

# SCALA'S

## BISTRO

### -PRIMI-

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| <b>ZUPPA</b><br>DEL GIORNO  | AQ                |
| <b>ALASKAN HALIBUT CEVICHE</b><br>AVOCADO, CUCUMBER, BASIL, LIME JUICE, PICKLED FRESNO CHILIES            | 14.00             |
| <b>FRITTO MISTO</b><br>CALAMARI, WHITE PRAWNS, FENNEL, PADRONE PEPPERS, GREEN BEANS, SHERRY CAYENNE AIOLI | 12.50             |
| <b>BRUSCHETTA</b><br>EGGPLANT CAPONATA, MOZZARELLA DI BUFALA, BASIL, CAPEZZANO OLIVE OIL, PINE NUTS       | 11.50             |
| <b>BEEF CARPACCIO</b><br>ANGUS BEEF, CAPERS, LEMON, ARUGULA, OLIVE OIL, PARMIGIANO REGGIANO               | 13.00             |
| <b>MOULES FRITES</b><br>STEAMED MUSSELS, LEEKS, PASTIS, GRAINS OF PARADISE, BLACK PEPPER AIOLI            | 15.00             |
| <b>DRAKE'S BAY FARMS OYSTERS</b><br>FRESNO CHILI-WHITE BALSAMIC MIGNONETTE                                | 17.00/ HALF DOZEN |

### -PIZZETTA-

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| <b>PROSCIUTTO DI PARMA</b><br>CRESCENZA CHEESE, WILD ARUGULA, VILLA MANDORI BALSAMIC             | 15.00 |
| <b>MARGHERITA</b><br>HEIRLOOM TOMATOES, MOZZARELLA, STEWED GARLIC, BASIL                         | 13.00 |
| <b>COPPA SALAMI</b><br>GREEN ONION, BRAISED PEPPERS, STEWED GARLIC, ITALIAN FONTINA              | 14.00 |
| <b>SQUASH BLOSSOM FLATBREAD</b><br>CRÈME FRAICHE, PARMIGIANO REGGIANO, TRUFFLE OIL, CHILI FLAKES | 14.00 |

### -INSALATA-

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| <b>HEIRLOOM TOMATO</b><br>MOZZARELLA DI BUFALA, OLIO VERDE, BASIL, OLIVE OIL CROUTONS   | 14.00 |
| <b>LITTLE GEMS</b><br>MEDITERRANEAN CUCUMBERS, OLIVES, FETA, RADISH, GREEN ONIONS, OREGANO-RED WINE VINAIGRETTE                                 | 11.50 |
| <b>COASTAL GREENS</b><br>BING CHERRIES, TOASTED ALMONDS, CITRONETTE   | 10.00 |
| <b>CAESAR</b><br>HEARTS OF ROMAINE, SHAVED PARMIGIANO REGGIANO, GARLIC CROUTONS, ANCHOVIES<br>ADD SPANISH WHITE ANCHOVIES 2.00 ADD CHICKEN 4.00 | 10.50 |

# SCALA'S B I S T R O

## -PASTA-

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| <b>PESTO &amp; RICOTTA RAVIOLI</b><br>LEMON CREAM OR MARINARA SAUCE  | 17.00 |
| <b>ORECCHIETTE &amp; ITALIAN SAUSAGE</b><br>SPICY CALABRIAN SAUSAGE, BROCCOLI DE CICCIO, OLIO VERDE          | 18.00 |
| <b>BUCATINI ALL'AMATRICIANA</b><br>PANCETTA, ONIONS, PECORINO, SWEET 100'S, PARSLEY                          | 19.00 |
| <b>LINGUINE &amp; CLAMS</b><br>MANILA CLAMS, GARLIC, ROASTED TOMATO, WHITE WINE, CHILI FLAKES                | 23.00 |
| <b>PAPPARDELLE</b><br>TOMATO BRAISED PORK SUÇO, SWISS CHARD, PARMIGIANO REGGIANO, MARJORAM                   | 19.00 |
| <b>RICOTTA GNOCCHI</b><br>CORN, CORN CREAM, FRIED PROSCIUTTO, SMOKED PAPRIKA OIL                             | 19.00 |
| <b>PENNE PUTTANESCA</b><br>AHI TUNA, ANCHOVIES, GARLIC, CAPERS, ONIONS, TOMATOES, CHILI FLAKES, BREAD CRUMBS | 19.00 |

## -SECONDI-

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| <b>RISOTTO</b><br>DEL GIORNO  | AQ    |
| <b>WILD KING SALMON</b><br>BUTTERMILK MASHED POTATOES, CHIVE BUTTER SAUCE, CHERRY TOMATOES  | 29.00 |
| <b>PAN ROASTED NORTHERN HALIBUT</b><br>WILD NETTLES, BUTTER BEANS, KING TRUMPET MUSHROOMS, GRILLED BABY FENNEL, BACON             | 28.00 |
| <b>FREE RANGE CHICKEN BREAST</b><br>SUMMER CORN POLENTA, PEPPERONATA, SALSA VERDE   | 24.00 |
| <b>GRILLED SKIRT STEAK</b><br>GREEN PEPPERCORN SAUCE, POMMES FRITES, SMOKED TOMATO AIOLI  | 27.00 |
| <b>**DUCK CONFIT</b><br>FARRO, GRILLED PEACHES, BALSAMIC ONIONS, PISTACHIO, OIL CURED OLIVES,<br>VILLA MANODORI BALSAMIC, ARUGULA | 21.00 |

## -CONTORNI-

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| <b>POMMES FRITES</b><br>CRACKED BLACK PEPPER AIOLI         | 5.00 |
| <b>SAUTÉED SPINACH</b><br>GARLIC, OLIVE OIL, GRILLED LEMON | 7.00 |
| <b>SWEET SUMMER CORN</b><br>CHILI-MARJORAM BUTTER          | 8.00 |

### **\*\*My Fruit, My Body**

ORIGINATED BY LOCAL GROWERS

TO RAISE AWARENESS ABOUT THE CANCER FIGHTING ATTRIBUTES OF PEACHES AND PLUMS.  
WE WILL BE DONATING \$1 OF EVERY DISH CONTAINING THESE FRUITS! THANK YOU

20% GRATUITY MAY BE ADDED TO PARTIES OF FIVE OR MORE

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

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

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE ORDERING.

WE PREFER NO SUBSTITUTIONS. THANK YOU