SCIACCA GRILL

THE WORLD'S FINEST STEAK SELECTION

JAPANESE A5 WAGYU — €80 / 100g

Japan - the pinnacle of beef craftsmanship. Exceptionally marbled, intensely umami, and delicately fire-kissed for a melt-in-the-mouth finish. Rare allocation - extremely limited availability.

CREEKSTONE BLACK ANGUS RIBEYE — €77 / 350g

Kansas USDA 100% Black Angus, carefully selected for superior marbling and consistency. Buttery texture with corn-fed sweetness.

CANADIAN RIBEYE — €60 / 350g

Exceptional marbling with deep beef richness, velvet texture, and elegant fire-finished intensity.

URUGUAY RIBEYE — €46 / 300g

Uruguay grain-fed on the pampas. Clean, elegant, intensely beef-forward with natural balance.

ARGENTINA GRASS-FED RIBEYE — €38 / 300g

Lean yet intensely flavourful, with a pure beef profile, gentle marbling, and a distinctive earthy finish enhanced by charcoal fire.

SCOTTONA RIBEYE — €60 / 400g

Italian heritage beef with exceptional marbling, buttery tenderness, and refined charcoal depth.

NEW ZEALAND GRASS-FED RIBEYE — €40 / 300g

Pure grass-fed character with clean minerality, vibrant flavour, and elegant balance.

USDA PICANHA — €48 / 300g

Bold churrasco flavour with rich marbling and signature fat cap indulgence over open fire.

USDA PRIME SIRLOIN — €56 / 400g

Sourced from the legendary beef heartland of Omaha with a beautifully balanced finish.

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LARGE CUTS TO SHARE

USDA T-BONE — €150 / 1kg
Classic American steakhouse cut, rich and beautifully balanced.

USDA BONE-IN RIB — €150 / 1kg
Slow-cooked, deeply flavourful and carved to share.

SCOTTONA COWBOY STEAK — €140 / 1kg
Italian heritage beef, bold and expressive.

CHATEAUBRIAND — €220 / 1kg
Centre-cut tenderloin, elegant and perfect for sharing.

AUSTRALIAN TOMAHAWK — €140 / 1kg
Flame-grilled showpiece with intense flavor and theatre.

LAMB RACK — €100 / 1kg
Tender, refined and beautifully fire-finished with Mediterranean elegance.

MILK FED VEAL — €100 / 1kg
Delicately tender with subtle sweetness and velvety texture.

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REFINED BEGINNINGS

ASPARAGUS — €18
San Daniele prosciutto, bitter leaves and aged balsamic nuance.

AIR DRIED BEEF — €18
Carefully cured beef with globe artichoke, fennel and roasted capsicum essence.

CLASSIC BEEF TARTARE — €17
Hand-cut fillet, capers, gherkins, shallots, Dijon mustard and grilled sourdough.

BEEF CARPACCIO — €16
Cipriani-style dressing, grana, summer truffle and delicate pickled onions.

BURRATINA — €16
Panzanella salad, heirloom tomatoes, fresh basil and crisp mollica.

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ARTISAN PASTA

SPAGHETTI — €18

Mediterranean olives, sardines, sultanas, pine nuts and toasted breadcrumbs.

MEZZE RIGATONI AMATRICIANA — €15

Slow-simmered tomato, guanciale and pecorino Romano.

TAGLIATELLE RAGÙ — €16

Slow-braised beef ragù folded through fresh artisan tagliatelle.

FUSILLI AL PESTO TRAPANESE — €16

Artichoke, Sicilian almond pesto, basil, tomato and aged parmigiano.

RISOTTO GORGONZOLA & RED PEPPER — €18

Creamy Carnaroli risotto with refined Gorgonzola richness and sweet roasted red pepper.

PAPPARDELLE SPINACH & MUSHROOMS — €18

Fresh pappardelle with wild mushrooms, spinach and earthy woodland depth.

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COASTAL SELECTION

OCTOPUS — €18
BBQ octopus, treacle glaze, carob, caramelised onion depth.

SCALLOPS — €18
Sanguinello citrus, lardo and sweet-savoury harmony.

CARPACCIO DI GAMBERO ROSSO — €18
Red prawn carpaccio with fennel, sardine essence and pink grapefruit brightness.

OCTOPUS STEW — €36
Black olives, white anchovies, capers and rich Mediterranean depth.

OMBRINA — €36
Mediterranean tomato guazzetto, artichoke and refined coastal reduction.

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CLASSICS

WOOD-OVEN SMOKED SCAMORZA — €7
Smoked scamorza with slow-cooked onion chutney.

TRIO OF ARTISAN GRILLED SAUSAGES — €9
Three handcrafted sausages from our wood-fire grill.

BAKED WILD MUSHROOMS — €14
Local mushrooms, truffle butter and baked soft egg.

SIDES / €8 EACH

SALAD

SWEET POTATO FRIES

TRUFFLE MASH

JACKET POTATO
with sour cream.

GRILLED CHICORY
Truffle honey butter.

GRILLED ASPARAGUS
Premium side - €10.

GRILLED ARTICHOKE
Premium side - €10.

SAUCES / €2.50 EACH

PEPPER

MUSHROOM

GORGONZOLA

BÉARNAISE

SALSA VERDE
Fresh herbs, olive oil, garlic and vibrant Mediterranean acidity.

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DESSERTS

CHOCOLATE BROWNIE MI-CUIT — €9
Hazelnut diplomat and warm molten chocolate indulgence.

CLASSIC VANILLA CRÈME BRÛLÉE — €8
Silken vanilla custard crowned with caramelized sugar.

BAKEWELL TART — €9
Elegant almond tart layered with delicate sweetness.

PANNA COTTA — €8
Classic Italian panna cotta with refined vanilla notes.

CARVED FRUIT PLATTER — Market price
Ask our team for today's curated fruit selection.