

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
1/1 325

MOZZARELLA DI BUFALA D.O.P 300gr

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

245

PICCOLI PIATTI

SMALL BITES

Mushroom soup shot

45

Marinated olives

85

Freshly baked garlic bread

95

Our Signature Drink

POSITANO

Gin, freshly smashed Italian basil, simple syrup, lemon & coconut foam.

175



ANTIPASTI

STARTERS

TRUFFLE ARANCINI

135

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

295

Salmon with olives, capers, cocktail tomatoes, bell pepper, asparagus & lime cream.

TAGLIATA DI ENTRECÔTE

395

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

A TASTE OF SWEDEN: CLASSIC PLANKSTEK

295

Served with creamy mashed potatoes, béarnaise sauce, bacon-wrapped asparagus & roasted cherry tomatoes.

Choose between beef tenderloin or grilled salmon.



PASTA

BUCATINI ALLA CARBONARA

235

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

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

285

A creamy saffron risotto made with arborio rice, shrimp, zucchini pepperoncini, white wine, garlic, fresh herbs & parmesan.

Pizza Napoletana

PROSCIUTTO E MOZZARELLA

225

San Marzano tomato sauce, fior di latte, prosciutto, mozzarella di bufala & semidried tomatoes.

DOLCE DI CAPRA

235

Chèvre, fior di latte, arugula, crème fraîche, beets, honey & walnuts.

IN GIARDINO

240

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

NDUJA E RICOTTA

255

San Marzano tomato sauce, fior di latte, minced nduja salami, mozzarella di bufala, fresh tomatoes & parmesan.

LE SALAMI E RICOTTA

260

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

TARTUFATA

285

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

MARE ROSSO

285

San Marzano tomato sauce, mussels, calamari & scampi, chili, garlic, white wine, parsley & lemon.

Calzone Specials

Our Signature calzone

PROSCIUTTO E BURRATA

San Marzano tomato sauce, fior di latte, topped with prosciutto, arugula, parmesan & burrata.

265

SPICY PEPPERONI CALZONE

San Marzano tomato sauce, fior di latte, pepperoni, jalapeño & basil.

255

CAPRI

San Marzano tomato sauce, fior di latte, ham & mushrooms.

250

Chef's favorite

Signature Bun

135

A soft brioche bun filled with pistachio ice cream, creamy Nutella & topped with chopped pistachios.

Chocolate Fondant

135

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

Italian Gelato

75

Choose between our delightful flavors: Raffaello, Vanilla, Pistachio & Ferrero.

Crème Brûlée

115

Creamy custard infused with vanilla topped with caramelized sugar.

Pistachio Tiramisu

125

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

Affogato

95

Vanilla gelato topped with espresso shot.



www.michelangelo.nu