CLAMS OREGANATA (8) Baked with seasoned breadcrumbs - 13.99

CLAMS CASINO (8) With bacon, green and red peppers, garlic and onions - 14.99

CALAMARI FRITTI Golden fried calamari served with a side of homemade marinara sauce - 14.99

MOZZARELLA IN CAROZZA Bread stuffed with fresh mozzarella. tomato and basil, baked in a filetto di pomodoro sauce - 13.99

BUFFALO FRIED CALAMARI Sautéed in our house Buffalo sauce - 16.99

FRIED ZUCCHINI Zucchini sticks lightly breaded and fried until golden. Served with a side of tomato sauce for dipping - 12.99

MOZZARELLA STICKS Served with a side of tomato sauce - 11.99

TUFFED ARTICHOKE ed with garlic, bread crumbs, pignoli nuts and grated cheese - 13.99

MUSSELS LUCIANO Sautéed with shallots and a touch of brandy in a white cream sauce - 15.99

MUSSELS MARINARA Served in a homemade marinara sauce - 15.99

CALAMARI ARRABIATA In a spicy cherry pepper sauce - 15.99

EGGPLANT ROLLATINE - 12.99

STUFFED MUSHROOMS Stuffed with our homemade seafood stuffing - 12.99

MELANZANE FRITTE Freshly breaded eggplants sticks served with our homemade marinara sauce - 12.99

BROCCOLI RABE Fresh broccoli rabe sautéed in garlic and oil. Served with garlic

bread - 13.99 **BUFFALO WINGS (12)**

Sautéed in our house Buffalo sauce: mild, spicy, honey barbecue or cajun spice - 16.99 lobster and crab meat - 15.99

GARLIC BREAD

Toasted Italian bread topped with melted mozzarella cheese in our famous garlic sauce - 7.99

FRIED RAVIOLI (4) Filled with ricotta cheese, lightly breaded and fried to perfection.

Served with a side of tomato sauce for dipping - 12.99

ANTIPASTO FREDDO Fresh mozzarella, tomatoes, roasted red peppers, prosciutto, soppresatta, stuffed peppers, Kalamata olives, artichoke hearts

and sun-dried tomatoes Large - 19.99 Small - 15.99

ANTIPASTO CALDO

Stuffed shrimp, Baked Clam, Mussels, Seafood Stuffed Mushroom, Eggplant Rollatine and Stuffed Pepper oven baked in a light marinara sauce Large - 24.99 Small - 18.99

STUFFED EGGPLANT Sautéed eggplant stuffed with ricotta and spinach and topped with fresh mozzarella cheese - 13.99

SEAFOOD PORTOBELLO Portobello mushroom stuffed with shrimp, lobster and crab meat and baked with lemon and white wine - 14.99

STUFFED CLAMS Stuffed with shrimp.

INSALATA CAMPAGNA

Field greens tossed with walnuts.

crumbled gorgonzola cheese in our

homemade creamy balsamic - 10.99

Mesclun greens sprinkled with raisins.

fresh raspberries, roasted almonds and

raspberry vinaigrette dressing - 10.99

Tubatini pasta with white cannellin

beans, sautéed onions and diced

pancetta in a hearty tomato broth

BAKED ONION SOUP - 9.99

TORTELLINI IN BRODO

Small - 7.50 Large - 13.99

Small - 6.99 Large - 11.99

warm goat cheese. Served with a homemade

cranberries, tomatoes and

INSALATA RUSTICA

ADD TO ANY SALAD Grilled Shrimp (5) - 7.99 Grilled Chicken - 4.99 Grilled Salmon - 9.99 Blackened Shrimp (5) - 8.50 Blackened Chicken - 5.50 Blackened Salmon - 10.50

ASPARAGUS SHRIMP SALAD

Crisp romaine and iceberg lettuce topped with shrimp, asparagus, roasted red peppers, diced tomatoes tossed in our house lemon vinaigrette - 15.99

INSALATA LA SCALA

Chopped romaine topped with diced tomatoes, red onions and cucumbers, topped with shredded mozzarella cheese Large - 10.99 Small - 8.99

BABY SPINACH GORGONZOLA

Baby spinach tossed in our homemade balsamic dressing and topped with crumbled gorgonzola cheese, walnuts and tomatoes - 10.99

TUSCAN SPINACH SALAD Baby spinach tossed with fresh pineapple, dried cranberries, red onions and crumbled feta

cheese in our homemade honey vinaigrette dressing - 10.99

INSALATA MILANO

Baby arugula, beets, chickpeas, goat cheese and pignoli nuts in our homemade raspberry pesto dressing - 10.99

Large - 9.99 Small 7.99

Crisp romaine topped with homemade garlic croutons, aged

*Consuming raw or under cooked meats, fish, shellfish, or fresh

shell eggs may increase your risk of food-borne illness, especially

if you have certain medical conditions.

parmesan cheese and homemade dijon Caesar dressing

INSALATA CAPRESE

Sliced fresh mozzarella over mesclun, topped with sliced tomatoes and roasted peppers in a balsamic vinegar and oil - 11.50 With Prosciutto - 13.50

GREEK SALAD

Romaine topped with tomatoes, cucumbers, green peppers, red onions, olives and feta cheese in our homemade vinaigrette Large - 9.99 Small - 8.99

PANZANELLA

Diced tomatoes, red onions and fresh mozzarella cheese over toasted garlic bread in our homemade vinaigrette - 10.99

GARDEN SALAD

A traditional lettuce, tomato and cucumber salad. Large - 8.99 Small - 6.99

GINGER CALAMARI SALAD Romaine topped with fried calamari,

walnuts and tomatoes in our homemade ginger dressing - 14.99

MINESTRONE A hearty combination of fresh vegetables served in a light tomato broth. Small - 6.99 Large - 11.99

STRACIATELLA

Spinach and egg drop consommé. Small - 6.99 Large - 11.99 With Meatballs Small - 7.99 Large - 13.99

OUR SPECIALTIES

Pasta Substitute Whole Wheat or Gluten Free Pasta - 2.99 extra or Zucchini Linguine - 3.99 extra

& HAM

Served in a pink cream sauce - 18.99

filetto di pomodoro sauce - 17.50

RIGATONI DI CASA Topped with ricotta cheese in a

> ANGEL HAIR PRIMAVERA A medley of vegetables sautéed in your choice of pink cream sauce. marinara sauce or garlic and oil. Please let us know your preference - 18.99 With Chicken - 21.99

FARFALLE DEL SOLE

Bowtie pasta sautéed with spinach. artichoke hearts, sun-dried tomatoes and diced fresh mozzarella cheese in a light marinara sauce - 18.99

FARFALLE LA SCALA Bowtie pasta with shrimp, sun-dried tomatoes and mushrooms in a creamy pink sauce - 21.99

STUFFED RIGATONI LUCIANO

Sautéed with shiitake mushrooms. sun dried tomatoes and shallots, served in a brandy cream sauce - 19.99

ZUCCHINI LINGUINE FIRENZE

with grilled chicken, tomatoes, celery, onions, fresh mozzarella and a light marinara sauce - 18.99 breadcrumbs in garlic & oil - 21.99

RIGATONI ALLA VODKA Pink cream and vodka sauce with a touch of meat - 17.99

TORTELLINI ALLA PANNA Cheese tortellini in a pink sauce with sliced mushrooms - 18.99

FUSILLI SICILIANO Served with pan fried eggplant in a filetto di pomodoro sauce - 21.50

LOBSTER RAVIOLI Homemade striped ravioli stuffed with lobster and topped with shrimp in a white cream sauce - 28.99

PASTA PURSES Pasta purses stuffed with six cheeses and sautéed in a roasted pepper cream sauce - 21.99

PENNE DI RABE Broccoli rabe, crumbled sausage and sun-dried tomatoes in garlic and oil - 20.50

PENNE CALABRESE Shrimp, asparagus and mushrooms in a creamy pink sauce - 21.99

PENNE & BROCCOLI Served in garlic and oil - 17.50

BAKED CAVATELLI DI CASA Homemade zucchini linguine sautéed Homemade cavatelli with eggplant, black olives and fresh mozzarella in

Tossed with asparagus, sun-dried tomatoes, spinach and mushrooms in a pink sauce - 18.99

ORECCHIETTE ESCAROLE Ear shaped pasta sautéed with escarole and cannellini beans in a light garlic and oil sauce - 19.99

LINGUINE PESCATORE Shrimp, clams and mussels served over a bed of linguine in a marinara sauce - 28.99

FUSILLI ROSSO

Cork screw shaped pasta topped with marinated grilled chicken in a filetto di pomodoro sauce - 21.99

RIGATONI MAMMA MIA Sausage, mushrooms and melted mozzarella cheese in a marinara sauce - 19.99

PAPPARDELLE

Homemade ribbon pasta tossed with slow cooked sausage ragu and drizzled with truffle oil - 22.50

PAPPERDELLE OLIVATA Sautéed with asparagus, kalamata olives, garlic and grilled chicken in

a marinara sauce - 22.99

BUTTERNUT SOUASH RAVIOLI

Butternut squash filled ravioli prepared in a sherry wine sauce with cranberries and fresh ricotta. Garnished with crumbled walnuts - 22,50

YOUR CHOICE OF

Spaghetti, Rigatoni, Ziti, Linguine or Capellini

Substitute Gnocchi, Tortellini, Cavatelli, Pappardelle, Fusilli, Whole Wheat or Gluten Free Pasta - 2,99 extra or Zucchini Linguine - 3,99 extra

BOLOGNESE - 17.99

ALFREDO - 17.99

TOMATO SAUCE - 14.50

MEATBALLS - 17.99

MEAT SAUCE - 17.25

FILETTO DI POMODORO Sweet plum tomato sauce with sauteed onions - 16.50

Sauteed fresh garlic, olive oil and Italian seasonings - 15.25

SAUSAGE - 17.99

SHRIMP SAUCE - 19.50

RED OR WHITE CLAM SAUCE Minced and whole littleneck clams sauteed with fresh garlic and oil - 19.99



Fresh Italian tomatoes sauteed with garlic, olive oil and spices - 15.25

CARBONARA

White cream with bacon and onions - 18.99

AL PESTO

Homemade pesto sauce tossed with fresh ground pignoli nuts, aged parmesan cheese and Italian seasonings with a touch of cream - 17.75

Al Forno

RAVIOLI - 14.99 BAKED RAVIOLI - 15.99

LASAGNA - 17.99

BAKED STUFFED RIGATONI With bacon, peas, onions and meat sauce - 17.99

BAKED ZITI SORRENTINO With diced fried eggplant - 16.99 BAKED ZITI PARMIGIANA - 15.99

STUFFED SHELLS - 15,99 MANICOTTI - 15.99

La Scala Combination Dishes Substitute Whole Wheat or Gluten Free Pasta - 2.99 extra or Zucchini Linguine - 3,99 extra

#1 ZITI, RAVIOLI, STUFFED SHELL & MANICOTTI (ALL PARMIGIANA) - 19.99

#2 ZITI, RAVIOLI, MANICOTTI & MEATBALL (ALL PARMIGIANA) - 20.99

#3 VEAL CUTLET, CHICKEN CUTLET, MEATBALL & SAUSAGE (ALL PARMIGIANA) Served with your choice of vegetable, spaghetti or steak fries - 23.99

#4 VEAL CUTLET, CHICKEN CUTLET, FRIED SHRIMP & EGGPLANT ROLLATINE (ALL PARMIGIANA) Served with your choice of vegetable, spaghetti or steak fries - 24.99

Served with your choice of vegetable, pasta or steak fries. POLLO PARMIGIANA - 21.99 Substitute Whole Wheat or Gluten Free Pasta - 2.99 extra or Zucchini Linguine - 3.99 extra

POLLO MEDITERRANEAN POLLO ROMANO

Sautéed with diced fresh eggplant, zucchini and tomatoes served in a light white wine sauce with a touch of marinara, topped with fresh melted mozzarella cheese - 23.99

POLLO FRANCESE Lightly egg battered chicken and sautéed with lemon, butter and white wine sauce - 22.99

POLLO SORRENTINO Topped with sliced prosciutto, breaded eggplant and fresh mozzarella cheese in a filetto di pomodoro sauce - 24.99 provolone and mozzarella cheese

POLLO IMPERIALE

Boneless breast of chicken lightly egg battered. Served in a white wine lemon and butter sauce over a bed of fresh spinach and topped with grilled shrimp - 27.99

POLLO CACCIATORE Mushrooms, kalamata olives and garlic in a marinara sauce - 22.99

wine sauce - 22.99 Boneless breast of fried chicken layered with sliced fried eggplant. POLLO SCARPIELLO Topped with mozzarella in a Sweet Italian sausage, fresh tomato sauce - 23.99

POLLO CAPRICIOSA

Lightly breaded and fried chicken topped with diced fresh mozzarella cheese, roma tomatoes and CHICKEN chopped red onions. Served warm with red wine vinegar and virgin olive oil - 23.99 POLLO MONA LISA

POLLO PICATTA

Sautéed with artichoke hearts and ightly breaded and fried, then sautéed with fresh mushrooms capers in a lemon butter and wine sauce - 22.99 Served in a brown sauce with a POLLO AL PESTO

creamy pesto sauce - 28.99

GRILLED CHICKEN & BROCCOLI*

> with broccoli in garlic and oil - 20.99 * this menu item already includes

Served with your choice of vegetable, pasta or steak fries.

Substitute Whole Wheat or Gluten Free Pasta - 2.99 extra or Zucchini Linguine - 3.99 extra

Rolled and stuffed with prosciutto.

and roasted red peppers.

touch of cream - 25.99

POLLO PAESANO

Topped with sliced ripe tomato

VITELLO CAPRICIOSA

Lightly breaded and fried yeal topped with diced fresh mozzarella cheese, tomatoes and chopped red onions. Served warm with red wine vinegar and virgin olive oil - 26.99

PARMIGIANO ROMANO A veal cutlet layered with sliced fried eggplant. Topped with mozzarella

VITELLO FRANCESE Lightly egg battered veal sautéed in a lemon, butter and white wine

in a tomato sauce - 25.99

sauce - 25.99

VITELLO MARSALA Sautéed with fresh mushrooms and diced prosciutto in a brown

PARMIGIANA - 24.99 OUR SPECIALTIES

Marsala wine sauce - 25.99

VITELLO ROLLATINE

butter sauce - 25.99

VITELLO GORGONZOLA

gorgonzola cheese sauce - 26.99

VITELLO SALTIMBOCCA

prosciutto and sliced hard boiled egg

Veal scaloppine topped with

in a light brown sauce - 26.99

sun-dried tomatoes in a creamy white

VITELLO MILANESE Rolled and stuffed with prosciutto. provolone and mozzarella cheese. Served with fresh mushrooms and diced prosciutto in a light brown

Marsala wine sauce - 28.99 peppers, onions and garlic VITELLO PICCATA

Sautéed with artichoke hearts and capers in a white wine, lemon and

Veal sautéed with mushrooms and

and spinach and topped with fresh

SAUSAGE PIZZAIOLA

mushrooms, peppers, onions and garlic in a marinara sauce - 23.99

Customer: Before you place your order, please tell your server if any person(s) in your party has any allergy to any food. Thank You.

Breaded, deep fried and served with lemon - 22.99 VITELLO PIZZAIOLA Veal sautéed with mushrooms.

in a marinara sauce - 26.99 EGGPLANT ROLLATINE - 21.99

EGGPLANT PARMIGIANA - 20.99

STUFFED EGGPLANT Sautéed eggplant stuffed with ricotta

mozzarella cheese - 24.99

Italian sweet sausage sautéed with

mushrooms, artichoke hearts, pepperoncini and roasted potatoes in a light brown sauce - 24.99 GRILLED BALSAMIC

Sautéed with fresh mushrooms and

diced prosciutto in a brown Marsala

POLLO MARSALA

Grilled boneless breast of chicken served over wilted spinach and topped with grilled zucchini, eggplant, portobello mushroom and roasted peppers, with a drizzled balsamic glaze - 23.99

Chicken layered with sliced tomato and our seafood stuffing and served in a

and melted fresh mozzarella cheese. Served in a light filetto di pomodoro Grilled boneless breast of chicken served

your choice of vegetable, pasta or steak fries