

LA SCALA

carne

NY STRIP*

Grilled USDA Choice strip steak, garlic smashed potatoes garnished with onion rings 35
Add Mushroom Ragout 1.5

LA SCALA STEAK*

USDA Choice filet served with 4 oz. lobster and topped with bearnaise 48

FILET MIGNON*

Our 9 oz. USDA Choice filet served with smashed potatoes, garnished with onion rings 38

LA SCALA HOMEMADE SAUSAGE*

Served with sauteed peppers, mushrooms, onions and potatoes 20

VEAL PARMESAN

Breaded veal, sauteed in olive oil, served with our tomato sauce and house made spaghetti 27

VEAL MILANESE

Breaded veal, sauteed in olive oil, garlic, lemon, white wine, mushroom served over linguini topped with arugula and shaved parmesan cheese 27

VEAL SCALLOPINI

Veal dusted in flour, sautéed with portobello mushrooms, red onion and a Marsala wine demi-glace, served over Tuscan risotto 27

pollo

CHICKEN MARSALA

Chicken sautéed with mushroom and Marsala wine, served over garlic smashed potatoes 22

CHICKEN SALTIMBOCCA

Chicken breast sautéed with white wine, mushrooms and topped with prosciutto, sage and provolone cheese, served over fettuccini Alfredo 22

CHICKEN ROSA

Pan fried chicken breast topped with roasted red pepper cream sauce and fontina cheese, served over prosciutto sage angel hair 21

CHICKEN PARMESAN

Italian breaded chicken breast pan-seared and topped with provolone cheese and tomato sauce, served over fettuccini Alfredo 21

CHICKEN BELLA VISTA

Chicken breast sautéed with Italian sausage, artichokes and sun dried tomatoes, served in a light white wine cream sauce with garlic smashed potatoes 22

CHICKEN PICATTA

Chicken breast sautéed with white wine and lemon juice, served with artichoke hearts and capers over fettuccini Alfredo 22

specialita

LA SCALA SYMPHONY

Combination dinner includes spaghetti, lasagna, manicotti, meatball and Italian sausage 19

PASTA PRIMAVERA

Vegetables sautéed in olive oil and garlic, with a touch of Alfredo served over penne 16

CAJUN CHICKEN PASTA

Chicken breast sautéed with onions, mushrooms and Madeira wine in a Cajun cream sauce served over angel hair pasta 22

MANICOTTI

Stuffed with ground beef, ricotta, provolone & parmesan cheese 16

PASTA VALENTINO

Chicken breast sautéed with pancetta, spinach and tomatoes in a cream sauce, served over fettuccini 22

PENNE & CHICKEN BELLINI

Chicken breast sautéed with pancetta, mushrooms, onions and spicy marinara sauce, served over penne pasta and topped with fontina cheese 22

GNOCCHI

Homemade potato dumplings, topped with Bolognese sauce and sausage 18

RAVIOLI

Filled with ground beef, ricotta and spinach. Served with a homemade meatball 18

LASAGNA NAPOLETANA

Homemade pasta layered with ground beef, provolone & parmesan cheese, baked in our red sauce 18

SPAGHETTI POMODORO

Homemade spaghetti with a choice of Meatball, Bolognese Sauce, Mushrooms or Marinara
1 CHOICE 14 / 2 CHOICES 16

FETTUCCHINI ALFREDO

Fettuccini in Alfredo sauce 16

EGGPLANT PARMESAN

Sliced eggplant lightly breaded, layered with provolone, parmesan and tomatoes, baked in a red sauce 17

TORTELLINI ALFREDO

Cheese tortellini with peas, mushrooms and pancetta in Alfredo sauce 17

PASTA VESUVIO

Penne pasta tossed with sausage, pine nuts, sun-dried tomatoes, pesto and a Cajun spiced cream sauce 19

ANGEL HAIR FLORENTINE

Pine nuts, fresh spinach, artichoke hearts and sun-dried tomatoes tossed with olive oil over angel hair 16

WILD MUSHROOM RISOTTO

House made risotto prepared with wild mushrooms, peppers and sun-dried tomatoes 16

pesce

SURF & TURF

Filet mignon and a lobster tail with drawn butter, served with garlic smashed potatoes **Market Price**

BROILED LOBSTER TAIL

With drawn butter and garlic smashed potatoes **Market Price**

FETTUCCHINI DI MARE

Fettuccini with shrimp, scallops, clams and mushrooms in a cream sauce 24

TUSCAN SALMON

Grilled with white wine and a touch of lemon, topped with sautéed spinach and olive oil served on a bed of wild mushroom risotto 27

SHRIMP & SAUSAGE PESTO

Served over angel hair pasta and tossed with pesto, sautéed peppers and roasted corn 24

SHRIMP & SCALLOP PARMESAN

Plump shrimp and sea scallops sautéed in olive oil, garlic, tossed with tomato sauce and angel hair pasta, topped with provolone 24

PINE NUT

CRUSTED GROUPER

Fried and served over garlic smashed potatoes, topped with a roasted red pepper cream sauce 28

LINGUINI WITH CLAM SAUCE

Sautéed in olive oil and garlic, with a tomato cream sauce 18

CHILEAN SEA BASS

Chilean Sea Bass crusted with fresh herbs and topped with arugula and a lemon butter sauce, served with a sweet pea risotto 31