

# SCALA'S

## BISTRO

"...at the end of dinner, body and soul both enjoy a remarkable sense of well being."

~JEAN-ANTHELME BRILLAT-SAVARIN

### -PRIMI-

<b>ZUPPA</b>	9.50
VEGGIE BRODO, LAMB POLPETTINI, ANELLINI, SWISS CHARD, EVOO	
<b>FRITTO MISTO</b>	12.50
CRISPY CALAMARI, ROCK SHRIMP, ONION, FENNEL, GREEN BEANS, SHERRY CAYENNE AIOLI	
<b>BRUSCHETTA</b>	10.50
DUCK PROSCIUTTO, SUMMER PEACHES, BLACK PEPPER MARSCAPONE, MICRO MINT, SABA	
<b>MOULES FRITES</b>	15.00
STEAMED MUSSELS, LEEKS, PASTIS, GRAINS OF PARADISE, CRACKED BLACK PEPPER AIOLI	
<b>BEEF CARPACCIO</b>	12.00
CAPERS, LEMON, ARUCULA, OLIVE OIL, PARMIGIANO REGGIANO	
<b>OLIVE OIL POACHED PRAWNS</b>	16.00
GIGANTE BEANS, FENNEL, ROMESCO SAUCE	
<b>DRAKES BAY OYSTERS</b>	17.00/HALFDOZEN
WHITE BALSAMIC- FRESNO CHILI MIGNONETTE	

### -PIZZETTA-

<b>MARGHERITA</b>	12.00
FRESH MOZZARELLA, MARINARA SAUCE, BASIL	
<b>FINGERLING POTATO</b>	13.00
APPLEWOOD SMOKED BACON, BALSAMIC ONIONS, SAGE, GORGONZOLA	
<b>COPPA SALAMI</b>	14.00
SPRING GARLIC, BRAISED PEPPERS, ITALIAN FONTINA, CHILI FLAKES	
<b>SQUASH BLOSSOM</b>	14.00
CRÈME FRAICHE, CHILI FLAKES, TRUFFLE OIL, PARMIGIANO REGGIANO	

### -INSALATA-

<b>HEIRLOOM TOMATO SALAD</b>	13.00
MOZZARELLA DI BUFALA, BASIL PESTO, FRIED ZUCCHINI	
<b>LITTLE GEMS</b>	9.50
PERSIAN CUCUMBERS, OLIVES, FETA, RADISH, GREEN ONIONS, KALAMATA OLIVES OREGANO-RED WINE VINAIGRETTE	
<b>ORGANIC COASTAL GREENS</b>	9.50
SANTA ROSA PLUMS, TOASTED ALMONDS, CITRONETTE	
<b>CAESAR SALAD</b>	10.50
HEARTS OF ROMAINE, SHAVED PARMIGIANO REGGIANO, GARLIC CROUTONS	
ADD SPANISH WHITE ANCHOVIES	2.00
ADD CHICKEN	4.00

# SCALA'S BISTRO

## -PASTA-

<b>PESTO &amp; RICOTTA RAVIOLI</b> LEMON CREAM OR MARINARA SAUCE	16.50
<b>ORECCHIETTE &amp; ITALIAN SAUSAGE</b> SPICY CALABRIAN SAUSAGE, DE CICCIO BROCCOLI, OLIO VERDE, PARMIGIANO REGGIANO	18.00
<b>GOAT CHEESE SPRING GARLIC PANSOTTI</b> FAVA BEANS, TARRAGON, PANCETTA, PARMESAN VEGETABLE BRODO	17.00
<b>LINGUINE &amp; CLAMS</b> MANILA CLAMS, GARLIC, ROASTED TOMATO, WHITE WINE, CHILI FLAKES	22.00
<b>PAPPARDELLE</b> TOMATO BRAISED PORK SUÇO, SWISS CHARD, MARJORAM, PARMIGIANO REGGIANO	19.00
<b>LEMON &amp; BLACK PEPPER TAGLIALINI</b> SUMMER SQUASH, ZUCCHINI, LEMON VERBENA, RICOTTA SALATA	18.00

## -SECONDI-

<b>PAN SEARED NORTHERN HALIBUT</b> SWEET ONION SAUCE, PEA TENDRILS, CLAM, BACON VINAIGRETTE	28.00
<b>GRILLED <i>LOCH DUART</i> SALMON</b> BUTTERMILK MASHED POTATOES, CHIVE BUTTER SAUCE, ROASTED TOMATO VINAIGRETTE	26.00
<b>RISOTTO</b> SONOMA DUCK BREAST, BABY ARTICHOKE, CIPOLLINI, PEA TENDRILS, PRESERVED MEYER LEMON	29.00
<b>DAY BOAT SCALLOPS</b> HEN OF THE WOODS MUSHROOMS, SUGAR SNAP PEAS, PUFFED WILD RICE, APRICOT	28.00
<b>ROASTED CHICKEN</b> HEIRLOOM TOMATO-CUCUMBER PANZANELLA, GRILLED BREAD, PURSLANE	26.00
<b>STEAK FRITES</b> GRILLED RIB EYE, GREEN PEPPERCORN SAUCE, POMMES FRITES	29.00

## -CONTORNI-

<b>SAUTÉED SPINACH</b> GARLIC, OLIVE OIL, GRILLED LEMON	7.00
<b>SMASHED PEAS</b> MINT, LEMON AGRUMATO	8.00
<b>POMMES FRITES</b> CRACKED BLACK PEPPER AIOLI	5.00

A HEARTY EFFORT HAS BEEN MADE TO BRING LOCAL, ORGANIC, AND SUSTAINABLE PRODUCTS TO YOUR TABLE.  
EXECUTIVE CHEF JEN BIESTY

AN 18% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE

SCALA'S BISTRO IS NOT RESPONSIBLE FOR LOST, STOLEN, AND/OR DAMAGED ITEMS.