

Perfect To Share

TRE SCALINI

"Tre Scalini" means "Three Steps" in Italian, and on our menu, it represents a delightful trio of small, flavorful dishes to enjoy.

First step: Fried chèvre balls, served with beetroot cream, honey & walnuts.

Second step: Carpaccio - Served with parmesan, arugula, extra virgin olive oil & lemon.

Third step: Tomato crostini, topped with stracciatella, extra virgin olive oil & fresh basil.

165 P.P

ANTIPASTI MISTO

The house selection of charcuterie, served with italian delicacies, olives, truffle honey & cheeses.

1/2 175
1/1 325

MOZZARELLA DI BUFALA D.O.P 300gr

Served with garden tomatoes, extra virgin olive oil & fresh basil.

265



PICCOLI PIATTI SMALL BITES

Mushroom soup shot 45

Marinated olives 85

Freshly baked garlic bread 95

ANTIPASTI STARTERS

TRUFFLE ARANCINI 115
Crispy mushroom risotto balls, served with truffle cream & parmesan.

CROCCHETTE DI CHÈVRE 165
Fried chèvre balls, served with beetroot cream, honey & walnuts.

SCAMPI ALL'AGLIO 185
A simple and flavorful dish that enhances the delicate taste of scampi with the aroma of garlic.

CARPACCIO 195
Tenderloin, parmesan, arugula, extra virgin olive oil & lemon.

SECONDI PIATTI MAINS

SALMONE AL FORNO 315
Salmon with olives, capers, cocktail tomatoes, bell pepper, asparagus & lime cream.

OSSO BUCO ALLA MILANESE 385
Classic Osso Buco made with lamb, served with saffron risotto, tomato & seasonal vegetables.

TAGLIATA DI ENTRECÔTE 395
Perfectly grilled entrecôte, topped with sea salt, served with a fresh arugula & parmesan salad.

PASTA

BUCATINI ALLA CARBONARA 225
Traditional Italian pasta with crispy pancetta, eggs, pecorino romano & black pepper.

CALAMARATA POMODORO 235
Marinara sauce with cherry tomatoes, chili, garlic & fresh basil. Topped with mozzarella di bufala & parmesan.

TORTELLONI ALLA GIGANTI 245
Spinach and ricotta-filled, served in a creamy parmigiano reggiano sauce, topped with basil oil & walnuts.

SPAGHETTI FRUTTI DI MARE 275
Tomato-based seafood medley with blue mussels, calamari, scampi, enhanced with parsley, chili, white wine & garlic.

FETTUCINE TARTUFO 295
Tenderloin with baby spinach. Served in a creamy truffle sauce with mascarpone, topped with parmesan & fresh black truffle.

RISOTTO

RISOTTO FUNGHI 225
Creamy arborio rice with wild mushrooms, white wine, garlic & parmesan. Finished with fresh black truffle.

RISOTTO ALLO ZAFFERANO CON SCAMPI 275
A creamy saffron risotto made with arborio rice, shrimp, pepperoncini, white wine, garlic, fresh herbs & parmesan.

Pizza Napoletana

THE MARGHERITA 195
"No explanation needed"

PROSCIUTTO E MOZZARELLA 245
San Marzano tomato sauce, fior di latte, prosciutto, mozzarella di bufala & semidried tomatoes.

CAPRICCIOSA 245
San Marzano tomato sauce, fior di latte, prosciutto cotto, mushrooms & parmesan.

SPICY NDUJA E MOZZARELLA 275
San Marzano tomato sauce, fior di latte, minced nduja salami, mozzarella di bufala, fresh tomatoes & parmesan.

TARTUFATA 295
Truffle sauce, mozzarella, wild mushrooms, garlic, chives, freshly grated black truffle & parmesan.

IN GIARDINO 245
Pistachio pesto, mortadella, fior di latte, basil, burrata & parmesan.

FORMAGGIO DI CAPRA 255
Chèvre, fior di latte, arugula, crème fraiche, beets, honey & walnuts.

4 FORMAGGIO 255
Fior di latte, gorgonzola, taleggio & parmesan.

SPICY PEPPERONI 265
San Marzano tomato sauce, fior di latte, pepperoni, jalapeño & fresh basil.

LE SALAMI 275
San Marzano tomato sauce, spicy soppressata, fennel salami & chili honey.

Dolce

CRÈME BRÛLÉE 125
Creamy custard infused with vanilla topped with caramelized sugar.

CHOCOLATE FONDANT 130
A rich and warm chocolate fondant with a molten center, served with vanilla ice cream.

AFFOGATO 115
Vanilla gelato topped with espresso shot.

PISTACHIO TIRAMISU 165
Espresso-soaked ladyfingers, creamy mascarpone with pistachio, topped with crushed pistachios.

ITALIAN GELATO 95
Ask us about today's flavours!

