

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

Our Signature Drink

POSITANO

White rum, pineapple juice, orange juice, coconut milk & vanilla cream

175

PICCOLI PIATTI

SMALL BITES

Marinated olives 75

Freshly baked garlic bread 95

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 195

A simple and flavorful dish that enhances the delicate taste of scampi with the aroma of garlic.

CARPACCIO 215

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

BURRATA 185

With beef tomato, basil, olive oil & Balsamico

SECONDI PIATTI

MAINS

SALMONE AL FORNO 295

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

TAGLIATA DI ENTRECÔTE 345

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 225

Traditional Italian pasta with crispy pancetta, eggs, pecorino romano & black pepper.

CALAMARATA POMODORO 215

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

TORTELLONI ALLA GIGANTI 235

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.

FETTUCCINE TARTUFO 295

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

RISOTTO

RISOTTO FUNGHI 215

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

RISOTTO ALLO ZAFFERANO CON SCAMPI 255

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 225

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

IN GIARDINO 235

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

NDUJA E RICOTTA 235

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

LE SALAMI E RICOTTA 255

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

TARTUFATA 255

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

MARE ROSSO 265

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.

255

SPICY PEPPERONI CALZONE

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

245

CAPRI

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

245

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.

