the day grilled, salt crusted or italian guazzetto style filleted at the table

Ask the team for catch of the day

SECONDI

PICCATINA AL LIMONE (G)(D) Veal escalope in lemon sauce	45	FILETTO DI WAGYU (D) 200gr Grilled wagyu beef fillet 6/7, served with mushroom sauce	70
AGNELLO SCOTTADITO (D) Grilled lamb chops, green beans & home made salted ricotta	55	TAGLIATA DI MANZO POMODORINI (D) CONFIT RUCOLA E GRANA Beef Tenderloin Tagliata with semi dry tomatoes Rocket and Parmesan	69
COTOLETTA ALLA MILANESE (E)(D)(G) Our signature breaded veal on the bone (sharing min x2)	85	FILETTO AL PEPE VERDE Beef Fillet with Green Peppercorn Sauce	75
BRANZINO ALLA LIGURE (D)(F) Grilled sea bass fillet, tomato sauce, mashed potato, olives & basil	42	ORATA AL FORNO CON PATATE (S) Baked Seabream with potatoes, lemon & Chives	50
ARAGOSTA ALLA CATALANA (Sh)(D) Fresh lobster catalana style	kg / 150		

SIDE DISHES

ASPARAGI GRIGLIATI
Grilled asparagus
12

BROCCOLI
With chili & garlic
10

PATATE FRITTE
French fries
12
Additional truffle
15

PATATE AL ROSMARINO
Sautéed potatoes with rosemary
8

FAGIOLINI SALTATI
Sautéed green beans
8

PURÈ DI PATATE
Mashed potatoes
10
Additional truffle
15

*To serve you better, please communicate with the service staff if you have any food intolerante or allergy.
(G) Gluten, (E) Egg, (D) Dairy, (Sh) Shellfish, (N) Nuts, (F) Fish, (Ve) Vegetarian, (V) Vegan*