

ANTIPASTI FREDDI

MISTA SCALINI 	19	BURRATA PUGLIESE 	28
Mesclun, tomato, avocado, artichoke, cucumber		250gr of burrata from Puglia served with arugula, toasted focaccia and cherry tomatoes	
AVOCADO SCALINI 	26	VITELLO TONNATO	28n
Avocado, artichokes, spinach sprouts, tomatoes and mozzarella		Veal carpaccio, with tuna, anchovies, parmesan sauce	
CARPACCIO & RUCOLA	26	TARTARE DI TONNO	32
Carpaccio of beef with mustard dressing, parmesan cheese & arugula		Tuna, avocado, cebette, lemon, basil	
VERDURE ALLA GRIGLIA 	27		
Peppers, zucchinis, eggplants marinated and grilled			

ANTIPASTI CALDI

CREMA DI VERDURE DI STAGIONE 	19	SCAMPI	37
Seasonal vegetable soup		Grilled langoustines with butter and garlic	
CALAMARI FRITTI	29		
Deep fried squid with tartar sauce			

PASTA E RISOTTO

PENNE ALL'ARRABBIATA 	27	RAVIOLI AL TARTUFO NERO 	41
Penne pasta with a spicy tomato sauce		Truffle ravioli with artichokes	
GNOCCHI DELLA NONNA 	27	SPAGHETTI ALLA PESCATORA	43
Arrabbiata, aurora, gorgonzola, tomato or sorrentina		Squids, mussels, king prawns, scallops, shrimps	
RISOTTO AI FUNGHI 	28	RISOTTO DI MARE	43
Risotto with mushrooms in parsley and garlic		Scallops, shrimps, king prawns, mussels, squids	
LASAGNA FATTA IN CASA	34	FETTUCINE AL RAGÙ BIANCO E TARTUFO NERO	51
Homemade lasagna		Fettuccine in veal ragu, black truffle	
RISOTTO AL PESTO E BURRATA 	36	SPAGHETTI ALL'ARAGOSTA 	54
Risotto with pesto and creamy burrata, pine nuts		Scalini's Special, lobster spaghetti	

PIZZA

PIZZA MARGHERITA 	28	PIZZA BURRATA E CARPACCIO DI MANZO AFFUMICATO	38
Tomatoes, mozzarella, oregano		Tomatoes, mozzarella, burrata, smoked beef carpaccio	
PIZZA STÉPHANIE 	29	PIZZA AL TARTUFO NERO 	49
Tomatoes, eggplants, artichokes, peppers, mozzarella		Pizza with black truffle	

PESCE

BRANZINO AL CARTOCCIO 	38	GAMBERONI FRA DIAVOLA	40
Filet of sea bass, herbs and balsamic vinegar		King prawns in a spicy garlic butter	
TRANCIO DI TONNO SCOTTATO	48	ORATA ALLA GRIGLIA	48
Semi-cooked tuna, citrus sauce		Grilled sea bream with lemon butter	
SALMONE CON GAMBERETTI	38		
Salmon cooked in foil, shrimps, lemon, butter			

PADELLA

POLLO AL LIMONE	37	TAGLIATA DI MANZO	46
Chicken breast with lemon butter, capers		Sirloin steak with mustard, herbed bread crumbs	
SCALOPPINE DOLCELATTE	39	FILETTO DI MANZO ARLECCHINO	58
Veal escalope in a creamy dolcelatte gorgonzola cheese and green peppercorn sauce		Grilled fillet of beef, duo of mustard sauce and green pepper sauce	
GALLETTO 	42	BRACIOLA DI VITELLO	65
Baby Chicken with mustard, thyme, rosemary and lemon		Veal chop "à la découpe" with trio of sauces	

CONTORNI

RISO BASMATI 	7	PATATINE FRITTE 	10
Basmati Rice		French Fries	
INSALATA ITALIANA 	8	PURÈ DI PATATE 	10
Arugula, tomato, parmesan		Mashed potatoes	
VERDURE SALTATE  	9	GNOCCHI AL TARTUFO NERO 	14
Sautéed vegetables		Gnocchi with black truffle	
VERDURE VERDI AL VAPORE 	9	TARTUFO NERO 	18
Steamed green vegetables		Shaved Black Truffle	

Prices are in Euros, VAT & service included
A card with allergens is at your disposal
All the fish are from sustainable fishing
Origin of our meat : France & Italy
 With herbs harvested from our JW Garden
 Vegetarian

Scalini Cannes
JW Marriott Cannes, 50 Boulevard de la Croisette, 06400 Cannes
+33 (0)4 92 99 70 92
scalini@jwmarriottcannes.com