

Scalini

CRUDI

SCALINI CAVIALE
Caviar with traditional garnishes
30gr / 450 Osietra
30gr / 600 Beluga

OSTRICHE
Gillardeau oyster No.3
45 each

TARTARE DI TONNO
Diced Bluefin tuna on a bed of
chopped avocados, marinated in
extra virgin olive oil with Maldon
salt and lime zest
145

**CRUDO DI GAMBERI ROSSI
DI MAZARA**
Raw red prawns from Mazara,
yellow Datterino tomato,
cream and basil
190

CALDI

ANTIPASTI

FREDDI

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| FRITTO MISTO MEDITERRANEO Deep fried wild calamari, prawns, octopus and zucchini | 160 | BRESAOLA & RICOTTA Cured slices of beef with ricotta cheese | 80 |
| MOZZARELLA IN CARROZZA Deep fried mozzarella with tomato sauce | 75 | AVOCADO SCALINI Avocado, artichoke, spinach, tomato & mozzarella | 105 |
| CALAMARI FRITTI Deep fried calamari served with Tartare sauce | 95 | BURRATA CON DATTERINI 250gr burrata served with cherry tomatoes With additional black truffle (65AED) | 135 |
| POLPO E PATATE Steamed fresh octopus and potatoes with lemon oil dressing | 125 | CARPACCIO ALLA RUCOLA O AL TARTUFO Thinly sliced raw beef with mustard sauce & rucola With additional black truffle (65AED) | 120 |
| AVOCADO CALDO Baked avocado filled with crab in a creamy cheese sauce | 130 | VITELLO TONNATO Thinly sliced veal served with tuna and capers sauce | 100 |
| POLPO IN GUAZZETTO Octopus stew with tomato sauce, olives & capers | 120 | FIGLIATA DI BUFALA SU LETTO DI POMODORI Bufalo milk "Figliata" mozzarella with variety of tomatoes (min 2 ppl) | 260 |
| POLPETTE DI NONNA LIVIA Wagyu beef meatballs, tomato sauce, burrata cream, garlic and basil | 120 | AVOCADO REALE Avocado, lobster & our cocktail sauce | 150 |

INSALATE

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| RUCOLA PARMIGIANO DATTERINI Rocket salad, cherry tomatoes & Parmesan | 65 | INSALATA DI GRANCHIO REALE King crab salad with avocado, chili and olives | 175 |
| MISTA QUINOA Quinoa, avocado, sundried tomatoes, carrots & roasted shallots served with corn sauce | 105 | MISTA SCALINI Lettuce, cherry tomatoes & avocado | 95 |
| INSALATA DI CARCIOFI Artichokes salad with Parmesan cheese & avocado | 110 | INSALATA DI GAMBERI E ASPARAGI White and green asparagus, grilled prawns and avocado | 140 |

ZUPPE

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| MINISTRONE DI VERDURE Vegetables minestrone | 65 | GUAZZETTO DI PESCE Our signature fish stew | 110 |
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PIZZA

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| PIZZA MARGHERITA Pizza with fresh mozzarella, tomato sauce & basil | 95 | PIZZA AL TARTUFO Pizza with white creamy sauce & truffle | 195 |
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PASTA

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| LINGUINE AL GRANCHIO Linguine with king crab & Datterino tomatoes | 220 | SPAGHETTI ALL'ASTICE Our signature spaghetti with half fresh lobster in tomato sauce (with whole lobster 370AED) | 195 |
| PACCHERI CON PARMIGIANO & TARTUFO NERO Paccheri with Parmesan cheese & black truffle | 130 | LINGUINE ALLE VONGOLE Linguine with clams, olive oil, garlic & fresh chili | 155 |
| PACCHERI ZIA MARIA Paccheri with veal meatballs, aubergines, cherry tomatoes & creamy burrata | 155 | LINGUINE ALLA PESCATORA Linguine with seafood & Datterino tomatoes | 185 |
| PAPPARDELLE AL RAGÙ DI VITELLO CON TARTUFO NERO Pappardelle with veal ragout and black truffle | 170 | PENNE ALL' ARRABBIATA Penne with spicy tomato sauce | 95 |

PASTA FATTA IN CASA

HOMEMADE PASTA

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| RAVIOLI AI PORCINI E TARTUFO Homemade ravioli stuffed with ricotta & porcini mushrooms served on potato puree with freshly shaved black truffle | 175 | RAVIOLI DEL PLIN DI VITELLO CON PARMIGIANO, BURRO E SALVIA CROCCANTE Plin veal ravioli with Parmesan, butter and crispy sage | 150 |
| TAGLIOLINI CON CAVIALE, BURRO E LIMONE DI AMALFI Tagliolini with caviar, butter and Amalfi lemon | 30gr / 450 Osietra 30gr / 600 Beluga | TAGLIOLINI AL TARTUFO NERO With Parmesan sauce, shaved black truffle in Grana Padano wheel | 195 |
| LASAGNA Wagyu beef lasagna | 110 | RAVIOLI DI SPINACI E RICOTTA Spinach & ricotta ravioli in a creamy tomato sauce | 100 |

Kindly consider that our pasta is served al dente

PRIMI PIATTI

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| RISOTTO ASTICE, LIMONE E BASILICO Lobster risotto with lemon and fresh basil | 220 | PASTA ALLA CARBONARA Short pasta with beef bacon, egg yolk, Parmesan cheese and black pepper | 140 |
| RISOTTO CON SELEZIONE DI FUNGHI Wild mushrooms risotto | 110 | TAGLIATELLE ALLA CREMA CON POLLO E FUNGHI Fresh tagliatelle with chicken & mushrooms in a creamy sauce | 120 |
| MELANZANE ALLA PARMIGIANA Oven baked aubergines with tomato, mozzarella & basil | 110 | | |

PESCE DEL GIORNO & FRUTTI DI MARE

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| ORATA ALLA MILANESE Light fried bread crumbed sea bream served with our sauce selection | 270 | SCAMPI ALLA GRIGLIA Grilled langoustines with butter, garlic & chili | 490 |
| SALMONE ALLA BRACE CON ASPARAGI E SALSA BÉARNAISE Charcoal grilled Scottish salmon with asparagus and Béarnaise sauce | 170 | GAMBERONI ROSSI ALLA GRIGLIA Carabineros prawns josper grilled | 510 |
| | | BRANZINO ALLA LIGURE Grilled sea bass fillet, tomato sauce, mashed potato, olives and basil | 250 |

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| GAMBERONI ROSSI 180 each | SEA BASS 50 100/gr | DOVER SOLE 84 100/gr | JOHN DORY 70 100/gr | TURBOT 60 100/gr | SCAMPI 165 each |
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whole fish josper grilled, salt crusted or italian guazzetto style filleted at the table

CARNE & POLLAME

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| POLLASTRINO ALLA GRIGLIA Whole baby chicken grilled in Josper oven with herbs & roasted potatoes | 160 | MEDAGLIONI DI MANZO "STEFANO" 250gr sliced Wagyu beef fillet 9+ with mushroom sauce | 420 |
| PICCATINA AL LIMONE Escalopes of veal in lemon sauce | 195 | TAGLIATA DI FILETTO DI MANZO 250gr Wagyu beef fillet 9+ cooked in Josper oven, served with rocket, cherry tomatoes and Parmesan shaving | 360 |
| OSSO BUCO 480gr braised veal shank served with saffron risotto | 295 | COSTATA SENZ OSSO 400gr Wagyu beef rib eye 9+ served with mashed potatoes and demi-glace | 490 |
| AGNELLO SCOTTADITO Grilled lamb chops, green beans and home made salted ricotta | 250 | NODINO DI VITELLO 400gr grilled veal knot | 380 |
| MILANESE Our signature breaded veal escalopes on the bone | 310 | | |

SIDE DISHES

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| ZUCCHINE FRITTE Deep fried courgettes 35 | ASPARAGI GRIGLIATI Grilled asparagus 50 | BROCCOLI With chili & garlic 40 | SPINACI With chili & garlic 35 | PATATE FRITTE French fries 35 Additional truffle 70 | PATATE AL ROSMARINO Sautéed potatoes with rosemary 35 | FAGIOLINI SALTATI Sautéed green beans 40 | PURÈ DI PATATE Creamed potatoes 40 Additional truffle 70 |
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All the prices are in AED and subject to 7% Municipality fee and 5% VAT.