

La Scala ristorante



La Scala

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LaScala Ristorante takes pride in using products from local farmers and merchants.
Many of our ingredients are homemade and harvested personally from Joseph's organic garden.

Zuppa and Insalata

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ZUPPA DEL GIORNO	\$7.00
INSALATA MISTA Fresh baby mista greens with your choice of dressings; cranberry lime or balsamic and olive oil	\$7.00
INSALATA SPINACI Fresh tender leaves of baby spinach, seasonal fruit, creamy goats cheese, toasted walnuts with an aged balsamic vinegar and olive oil dressing	\$8.00
INSALATA CAESAR Crisp leaves of romaine lettuce with our homemade caesar dressing topped with shaved imported parmigiano cheese and herb baked crustini	\$9.00
INSALATA DI FUNGHI Pan seared wild mushrooms atop fresh tender baby spinach with goat cheese and caramelized onions	\$9.00
INSALATA CAPRESE Slices of vine ripened tomatoes layered with fiore de latte cheese, fresh basil and drizzled with extra virgin olive oil and aged balsamic reduction	\$9.00

Antipasti

SALMONE AFFUMICATO Fresh marscarpone cheese wrapped in vodka smoked salmon with capers and thinly sliced sweet onion, topped with fresh mista greens and cranberry lime drizzle	\$10.00
GAMBERONI DI FORMAGGI Large black tiger shrimp poached in a creamy feta cheese sauce with onions and herb baked crustini	\$14.00
PROSCIUTTO DI PARMA Thinly sliced prosciutto ham with grilled melon and drizzled with fig vincotto	\$10.00
CAPRISCIOSIA A wide variety of grilled seasonal vegetables topped with shaved parmigiano, sunflower seeds and drizzled with a spicy sundried tomato oil	\$7.00
BRESAOLA Thinly sliced beef tenderloin cured to perfection, drizzled with extra virgin olive oil served with arugula and shaved parmigiano	\$12.00
BRUSCHETTA DI NAPOLI Fresh tomatoes and basil with extra virgin olive oil, garlic, sweet onion and parmigiano cheese on top of grilled calabrese bread	\$7.00
VEGETABLE BRUSCHETTA A variety of seasonal vegetables sauteed on top of grilled calabrese bread	\$7.00
COZZE (when available) Fresh P.E.I mussels in our famous black sambuca cream or spicy tomato sauce	\$10.00

La Pasta

LINGUINE PICCATA Chicken, roasted red peppers, pancetta and mushrooms in a spicy bomba sauce	\$17.00
FUSILLI FLORENTINE Black tiger shrimp, baby spinach and sautéed mushrooms in a white wine cream sauce	\$18.00
SPAGHETTINI ALLA SALMONE FRESCO Fresh Atlantic salmon with cured black olives, capers, sliced sweet onion and sundried tomatoes in a white wine olive oil	\$19.00
PENNE CLASSICO Homemade tomato sauce made from San Marzano tomatoes and fresh basil add meatballs, Italian sausage, chicken or shrimp \$5.00	\$14.00
RAVIOLI ALLA POMODORO Homemade ravioli stuffed with ricotta cheese, served in a fresh tomato basil sauce	\$17.00
CANNELLONI Homemade cannelloni with porcini mushrooms and thinly sliced pancetta in a white wine butter cream sauce	\$19.00
FRUTTI DI MARE Fresh scallops, black tiger shrimp, calamari, baby clams and mussels in your choice of tomato basil or white wine sauce	\$24.00
RIGATONI CON SALSA DI CARCIOFI Artichokes, olive oil, pancetta, garlic, parsley and parmigiano cheese nestled on top of rigatoni	\$18.00
CAPALLINI ALLA PESCATERE Sea scallops, shrimp, julienne carrots, baby spinach and pine nuts in a light citrus cream sauce	\$21.00
FUSILLI NAPOLI Bocconcini, pancetta, mushrooms, onions in a light white wine olive oil cream sauce	\$18.00

LaScala offers whole wheat and white or brown gluten free rice pasta. Please ask the server if our "Famous Homemade Gnocchi" is available.

Carne e Pesce

POLLO PICCATO Grilled chicken breast with a light sundried tomato cream sauce	\$19.00
PORK TENDERLOIN Grilled pork tenderloin medallions glazed with a caramelized apple and peppercorn sauce	\$19.00
CALAMARI ALLA GRIGLIA Herb marinated calamari grilled to a tender perfection	\$21.00
SALMONE ALLA GRIGLIA Grilled fresh wild Atlantic salmon topped with a light lime cream sauce	\$25.00
SCALLOPINI DI VITELLO MARSALA Tender cuts of veal medallions with a creamy portobello mushroom and fine marsala wine sauce	\$26.00
NODINO DI VITELLO Grilled 10oz choice veal chop with light mushroom marsala cream sauce	\$29.00
FILLETTO DI MANZO A generous portion of AAA grilled beef tenderloin topped with portobello mushrooms in an aged cabernet reduction sauce	\$35.00

All above entrees include seasonal vegetables and the chefs choice for the starch of the day. Please inform your server of any and all food allergies, as precautions need to be taken by the chef. Take out orders must be made in advance. We would be pleased to take special requests, but they will take longer than our menu items.