

SCALA'S

B I S T R O

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

-PRIMI-

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

-PIZZETTA-

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

-INSALATA-

**COASTAL GREENS	9.50
ORGANIC BABY GREENS, SANTA ROSA PLUMS, TOASTED ALMONDS, CITRONETTE	
HEIRLOOM TOMATO SALAD	13.00
MOZZARELLA DI BUFALA, BASIL PESTO, FRIED ZUCCHINI	
LITTLE GEMS	9.50
PERSIAN CUCUMBERS, OLIVES, FETA, RADISH, SPRING ONIONS, OREGANO-RED WINE VINAIGRETTE	
COBB SALAD	15.00
GRILLED CHICKEN BREAST, BACON, BUTTERMILK BLUE, AVOCADO, EGG, RED WINE VINAIGRETTE	
DUCK CONFIT SALAD	16.00
QUINOA- WATERCRESS SALAD, ENGLISH PEAS, SPRING ONIONS, FLAMBEAU RADISHES, HAZELNUTS	
OLIVE OIL POACHED PRAWNS	17.00
WILD ARUGULA, IACOPI FARMS GIGANTE BEANS, ROMESCO SAUCE	
CAESAR SALAD	10.50
HEARTS OF ROMAINE, SHAVED PARMIGIANO REGGIANO, GARLIC CROUTONS	
ADD SPANISH WHITE ANCHOVIES	2.00
ADD CHICKEN	4.00

SCALA'S

BISTRO

-PANINI-

**TRAMEZZINO	14.50
SPICY BARBEQUE PORK SHOULDER, ARUGULA, HOAGIE ROLL, FINGERLING POTATO SALAD	
SEARED FILET MIGNON SLIDERS	16.00
WATERCRESS SALAD, PINK PEPPERCORN BRIOCHE, POMMES FRITES	
BISTRO BURGER	11.50
TRADITIONAL ACCOMPANIMENTS, HOUSE MADE BUN, POMMES FRITES	
ADD CHEDDAR OR MOUNTAIN GORGONZOLA	1.00

-PASTA-

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

-SECONDI-

**GRILLED 'LOCH DUART' SALMON	26.00
BUTTERMILK MASHED POTATOES, CHIVE BUTTER SAUCE, CHERRY TOMATOES	
RISOTTO	24.00
GARLIC SAUSAGE, MELTED LEEKS, ROMANO BEANS, SAFFRON BUTTER, ARUGULA	
DAY BOAT SCALLOPS	28.00
HEN OF THE WOODS, SUGAR SNAP PEAS, PUFFED WILD RICE, APRICOT	
PAN SEARED NORTHERN HALIBUT	28.00
SWEET ONION SAUCE, PEA TENDRILS, CLAM-BACON VINAIGRETTE	
ROASTED CHICKEN	24.00
HEIRLOOM TOMATO-CUCUMBER PANZANELLA, GRILLED BREAD, PURSLANE	
STEAK FRITES	27.00
GRILLED RIB EYE STEAK, GREEN PEPPERCORN SAUCE, POMMES FRITES	

-CONTORNI-

SAUTÉED SPINACH	7.00
GARLIC, OLIVE OIL, GRILLED LEMON	
POMMES FRITES	5.00
CRACKED BLACK PEPPER AIOLI	

** THE CHEF INVITES YOU TO ENJOY A FEW OF HER FAVORITE DISHES.
FOR NINETEEN DOLLARS YOU CAN ENJOY AN APPETIZER AND ENTRÉE
THAT ARE DENOTED BY THE ASTERISK.
MONDAY- FRIDAY ONLY

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.