
DINNER

ZUPPA & INSALATA

ZUPPA DEL GIORNO 7

Ask your server about today's fresh soup option.

INSALATA MISTA 8

Fresh baby mista greens with an aged balsamic and olive oil dressing.

INSALATA CAESAR 10

Crisp leaves of romaine with our housemade caesar dressing, topped with shaved parmigiano cheese and herb baked crostini.

INSALATA DI SPINACHI 9

Fresh tender leaves of baby spinach with fruit, creamy goats cheese, toasted walnuts with aged balsamic and olive oil dressing.

BEET SALAD 10

Tender slices of beets on baby spinach, shaved red onion, mandarin oranges, pine nuts, creamy goats cheese with herb vinaigrette.

INSALATA CAPRESE 10

Slices of vine ripened tomatoes, layered with fiore di latte cheese, fresh basil and drizzled with extra virgin olive oil and aged balsamic.

ANTIPASTI

CAPRICIOSIA 8

A wide variety of grilled vegetables topped with parmigiano, sunflower seeds and drizzled with a spicy sundried tomato oil.

PROSCIUTTO DI PARMA 12

Thinly sliced prosciutto with grilled melon and drizzled with fig vincotto.

COZZE 12

Fresh P.E.I. mussels in a spicy tomato or black sambuca sauce.

BRUSCHETTA DI NAPOLI 8

Fresh tomatoes and basil with extra virgin olive oil, garlic, sweet onion and parmigiano cheese, on top of grilled calabrese bread.

GAMBERONI DI FROMAGGI 15

Large black tiger shrimp poached in a creamy feta sauce with onions and herb baked crostini.

SALMONE AFFUMICATO 12

Fresh marscarpone cheese wrapped in vodka smoked salmon with capers and thinly sliced sweet onion, topped with fresh mista greens and cranberry lime drizzle.

ANTIPASTI 12 PER GUEST, MIN. 2 GUESTS

La Scala gourmet selection of cured meats, artisanal cheeses, pickled and grilled vegetables, and olives.

Please notify your server of any allergies or dietary restrictions so we can accommodate accordingly.

DINNER

LA PASTA

Gluten free and whole wheat pasta options for \$2.00

LINGUINI PICATTA 19

Chicken, roasted red peppers, pancetta and mushrooms in a spicy bomba sauce.

PENNE CLASSICO 14

Homemade tomato sauce made from San Marzano tomatoes and fresh basil. Add meatballs, Italian sausage, chicken or shrimp for \$5.00.

FRUITTI DI MARE 26

Fresh scallops, black tiger shrimp, calamari, baby clams and mussels in your choice of tomato basil or white wine sauce; served with linguine.

FUSILLI FLORENTINE 19

Black tiger shrimp, baby spinach and sautéed mushrooms in a white wine cream sauce.

SPAGHETTI ALLA SALMONE FRESCO 19

Fresh Atlantic salmon with cured black olives, capers, sliced sweet onion and sundried tomatoes in a white wine olive oil sauce.

RAVIOLI ALLA POMODORO 18

Homemade ravioli stuffed with ricotta cheese and served with our fresh tomato basil sauce.

CARNE E PESCE

Served with grilled vegetables and starch of the day.

CALAMARI ALLA GRIGLIA 22

Herb marinated calamari grilled to tender perfection.

SALMONE ALLA GRIGLIA 26

Grilled fresh Atlantic salmon topped with a fresh tomato, cucumber and avocado salsa.

CHICKEN SUPREME 26

Stuffed with goat cheese, sundried tomato and parsley, topped with a light sundried tomato cream sauce.

SCALLOPINI DI VITELLO MARSALA 29

Tender cuts of veal medallions with a creamy portobello mushroom and fine marsala wine sauce.

FILLETTO DI MANZO 36

A generous portion of AAA grilled beef tenderloin topped with mushrooms in an aged cabernet reduction sauce.

SIDE DISHES

- SAUTEED RAPINI 5
- OLIVES 3
- HOMEMADE SAUSAGE 5
- HOMEMADE MEATBALLS 5
- GRILLED SHRIMP 5

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