

La Scala

RISTORANTE

DINNER MENU

ANTIPASTI

Mussels - 8

An assortment of onion, herbs and lemon zest sautéed in white wine and butter or marinara sauce

Bruschetta - 6

Toasted garlic focaccia bread topped with tomato, red onion and basil mix, finished with mozzarella

Fried Calamari - 8

Lightly fried calamari tossed with cherry peppers and tomato scampi

Caprese - 7

Plum tomato and fresh mozzarella layered with fresh basil and drizzled with aged balsamic and basil oil

INSALATA

Traditional Antipasto - 8

Insalata di Casa - 2

Arugula Strawberry Insalata - 7

Arugula, candied pecans and chevre cheese with a strawberry balsamic dressing

Garlic Bread Basket - 3

Crisp and well seasoned garlic bread

PIZZA

All pizza is grilled. Your choice - 8

Margherita

Fresh buffalo mozzarella, plum tomato and basil

Sicilian

Hot cappicola, salami and Italian sausage topped with fresh mozzarella and shredded smoked Gouda

Four Cheese

Ricotta, Parmesan, buffalo mozzarella and aged provolone

Vegetable

Balsamic grilled vegetables and roasted red peppers with dollops of ricotta and fresh herbs (basil, oregano and sage)

PASTA

Cheese Ravioli - 10

A blend of Italian cheeses served with house made marinara sauce and fresh mozzarella

Chicken & Gnocchi - 13

Sautéed chicken and spinach tossed with gnocchi in a pink tomato sauce

Pesto & Gnocchi - 10

*Homemade pesto tossed with gnocchi
with chicken - 12 with shrimp - 14*

Pasta... - 10

With your choice of Marilena's Homemade meatballs or sausage

Linguini with Rabe and Sausage - 13

Sautéed sausage, roasted peppers and rabe served over linguini

Linguini with Clam Sauce - 14

Served with white or red sauce

Eggplant Parmigiana - 12

Thinly sliced breaded eggplant, baked with our homemade tomato sauce and fresh mozzarella

All Credit Cards accepted. Gift Certificates available.

POLLO

Chicken Parmigiana - 14

A generous portion of fresh breaded chicken and baked with our homemade sauce and topped with fresh mozzarella

Chicken Marsala - 14

Tender chicken sautéed with portobello mushrooms and sweet marsala wine

VEAL

Veal Parmigiana - 15

A generous portion of milk-fed veal, breaded and baked with our homemade sauce and topped with fresh mozzarella

Veal Marsala - 15

Tender veal sautéed with portobello mushrooms and sweet marsala wine

CARNE

Marinated Sirloin Tips - 14

Served with your choice of polenta, risotto or pasta

Surf & Turf - 18

12 oz. N.Y. sirloin with La Scala's secret rub, grilled to perfection and served with baked stuffed shrimp and garlic spinach

PESCE

Grilled Salmon - 15

10 oz. fresh salmon marinated with fresh herbs and grilled to your liking, served over creamy polenta and topped with a fennel gremolata

Baked Haddock - 12

Fresh haddock topped with cracker crumbs, baked in white wine and served with a vegetable and pasta

Shrimp & Mussel Scampi - 14

Tender shrimp and mussels sautéed with onions and roasted garlic in a white wine and butter sauce

Mussels Marinara - 12

Fresh mussels sautéed in olive oil and herbs with fresh plum tomatoes, steamed to a tender touch in a white wine marinara and served over linguini

Seafood Fra Diavolo - market price

An array of fresh seafood cooked with vidalia onion, hot peppers and plum tomatoes over linguini and topped with flash fry calamari

La Scala SIGNATURE ITEMS

La Scala's Signature Sausage Antipasto - 14

Chicken La Scala - 16

Sautéed breaded chicken breast layered with eggplant parmigiana and fresh tomato sauce and topped with fresh mozzarella

Chicken Milan - 16

Lightly breaded chicken breast sautéed with hot cherry peppers and artichoke hearts in a white wine sauce

Grilled Boneless Pork Chop - 16

Juicy, tender, marinated boneless pork chop grilled to perfection and served with herbed polenta and braised fennel