

# SCALA'S

## B I S T R O

### -PRIMI-

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

### -PIZZETTA-

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

### -INSALATA-

<b>MELON &amp; PROSCIUTTO</b>		12.50
BLACKBERRIES, WATERCRESS, HAZELNUTS, MINT		
<b>COASTAL GREENS</b>		10.00
BING CHERRIES, TOASTED ALMONDS, CITRONETTE		
<b>HEIRLOOM TOMATO</b>		14.00
MOZZARELLA DI BUFALA, OLIO VERDE, BASIL, OLIVE OIL CROUTONS		
<b>LITTLE GEMS</b>		11.50
MEDITERRANEAN CUCUMBERS, OLIVES, FETA, RADISH, GREEN ONIONS, OREGANO-RED WINE VINAIGRETTE		
<b>CAESAR</b>		10.50
HEARTS OF ROMAINE, SHAVED PARMIGIANO REGGIANO, GARLIC CROUTONS, ANCHOVIES		
ADD SPANISH WHITE ANCHOVIES		2.00
ADD CHICKEN		4.00

### -PANINI-

<b>TRAMEZZINO</b>		AQ
DEL GIORNO		
<b>TOMBO TUNA TARTINE</b>		15.50
SMOKED TOMATO AIOLI, WATERCRESS, PICKLED ONIONS, OLIVE TAPENADE, GREEN BEANS		
<b>BISTRO BURGER</b>		11.50
TRADITIONAL ACCOMPANIMENTS, HOUSE MADE BUN, POMMES FRITES		
ADD CHEDDAR OR MOUNTAIN GORGONZOLA		1.00

# SCALA'S B I S T R O

## -PASTA-

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

## -SECONDI-

<b>RISOTTO</b> DEL GIORNO	AQ
<b>GRILLED WILD KING SALMON</b> BUTTERMILK MASHED POTATOES, CHIVE BUTTER SAUCE, CHERRY TOMATO VINAIGRETTE	29.00
<b>PAN ROASTED NORTHERN HALIBUT</b> WILD NETTLES, BUTTER BEANS, KING TRUMPET MUSHROOMS, GRILLED BABY FENNEL, BACON	28.00
<b>FREE RANGE CHICKEN BREAST</b> SUMMER CORN POLENTA, PEPPERONATA, SALSA VERDE	24.00
<b>GRILLED SKIRT STEAK</b> GREEN PEPPERCORN SAUCE, POMMES FRITES	27.00
<b>COBB SALAD</b> GRILLED CHICKEN BREAST, BACON, BUTTERMILK BLUE, AVOCADO, EGG, RED WINE VINAIGRETTE	15.00
<b>SWEET SHRIMP "LOUIS" SALAD</b> BUTTERLEAF LETTUCE, EGG, CHERRY TOMATOES, AVOCADO, LOUIS DRESSING	21.00
<b>*DUCK CONFIT</b> GRILLED PEACH, BALSAMIC ONION, FARRO, PISTACHIO, ARUGULA, PEACH VINAIGRETTE	24.00

## -CONTORNI-

<b>POMMES FRITES</b> CRACKED BLACK PEPPER AIOLI	5.00
<b>SAUTÉED SPINACH</b> GARLIC, OLIVE OIL, GRILLED LEMON	7.00
<b>SWEET SUMMER CORN</b> 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.

WE PREFER NO SUBSTITUTIONS. THANK YOU

\*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.