

La Scala ristorante



Lunch Menu

Zuppa and Insalata

ZUPPA DEL GIORNO	Small \$5.00	Large \$7.00
INSALATA MISTA Fresh baby mista greens with your choice of dressings; cranberry lime, or balsamic and olive oil		\$7.00
INSALATA CAESAR Crisp leaves of romaine lettuce with our homemade caesar dressing topped with shaved imported parmigiano cheese and herb baked crustini		\$7.00
INSALATA DI SPINACI Fresh tender leaves of baby spinach with seasonal fruit, creamy goats cheese, toasted walnuts with aged balsamic and olive oil dressing		\$8.00
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		\$8.00

Antipasti

L	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	\$9.00
U	PROSCIUTTO DE PARMA Thinly sliced prosciutto ham with grilled melon and drizzled with fig vincotto	\$ 8.00
U	CAPRICIOSIA A wide variety of grilled seasonal vegetables topped with shaved parmigiano, sunflower seeds and drizzled with a spicy sundried tomato oil	\$7.00
U	COZZE Fresh P.E.I. mussels in a spicy tomato or black sambuca sauce	\$10.00
N	BRUSCHETTA DE NAPOLI Fresh tomatoes and basil with extra virgin olive oil, garlic, sweet onion and parmigiano cheese on top of grilled calabrese bread	\$7.00
N	VEGETABLE BRUSCHETTA A variety of seasonal vegetables sauteed on top of grilled calabrese bread	\$7.00
C	GAMBERONI DI FORMAGGI Large black tiger shrimp poached in a creamy feta cheese sauce with onions and herb baked crustini	\$14.00

Panini

H	PROSCIUTTO PANINI Thin slices of prosciutto ham, roasted red peppers, leaves of arugula, bocconcini cheese with spicy sundried tomato drizzle on a grilled ciabatta loaf	\$10.00
H	POLLO Grilled chicken breast with slices of tomato, leaves of romaine lettuce, our homemade caesar dressing topped with parmigiano cheese on a grilled ciabatta loaf	\$10.00
C	VERDURE Marinated grilled zucchini, eggplant, bell peppers, onion, garlic and imported parmigiano cheese drizzled with olive oil on a grilled ciabatta loaf	\$9.00

Entrees - La Pasta

PENNE ARRABIATA Homemade tomato sauce served to a tingling spice.	(Add meatballs, sausage, chicken or shrimp \$5.00)	\$9.00
LINGUINE PRIMAVERA A wide variety of seasonal vegetables in a delicate white wine & olive oil sauce		\$9.00
PENNE CON SALMONE FRESCO Fresh Atlantic salmon in a creamy tomato sauce		\$13.00
FUSILLI FLORENTINE Tender baby spinach, sautéed button mushrooms and shrimp in a white wine cream sauce		\$13.00
POLLO PARMIGGIANA Grilled chicken breast topped with shaved imported parmigiano cheese and homemade tomato sauce (includes a side of pasta with tomato sauce)		\$13.00
POLLO ALLA GRIGLIA Tender grilled chicken breast served with grilled seasoned vegetables and starch of the day, topped with seasonal fruit and drizzled with a balsamic vinegar reduction		\$14.00
ITALIAN FRITTATA Fresh local farm eggs, spinach, bell peppers, mushrooms and pancetta. Served with grilled calabrese bread on the side		\$9.00
CALAMARI ALLA GRIGLIA Calamari grilled to perfection on top of a bed of mixed greens drizzled with olive oil		\$12.00
SALMONE ALLA GRIGLIA Fresh grilled atlantic salmon, served with starch of the day and seasonal grilled vegetables topped with a tomato cucumber salsa		\$16.00
SEAFOOD FRITTATA Fresh local farm eggs, shrimp, red chilis, parsley and baby spinach		\$13.00

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

Please inform your server of any and all food allergies, as precautions need to be taken by the chef.