

DOLCI

TIRAMISÚ	15.00
PANNA COTTA	15.00
CREME BRULEE	15.00
CROSTATA ALLE MELE	15.00
SEMIFREDDO AL LIMONE.	15.00
CREME CARAMEL	15.00
AFFOGATO AL CAFFE	15.00
CHEESE CAKE	15.00
SOUFFLE AL CIOCCOLATO	16.50
MACEDONIA DI FRUTTA	12.00

GELATI

GELATERIA DELLA CASA

ALL OUR ICE CREAMS ARE FRESHLY

MAD E AT "Scalini"

GELATO FIOR DI LATTE	13.00
GELATO AL CIOCCOLATO	13.00
GELATO ALLA VANIGLIA	13.00
GELATO ALLA FRAGOLA	13.00
GELATO PISTACCHIO	15.00
SORBETTO AL LIMONE	13.00

CAFFE'

ESPRESSO	7.00
ESPRESSO DECAF.	7.00
ESPRESSO MACCHIATO	6.00
LATTE	10.00
CAPPUCCINO	9.00
CAPPUCCINO DECAF.	9.00
AMERICANO	8.00
IRISH COFFEE	18.00

TEA POT

TEA CUP	6.00
ENGLISH BREAKFAST	25.00
IMPERIAL EARL GREY	25.00
GUNPOWDER ZHU CHA	25.00
CAMOMILLE MEDOU	25.00
JASMINE TING YUAN	25.00
GINGER BREEZE	25.00
MANILA MANGO	25.00

LE PIZZE

PIZZA MARGHERITA 18.00
Tomato, mozzarella and fresh basil

PIZZA NAPOLETANA 19.50
Tomato, mozzarella, capers and anchovies

PIZZA SALAMI E FUNGHI 22.50
Tomato, mozzarella, salami and mushrooms

PIZZA COTTO E FUNGHI 23.50
Tomato, mozzarella Italian ham and mushrooms

PIZZA POLLO FUNGHI 23.50
Tomato, mozzarella, chicken and mushrooms

PIZZA ALLE VERDURE 21.00
Tomato, mozzarella, mushrooms, aubergine, zucchini, green peppers and olives

PIZZA DIABLO 24.50
Tomato mozzarella, Italian salami and fresh chillies

PIZZA CAPRICCIOSA 26.50
Tomato, mozzarella, Italian ham, mushrooms, artichokes and olives

PIZZA PROSCIUTTO CRUDO 26.50
Tomato, mozzarella, parma ham

PIZZA FRUTTI DI MARE 31.50
Tomato, with mixed seafood (no Mozzarella)

PIZZA PEPPERONI 26.50
Tomato mozzarella and pepperoni salami

PIZZA TONNO E CIPOLLA 24.50
Tomato mozzarella tuna and red onion

PIZZA NEW YORK 25.50
Tomato, mozzarella, beef tenderloin, onions and mushrooms

PIZZA QUATTRO FORMAGGI 25.50
Four cheese (no tomato)

PIZZA CALZONE 23.50
Tomato mozzarella ham mushrooms and olives
PIZZA PROSCIUTTO RUCOLA E PARMIGIANO 27.50
Tomato mazzarella, rucola, parmesan and parma ham

5% service charge will be added to your bill

ANTIPASTI

BRUSCHETTA 12.50
Toasted bread with tomato and herbs
BRUSCHETTA AVOCADO POMODORI SECCHI E' UOVO 19.50
Toasted bread with avocado sun-dried tomatoes and egg
BRUSCHETTA STRACCIATELLA E POMODORI SECCHI 27.00
Toasted bread with stracciatella cheese and sun-dried tomatoes
CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO 31.50
Beef carpaccio with rucola parmesan cheese and mushrooms
PROSCIUTTO E MOZZARELLA 41.50
Classic Parma ham with mozzarella cheese
BURRATA 31.50
Burrata cheese with focaccia and fresh tomato
TAGLIERE DI FORMAGGI 45.00
Italian cheese
VITELLO TONNATO 46.00
Veal with tuna sauce and capers
CAPRESE CON MOZZARELLA DI BUFALA 31.50
Tomato, Italian Buffalo mozzarella and extra virgin olive oil
GAMBERONI ALL'AGLIO 29.50
Garlic prawns
INSALATA DI MARE 40.00
Seafood salad
BASTONCINI DI MOZZARELLA 18.50
Fried mozzarella sticks
ZUCCHINI FRITTI 17.50
Fried zucchini with spicy tomato sauce
MELANZANE ALLA PARMIGIANA 20.00
Baked aubergine with tomato and mozzarella
CALAMARI FRITTI 32.00
Fried calamari with tartar sauce

INSALATE

INSALATA DI RAPA ROSSA 18.00
Beetroot salad with rucola, walnut and gorgonzola cheese
INSALATA DI SALMONE CON AVOCADO 35.00
Mixed salad with avocado and grilled salmon
INSALATA RUCOLA E GAMBERETTI 32.00
Rucola parmesan and shrimps salad
INSALATA CESARE CON POLLO 29.00
Caesar salad with chicken, croutons and parmesan cheese
INSALATA CESARE CON GAMBERONI 35.00
Caesar salad with prawns, croutons and parmesan cheese

ZUPPE

MINISTRONE 14.00
SOUP OF THE DAY 14.00

PASTE

SPAGHETTI AGLIO OLIO E PEPERONCINO 18.00
Spaghetti with garlic, hot chilli and extra virgin olive oil
SPAGHETTI "SCALINI" 25.00
Spaghetti with mushrooms bacon and garlic
SPAGHETTI BOLOGNESE 26.00
LASAGNA BOLOGNESE 26.00
SPAGHETTI AI FRUTTI DI MARE 41.00
Spaghetti seafood and tomato sauce
PENNE CON BURRATA 32.00
Penne with tomato sauce and burrata cheese
PENNE ALLA CARBONARA 26.00
FUSILLI ALLA BUONGUSTAIA 27.00
Fusilli with Sun dried tomato chicken and mushrooms
SPAGHETTI ALL'ASTICE 130.00
Spaghetti with fresh lobster
PENNE SALMONE E SPINACI 31.00
Penne with fresh and smoked salmon cream and spinach
FETTUCCINE AI GAMBERONI 39.00
Fettuccine with prawns and tomato sauce
GLUTEN FREE PASTA AVAILABLE

PASTA FATTA IN CASA - HOMEMADE PASTA

RAVIOLI RICOTTA E SPINACI 32.00
Green ravioli filled with ricotta cheese and spinach
RAVIOLI DI PESCE 41.00
Ravioli filled with seafood
TAGLIATELLE TARTUFO E PARMIGIANO 49.00
Tagliatelle with truffle and parmigiano cheese
CANNELLONI DI MAGRO 32.00
Baked cannelloni pasta filled with vegetables
TAGLIATELLE AL NERO DI SEPPIA 39.00
Black tagliatelle with calamari, prawns and fresh tomato
BIGOLI GAMBERONI E RUCOLA 39.00
Prawns, white wine, garlic, chilli wild rocket and extra virgin olive oil
GNOCCHI COZZE E PECORINO 36.00
Gnocchi with mussels and pecorino cheese

RISOTTI

RISOTTO AI FRUTTI DI MARE 42.00
Seafood risotto

SECONDI DI PESCE

GAMBERONI PICCANTI 41.00
Prawns with fresh tomato chilli and extra virgin olive oil
FILETTO DI SALMONE GRIGLIATO 52.00
Grilled fresh salmon
GAMBERONI AL SALMORIGLIO 55.00
Grilled prawns with lemon sauce
BRANZINO IN CROSTA DI PATATE 55.00
Fresh sea bass in potato crust, served with vegetable

SECONDI DI CARNE

POLLO ALLE ERBE 32.00
Chicken breast lightly grilled with herbs
PETTO DI POLLO AI FUNGHI 33.00
Chicken breast with mushroom and cream
POLLO AL PARMIGIANO 35.00
Chicken breast with tomato, parmigiano and fusilli pasta
COSCIA D'ANATRA CROCCANTE 39.00
Crisp duck-leg with potato and vegetable
PICCATINE DI VITELLO AL LIMONE 68.00
Italian veal piccata with lemon sauce
SCALOPPINA DI VITELLO ALLA MILANESE 68.00
Slow-fried Italian veal escalope in bread crumbs served with seasonal salad
TAGLIATA DI MANZO CON RUCOLA E PARMIGIANO 55.00
Grilled sliced beef with rucola cherry tomato and parmigiano cheese shavings
FILETTO DI MANZO CON BURRO AROMATIZZATO 55.00
Grilled beef tenderloin with aromatised butter

Scalini

RISTORANTE ITALIANO

Since 1998

BEER

Xirdalan filtered/non-filtered 0.5 ml.....	9.00
Xirdalan 0.0 % 0.5 ml.....	8.00
Carlsberg 0.5 ml.....	11.00
Efes 0.33 ml.....	10.50
Heineken 0.33 ml.....	11.00
Corona 0.33 ml.....	13.00

VODKA

Russian Standart.....	10.50
Grey goose.....	14.50

WHISKEY

Red Label.....	12.50
Black Label.....	15.50
Blue Label.....	45.00
Chivas Regal (12).....	16.00
Chivas Regal (18).....	25.00
Chivas Regal (21).....	41.00
Jameson.....	15.50
Jack Daniels.....	15.50
Monkey Shoulder.....	16.00
Glenfiddich (12).....	18.50
Glenmorangie.....	19.50
Macallan (12).....	36.00

COGNACS

Hennessey V.S.....	21.00
Hennessey V.S.O.P.....	29.00
Hennessey X.O.....	56.00
Remy Martin VSOP.....	27.00

RUM, TEQUILA, GIN

Gordons.....	12.00
Bombay Sapphire.....	14.00
Hendrick`s.....	17.00
Olmega Silver/ Gold.....	13.50
Le Tribute tequila.....	18.50
Patron.....	22.00
Don Julio.....	26.00
Bacardi.....	12.00
Rum Santísima Trinidad gold.....	13.50

LIQUORS

Martini (Bianco, Dry, Rosso).....	14.50
Limonchello.....	11.00
Grappa.....	15.00
Grappa Riserva.....	19.00
Baileys.....	13.50
Sambuca.....	13.50
Jagermeister.....	13.50

Scalini

RISTORANTE ITALIANO

Since 1998

SOFT DRINKS

Juice (Orange, Apple, Cherry).....	6.00
Cola, Cola zero, Fanta, Sprite.....	6.00
Tonic water.....	6.00
Aqua Panna 0.25 ml/ 0.75 ml.....	6.00/10.50
San Pellegrino 0.25 ml/ 0.75 ml.....	6.00/10.50
Sirab still/sparkling 0.33 ml.....	5.00
Sirab still/sparkling 0.75 ml.....	7.50
Red bull.....	12.00
Ice-tea (Lemon, Peach).....	11.00
Homemade Lemonade (Tropic mix, citrus mix, apple kiwi).....	12.00

FRESH JUICE

Apple, Carrot, Orange.....	11.50
Grapefruit.....	13.00

MOCKTAILS

Smoothies (Strawberry, Banana).....	14.00
Milk shake	
Cioccolato, Vaniglia, Fragola.....	14.00
Virgin Mary.....	10.00
Virgin Colada.....	12.00
Mojito non alcoholic.....	12.00
Berry Bomb.....	12.00
Blueberry Splash.....	12.00
Sunset Breeze.....	12.00
Berry Fizz.....	12.00
Italian wind.....	12.00

COCKTAILS

Italian Sunrise.....	18.00
Pina Colada.....	18.00
Mojito.....	18.00
Margarita.....	18.00
Cosmopolitan.....	18.00
Bloody Mary.....	18.00
Espresso Martini.....	18.00
B-52.....	18.00
Old Fashioned.....	18.00
Aperol Spritz.....	18.00
Pink Lady.....	18.00
God Father.....	18.00
Mango Sour.....	18.00
Vodka Passion.....	18.00
Gina.....	18.00
Aperol Oasis.....	18.00
Bellini.....	18.00
Mimosa.....	18.00
Negroni.....	20.50
Mai Tai.....	20.50
Long Island Ice tea.....	20.50
Italian Rose.....	23.00

5 % service charge will be added to your bill

VINI BIANCHI-WHITE WINES

Glass

CHARDONNAY SAVALAN	13.00
PINOT GRIGIO DELLE VENEZIE ZENATO DOC 2023.....	18.00
SORANI NEGROAMARO ROSE TOMMASI IGT.....	19.00
PROSECCO MIONETTO SPUMANTE PRESTIGE DOC.....	18.00

AZERI

Btl

CHARDONNAY SAVALAN	65.00
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ITALIANI

PINOT GRIGIO DELLE VENEZIE ZENATO DOC 2023.....	80.00
SOAVE CLASSICO ZONIN DOC 2022.....	85.00
FIANO PUGLIA TOMMASI IGT 2023.....	90.00
FALANGHINA VULCANICO BIANCO BASILIC PATERNOSTER IGT 2023.....	90.00
SAUVIGNON BLANC CA' BOLANI FRIULI DOC.....	95.00
PINOT GRIGIO FRIULI ZONIN DOC 2023.....	95.00
SORANI NEGROAMARO ROSE TOMMASI IGT.....	95.00
CHARDONNAY SANTA MARGHERITA VIGNETI DELLE IGT 2023.....	98.00
SYRAH RUFFINO AQUA DI VENUS ROSATO TOSCANA IGT 2023.....	108.00
ZENATO LUGANA SAN BENEDETTO DOC 2022.....	110.00
RUFFINO AQUA DI VENUS BIANCO VERMENTINO IGT 2023.....	115.00
FONTANAFREDDA GAVI DEL COMUNE DI GAVI DOCG 2022.....	165.00

FRANCIA

HAUT-BRION CLARENDELLE 2017.....	119.00
HAUT-BRION CLARENDELLE ROSE 2023.....	119.00
SANCERRE LA QUIBERTE.....	160.00
CHABLIS 2022.....	170.00

PROSECCO / CHAMPAGNE

MIONETTO PROSECCO SPUMANTE PRESTIGE DOC	90.00
PROSECCO EXTRA DRY FREIXENET DOC	105.00
CUVEE PRESTIGE FRANCIACORTA EXTRA BRUT CA' DEL BOSCO DOCG 2024.....	210.00
MOET CHANDON IMPERIAL.....	330.00
VEUVE CLICQUOT BRUT.....	410.00
DOM PERIGNON BRUT.....	1300.00

Scalini

RISTORANTE ITALIANO

Since 1998

VINI ROSSI-RED WINES

	Glass
SYRAH SAVALAN	13.00
CHIANTI "SCALINI" DOCG 2023.....	22.00

AZERI	Btl
SYRAH SAVALAN	65.00

ITALIANI

AGLIANICO DEL VULTUR PATERNOSTER SYNTHESI DOC 2020.....	80.00
CHIANTI FREIXENET DOCG 2021.....	90.00
VALPOLICELLA SUPERIORE ZENATO DOC.....	98.00
CHIANTI "SCALINI" DOCG 2023.....	108.00
ROSSO DI MONTALCINO BANFI DOC 2021.....	130.00
CHIANTI CLASSICO ALBOLA ZONIN DOCG 2022.....	133.00
BRUNELLO DI MONTALCINO CASISANO TOMMASI DOCG 2019.....	315.00
BRUNELLO DI MONTALCINO RISERVA CASISANO TOMMASI DOCG 2016.....	417.00
50&50 2017.....	435.00
ANTINORI TIGNANELLO 2020.....	585.00
GAJA CAMARCANDA 2019.....	1400.00
SASSICAIA TENUTA SAN GUIDO (2008, 2009, 2010).....	1500.00
SOLAIA 2014.....	1950.00
MASSETO (2007, 2008, 2009).....	3800.00

FRANCIA

HAUT-BRION CLARENDELLE 2017.....	119.00
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5 % service charge will be added to your bill