

# 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.

175 P.P

## ANTIPASTI MISTO

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

1/2 175  
1/4 325

## 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** 125  
*Crispy mushroom risotto balls, served with truffle cream & parmesan.*

**CROCCHETTE DI CHÈVRE** 175  
*Fried chèvre balls, served with beetroot cream, honey & walnuts.*

**SCAMPI ALL'AGLIO** 215  
*A simple and flavorful dish that enhances the delicate taste of scampi with the aroma of garlic.*

**CARPACCIO** 225  
*Tenderloin, parmesan, arugula, extra virgin olive oil & lemon.*

## SECONDI PIATTI MAINS

**SALMONE AL FORNO** 325  
*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** 230  
*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** 255  
*Spinach and ricotta-filled, served in a creamy parmigiano reggiano sauce, topped with basil oil & walnuts.*

**SPAGHETTI FRUTTI DI MARE** 290  
*Tomato-based seafood medley with blue mussels, calamari, scampi, enhanced with parsley, chili, white wine & garlic.*

**FETTUCCINE 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** 285  
*A creamy saffron risotto made with arborio rice, shrimp, zucchini 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** 260  
*San Marzano tomato sauce, fior di latte, minced nduja salami, mozzarella di bufala, fresh tomatoes & parmesan.*

**TARTUFATA** 285  
*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** 240  
*Fior di latte, gorgonzola, taleggio & parmesan.*

**SPICY PEPPERONI** 260  
*San Marzano tomato sauce, fior di latte, pepperoni, jalapeño & fresh basil.*

**LE SALAMI** 270  
*San Marzano tomato sauce, spicy soppressata, fennel salami & chili honey.*

# Dolce

**CRÈME BRÛLÉE** 115  
*Creamy custard infused with vanilla topped with caramelized sugar.*

**CHOCOLATE FONDANT** 115  
*A rich and warm chocolate fondant with a molten center, served with vanilla ice cream.*

**AFFOGATO** 95  
*Vanilla gelato topped with espresso shot.*

**PISTACHIO TIRAMISU** 125  
*Espresso-soaked ladyfingers, creamy mascarpone with pistachio, topped with crushed pistachios.*

**ITALIAN GELATO** 75  
*Flavours: Raffaello, Vanilla, Pistachio & Ferrero.*

