

ANTIPASTI FREDDI

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| INSALATA ITALIANA 🍃 <i>Arugula, tomatoes, parmesan shavings</i> | 19 | PEPERONI GRIGLIATI 🌿 <i>Grilled peppers, olive oil, fresh herbs</i> | 19 |
| INSALATA DI CARCIOFI, RUCOLA E PARMIGIANO <i>Artichokes, arugula, parmesan shavings, lemon</i> | 26 | CARPACCIO DI MANZO & RUCOLA <i>Beef carpaccio, arugula, parmesan shavings</i> | 28 |
| AVOCADO SCALINI 🍃 <i>Avocado, artichokes, tomatoes, mozzarella</i> | 28 | BURRATA PUGLIESE 🍃 <i>Burrata from Puglia (250 g), arugula, cherry tomatoes</i> | 32 |
| VITELLO TONNATO <i>Veal carpaccio, with tuna, parmesan sauce</i> | 28 | TARTARE DI TONNO / AL CAVIALE 🌿 <i>Tuna tartare, avocado, spring onion, lemon, basil</i> | 34 / 46 |
| CARPACCIO DI GAMBERO ROSSO <i>Red prawn carpaccio, stracciatella, lime</i> | 38 | | |

ANTIPASTI CALDI

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| FIORI DI ZUCCA FRITTI 🍃🌿 <i>Fried zucchini flowers, mint lemon mayonnaise</i> | 19 | POLPETTE AL SUGO <i>Veal and beef meatballs, tomato sauce, parmesan</i> | 27 |
| PARMIGIANA DI MELANZANE 🍃 <i>Baked eggplant, tomatoes, parmesan</i> | 28 | CALAMARI FRITTI <i>Deep fried calamari, lemon, tartar sauce</i> | 33 |
| CROCCHETTE ALL'ARAGOSTA <i>Lobster croquettes, lemon mayonnaise</i> | 34 | SCAMPI <i>Langoustines in garlic butter</i> | 39 |
| VOLS-AU-VENT DI ARAGOSTA E GAMBERONI <i>Crispy mini vol-au-vents, lobster and king prawns</i> | 42 | | |

PIZZA

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| PIZZA MARGHERITA 🍃 <i>Tomatoes, mozzarella, oregano</i> | 31 | PIZZA STÉPHANIE 🍃 <i>Tomatoes, eggplants, artichokes, peppers, mozzarella</i> | 32 |
| PIZZA BURRATA E CARPACCIO DI MANZO AFFUMICATO <i>Tomatoes, mozzarella, burrata, smoked beef carpaccio</i> | 39 | PIZZA AL TARTUFO NERO 🍃 <i>Pizza with black truffle</i> | 52 |

PASTA E RISOTTO

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| PENNE ALL'ARRABBIATA 🍃 <i>Penne pasta with spicy tomato sauce</i> | 28 | LINGUINE ALLA NERANO 🍃🌿 <i>Zucchini linguine with Parmesan</i> | 30 |
| RISOTTO AI FUNGHI 🍃🌿 <i>Mushroom risotto with parsley and garlic</i> | 32 | LASAGNA FATTA IN CASA <i>Homemade lasagna</i> | 35 |
| GNOCCHI AL TARTUFO NERO 🍃 <i>Homemade gnocchi, black truffle cream, parmesan</i> | 39 | RAVIOLI AL TARTUFO NERO 🍃 <i>Black truffle and artichoke ravioli</i> | 43 |
| LINGUINE ALLE VONGOLE <i>Clams, parsley, garlic, chili, olive oil</i> | 45 | SPAGHETTI ALLA PESCATORA <i>Squid, mussels, prawns, shrimp, scallops</i> | 46 |
| RISOTTO DI MARE <i>Squid, mussels, prawns, shrimp, scallops</i> | 47 | FETTUCCINE AL RAGÙ BIANCO E TARTUFO NERO <i>Fettuccine with white veal ragù and black truffle</i> | 49 |
| SPAGHETTI ALL'ARAGOSTA 🌿 <i>Scalini's signature lobster spaghetti</i> | 59 | TAJARIN TONNO E CAVIALE <i>Tajarin pasta, tuna tartare, caviar</i> | 65 |

PESCE

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| GAMBERONI FRA DIAVOLA <i>Grilled prawns with garlic and chili (3 pieces)</i> | 40 | BRANZINO AL CARTOCCIO 🌿 <i>Sea bass with herbs and balsamic vinegar</i> | 42 |
| SALMONE CON GAMBERETTI <i>Salmon cooked in foil, shrimps, lemon, butter</i> | 42 | TENTACOLO DI POLPO ALLA PIZZAIOLA <i>Octopus, tomatoes, garlic, oregano, olives</i> | 42 |
| TRANCIO DI TONNO SCOTTATO <i>Seared tuna, olives, lime, capers</i> | 48 | SOGLIOLA ALLA GRIGLIA ALLA MUGNAIA <i>Dover sole grilled or meunière</i> | 115 |

PADELLA

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| POLLO AL LIMONE <i>Chicken breast with lemon butter and capers</i> | 39 | SCALOPPINE DOLCELATTE <i>Veal escalope with gorgonzola and green pepper sauce</i> | 42 |
| OSSO BUCO ALLA MILANESE 🌿 <i>Braised veal shank with gremolata</i> | 42 | TAGLIATA BLACK ANGUS <i>Sliced Black Angus beef sirloin, arugula, parmesan</i> | 48 |
| LOMBATA DI MANZO BLACK ANGUS <i>Black Angus ribeye</i> | 59 | COSTATA DI MANZO PER DUE <i>Beef rib for two</i> | 155 |

CONTORNI

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| RISO BASMATI 🍃 <i>Basmati rice</i> | 9 | PATATINE FRITTE/AL TARTUFO 🍃 <i>French fries With black truffle</i> | 11 17 |
| VERDURE SALTATE 🍃🌿 <i>Sauteed vegetables</i> | 12 | PURÈ DI PATATE/AL TARTUFO 🍃 <i>Mashed potatoes With black truffle</i> | 12 18 |
| BROCCOLINI, OLIO & PEPERONCINO 🍃 <i>Olive oil, chili</i> | 14 | | |

By Chef Keaven Y. Debourge

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

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DOLCI

TIRAMISÙ SCALINI 19

PANNA COTTA AI FRUTTI ROSSI E VANIGLIA DI MADAGASCAR 19

Red fruits Panna Cotta and Madagascar vanilla

TORTA AI FRUTTI DI STAGIONE 19 🌿

Our seasonal fresh fruit tart

BOMBOLINI AL CIOCCOLATO 19

Chocolate doughnut, whipped cream and Valrhona chocolate sauce

TORTA AL LIMONE BIO DI MENTON 19

Our organic lemon tart from Menton

PALETTO AL CIOCCOLATO FONDANTE ALLA TONKA 19

Crunchy dried fruits, chocolate biscuit, tonka cream and 68 % dark chocolate mousse

IL NOSTRO FAMOSO JW CHEESECAKE 22

Our famous JW cheesecake

PIATTO DI FRUTTA DI STAGIONE 26

Fresh seasonal fruits platter

ASSORTIMENTI DI GELATI E SORBETTI ARTIGIANALI 6 / PALLINA

Selection of artisanal ice cream and sorbets / per scoop

Prix en Euro , TVA et service compris
Une carte avec les allergènes est à votre disposition
Tous nos poissons sont issus de la pêche durable
Origine des viandes : France & Italie
🌿 Avec des herbes de notre JW Garden

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