

## antipasti

Stuffed Artichoke	6.95
Mussels Luciano White Wine with a touch of Cream	8.95
Broccoli Rabe	7.50
Stuffed Clams (6)	8.95
Baked Clams (6)	7.50
★ Fresh Clams on the Half Shell (6)	6.95
Stuffed Portobello Mushroom Stuffed with Seafood	9.95
Fried Calamari	7.50
Mussels Marinara	7.95
Stuffed Mushrooms	7.50
Eggplant Rollatine	7.50
Mozzarella Sticks	5.95
Fried Zucchini Sticks	5.95
Antipasto Freddo sm 8.95 lg 10.95	
Imported Meats & Vegetables Marinated in Olive Oil & Balsamic Vinegar	
Special Hot Antipasto sm 9.95 lg 16.95	
Stuffed Shrimp, Baked Clams, Stuffed Mussels, Stuffed Mushrooms, Stuffed Eggplant and Stuffed Peppers	
Stuffed Eggplant Ricotta & Spinach, Topped with Fresh Mozzarella	8.95
Calamari Arrabiata in a Spicy Sauce	8.95
Mozzarella in Carozza	6.95

## zuppe

sm 4.50	lg 6.95
Minestone - A Hearty Combination of Fresh Vegetables in a Light Tomato Broth	
Pasta e Fagioli - Small Tubular Pasta, White Cannellini Beans with a Touch of Fresh Plum Tomato, Garlic and Olive Oil	
Stracciatella - Spinach and Egg Drop Consomme with Meatballs .75 Extra	
Tortellini in Brodo - Meat or Cheese Tortellini in Consomme sm 4.95 lg 7.50	

## insalate

Salad with Grilled Chicken 2.95 Extra	Salad with Shrimp 5.95 Extra
Panzanella Fresh Mozzarella, Tomato and Red Onion over Toasted Garlic Bread	6.95
Caesar Small 4.25 Large 6.50	
Greek Salad Small 4.75 Large 6.95	
Garden Salad Small 3.50 Large 5.50	
Insalata La Scala Small 5.50 Large 7.50	
Romaine Lettuce topped with diced Tomato, Onion, Cucumber and Shredded Mozzarella Cheese	
Baby Spinach Gorgonzola topped with Gorgonzola Cheese and Walnuts in a light Balsamic and Olive Oil Dressing	7.50
Insalata Rustica Mesculine Greens sprinkled with Raisins and Roasted Almonds, topped with warm Goat Cheese in a light homemade Raspberry Vinaigrette Dressing	7.95
Insalata Caprese Sliced Fresh Mozzarella topped with Sliced Tomato and Roasted Red Peppers in Balsamic Vinegar and Olive Oil	7.95
Asparagus Shrimp Salad Romaine and Iceberg Lettuce topped with Shrimp, Asparagus, Roasted Red Peppers and diced Tomatoes in a Lemon Vinaigrette	9.95
String Bean, Potato, Tomato & Red Onion Salad	7.95

Our Delicious  
Garlic Bread  
3.50

## on the side

Meatballs or Sausage	4.75
Spinach	4.50
Escarole	4.75
Broccoli	4.50
Steak Fries	3.50

## house special pasta

Baked Cavatelli Di Casa - Eggplant, Black Olives and Fresh Mozzarella Cheese with Marinara Sauce	11.95
Penne - with Broccoli & Garlic	9.95
Rigatoni alla Vodka Pink Cream and Vodka Sauce with a touch of Meat	11.50
Rigatoni - with Peas & Ham	11.50
Rigatoni di Casa, Ricotta & Filetto Di Pomodoro Sauce	10.50
Angel Hair Primavera Mixed Vegetables with Garlic & Oil, Pink, or Red Sauce with Chicken	14.50
Bow Ties La Scala Shrimp, Mushrooms & Sun Dried Tomatoes in a Pink Sauce	14.95
Pasta Calabrese Shrimp, Asparagus and Mushrooms served in a Pink Sauce	14.95
Ravioli in Pesto	11.50
Pasta Purses Pasta Stuffed with Four Cheeses, sauteed in a Roasted Pepper Sauce	14.95
Penne Siciliano with Fresh Eggplant & Filetto Di Pomodoro Sauce	10.50
Gnocchi Bolognese Hearty Meat Sauce with a touch of Cream	12.95
Tortellini alla Panna in a Pink Sauce with Sliced Mushrooms	11.95
Linguine Pescatore with Shrimp, Clams & Mussels	15.95
Linguine Carbonara Egg Noodles sauteed in Butter with Eggs, Onions & Bacon, topped with a Blend of Parmesan and Romano Cheeses, with a Sprinkle of White Wine and a Touch of Cream	10.95
Fettuccine Alfredo Egg Noodles sauteed in Butter with Eggs and Heavy Cream, topped with a Blend of Romano and Parmesan Cheeses	10.95
Penne Broccoli Rabe Penne sauteed with Sausage and Broccoli Rabe in a Garlic and Virgin Olive Oil	13.95
Pappardelle Ribbon Pasta tossed with Slow Cooked Sausage, Ragu, and drizzled with Truffle Oil	15.95
Fusilli Sicilano Homemade Spiral Pasta Topped with sauteed Eggplant in Filetto di Pomodoro crushed Tomato Sauce	15.95
Lobster Ravioli topped with Jumbo Shrimp Homemade, in a White Cream Sauce	21.95

SUBSTITUTE : Whole Wheat Pasta - \$2.00 Extra

## la scala combination dishes

1. Ziti - Ravioli - Stuffed Shells - Manicotti (All Parmigiana) 9.95
2. Meatball - Ziti - Ravioli - Manicotti (All Parmigiana) 10.95
3. Veal Cutlet - Chicken Cutlet - Meatball - Sausage (All Parmigiana) with Side of Spaghetti 12.95
4. Chicken Cutlet - Fried Shrimp - Veal Cutlet and Eggplant Rollatine (All Parmigiana) with Side of Spaghetti 13.95

## pasta al forno

Ravioli	7.75
Lasagna	9.50
Baked Ravioli or Baked Manicotti	8.50
Baked Stuffed Rigatoni with Bacon, Peas, Onion & Meat Sauce	10.50
Baked Ziti Sorrentino - with Eggplant	9.75
Baked Ziti Parmigiana	8.50
Stuffed Shells	8.50
Stuffed Rigatoni Filetto Di Pomodoro	9.50

## ★ pesce

Served with Choice of One: Salad, Vegetable, or Spaghetti

Zuppa di Clams - Clams Prepared in a Spicy Marinara Sauce	14.50
Shrimp alla Francese - Shrimp Lightly Fried in Egg Batter, Sauteed in Lemon Butter and Wine Sauce	16.95
Shrimp Scampi - Shrimp in Light Sauce of Butter, Garlic & Wine	16.95
Shrimp Fra Diavolo - Shrimp in a Plum Tomato Sauce - A Bit Spicy with Clams	17.95
Shrimp Marinara - Shrimp in Italian Plum Tomato Sauce with Clams	16.95
Shrimp Parmigiana - Shrimp Lightly Fried, Topped with Tomato Sauce and Cheese	16.95
Fried Shrimp - Lightly Fried Served with Lemon & Tartar Sauce	15.95
Shrimp Pesto - Shrimp in Pesto Sauce over Linguine	16.95
Shrimp Monachina Breaded Shrimp sauteed with Peas, Onions, and Shiitake Mushrooms, topped with melted Fresh Mozzarella in a Light Marinara Sauce	17.95
Lobster Tail Fra Diavolo - 1 - 8 oz. Tail, 2 Shrimp, 2 Clams and 4 Mussels, prepared in Marinara Sauce - a Bit Spicy	23.95
Broiled Lobster Tail - 1 - 8 oz. Tail, Broiled with Drawn Butter	19.95
Calamari - Prepared in a Plum Tomato Sauce with Clams	13.95
Scungilli - Prepared in a Plum Tomato Sauce with Clams	14.95
Mussels Marinara - Prepared in a Light Plum Tomato Sauce	13.95
Flounder Livornese - Sauteed with Capers and Olives	15.95
Flounder alla Francese - Flounder Lightly Fried in Egg Batter, Sauteed in Lemon Butter and Wine Sauce	15.95
Broiled Flounder	14.50
Stuffed Flounder - Stuffed with Shrimp, Lobster and Crabmeat	16.95
Fried Calamari	13.50
Gamberi Della Casa Shrimp sauteed with diced Tomato, Asparagus and a touch of Fresh Basil in a light Marinara Sauce with a touch of Cream	16.95

## chef's specialties

Served with Choice of One: Salad, Vegetable, or Spaghetti

### Fisherman's Platter No. I

Shrimp, Scungilli, Calamari, Clams, Cooked together in a Spicy Sauce (Sauce can be made Mild)	19.95
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### Fisherman's Platter No. II

Clams, Lobster Tails, Shrimp and Mussels, Cooked together in a Spicy Sauce (Sauce can be made Mild)	22.95
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### Fisherman's Platter No. III

Shrimp, Scungilli, Calamari, Clams, Lobster Tails and Mussels, Cooked together in a Spicy Sauce (Sauce can be made Mild)	24.95
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### Shrimp and Chicken Alla Francese

Shrimp & Chicken, Egged and Lightly Fried, Sauteed in Lemon, Butter & Wine Sauce	For One 16.95 For Two 31.95
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### Stuffed Shrimp

Shrimp, Stuffed with Crab Meat, in a Light Sauce of Garlic and Wine	21.95
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### Chicken and Shrimp Pizzaiola

Chicken & Shrimp, Sauteed with Mushrooms, Onions and Peppers in a Light Marinara Sauce	17.95
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★ This Item may be cooked to your Liking. Please note that 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.

## secondi

Served with Choice of One: **Salad, Vegetable, or Spaghetti**

Eggplant Rollatine .....	12.25
Eggplant Parmigiana .....	11.50
Stuffed Eggplant - Ricotta and Spinach, Topped with Fresh Mozzarella Cheese .....	14.50
Veal Milanese - Breaded, Deep Fried and Served with Lemon .....	12.50
Veal Cutlet Parmigiana .....	13.50
Veal Cutlet Parmigiana alla Romano - Veal Cutlet and Eggplant Combined .....	13.95
Veal Scaloppine alla Marsala - Veal Sauteed with Mushrooms and Prosciutto in Marsala Wine .....	14.95
Veal Scaloppine alla Francese - Veal, Egged and Lightly Fried, Sauteed in a Light Lemon, Butter and Wine Sauce .....	14.95
Veal Scaloppine Piccata - Sauteed Veal, Artichoke Hearts and Capers in a Lemon, Butter and Wine Sauce .....	14.95
Veal Scaloppine Pizzaiola - Veal Sauteed in Onions, Mushrooms and Peppers, delicately seasoned in a Plum Tomato Sauce with a Bit of Wine .....	14.95
Veal Saltinbocca Veal Scaloppine Topped with Prosciutto & Sliced Hard Boiled Egg, Served over Fresh Spinach in a Light Brown Sauce ..	15.95
Veal Gorgonzola Veal Sauteed with Mushrooms and Sundried Tomatoes in a Creamy White Gorgonzola Cheese Sauce .....	15.95
Veal Scaloppine Rollatine Veal Stuffed with Prosciutto, Cheese, Parsley, Mushrooms and Spices .....	15.95
Italian Sweet Sausage Pizzaiola - Sausage Sauteed with Onions, Mushrooms & Peppers, in Plum Tomato Sauce with a Bit of Wine ...	14.95
Filet Mignon Marsala - Tender Filet Mignon Sauteed with Mushrooms and Prosciutto in Marsala Wine .....	21.95

## pollo

Served with Choice of One: **Salad, Vegetable, or Spaghetti**

Grilled Balsamic Chicken - Chicken Breast marinated in imported Balsamic Vinegar, Olive Oil and Spices .....	11.95
Breast of Chicken Parmigiana .....	12.95
Chicken Francese .....	13.95
Chicken alla Marsala - Filets of Chicken with Mushrooms and Prosciutto in a Wine Sauce .....	13.95
Chicken Scarpiello - Mushrooms, Pepperoncini and Artichoke Hearts .....	14.95
Chicken Cacciatore - Garlic, Mushrooms and Olives in Marinara Sauce .....	13.95
Chicken Picatta - Sauteed with Artichoke Hearts and Capers, in a Lemon, Butter and White Wine Sauce .....	14.95
Chicken Paesano - Topped with Melted Fresh Mozzarella and Sliced Tomato Served in a White Wine Sauce with a Touch of Marinara ...	14.95
Chicken Capriciosa - Lightly Breaded and Fried, Topped with Diced Fresh Mozzarella, Red Onion and Diced Tomatoes, Served Cold with a Touch of Lemon, Balsamic Vinegar and Extra Virgin Olive Oil .....	15.95

## spaghetti - ziti - rigatoni or linguine *with:*

Meatballs .....	9.50	Marinara Sauce .....	7.95
Meat Sauce .....	8.95	Sausage .....	9.50
Tomato Sauce .....	7.95	Shrimp Sauce .....	11.95
Butter Sauce .....	7.95	Filetto Di Pomodoro ...	8.95
Garlic and Oil .....	7.95	Clam Sauce (Red or White)	9.95

SUBSTITUTE : Gnocchi, Tortellini, Cavatelli, Pappardelle,  
Fusilli or Whole Wheat Pasta - \$2.00 Extra

## pizza

## sicilian

Square Pizza with Cheese 13.75

## neapolitan

Round Pizza with Cheese Medium 10.00 Large 11.95

Add Your Own Favorite Topping: \$ 2.50 each  
Sausage, Meatball, Pepperoni, Mushroom, Extra Cheese,  
Peppers, Onions or Garlic

## La Scala Combination with The Works

Medium 16.50 Large 18.50 Sicilian 20.25

## specialty pies

White Pizza .....	15.95	Chicken Parmigiana ...	19.95
White Broccoli .....	16.95	Buffalo Chicken .....	19.95
White Spinach .....	16.95	Chicken Bruscetta .....	19.95
Sfincone .....	14.95	Chicken Marsala .....	19.95
Grandma .....	14.95	Stuffed Eggplant .....	19.95
Salad .....	18.95	Fresh Mozzarella .....	19.95
Bruscetta .....	14.95	with Tomato	
		Marinara .....	10.00

## calzones and rolls

Calzone .....	5.95		
Chicken Roll .....	5.95	Sausage Roll .....	5.95

## wraps

Grilled Chicken Pesto ..	5.95	Prosciutto .....	5.95
with Fresh Mozzarella		with Fresh Mozzarella and Roasted Red Peppers	
Grilled Chicken Ceasar .	5.95	Turkey, Lettuce & Tomato .	5.95
Grilled Vegetable .....	5.95	Italian Submarine .....	5.95
with Cheese			

## hero sandwiches

Grilled Chicken with Lettuce and Tomato ...	6.95	Shrimp Parmigiana ....	9.50
Chicken Parmigiana ...	6.50	Sausage and Peppers ..	6.50
Veal and Mushrooms ..	7.25	Sausage Parmigiana ...	6.50
Veal Parmigiana .....	7.25	Peppers and Eggs .....	5.75
Veal and Peppers .....	7.25	Submarine .....	7.00
Meatball Parmigiana ...	6.50	Eggplant Parmigiana ...	6.50

## panini

Broccoli Rabe & Fresh Mozzarella .....	5.95
Eggplant with Roasted Pepper and Provolone Cheese .....	5.95
Grilled Chicken with Fresh Mozzarella & Tomato .....	5.95
Portobello Mushroom, Fresh Mozzarella & Roasted Peppers .	5.95
Prosciutto with Fresh Mozzarella and Roasted Peppers .....	5.95
Breaded Chicken Cutlet with Provolone Cheese and Roasted Red Peppers .....	5.95

# La Scala



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Open 7 Days a Week