

SCALA'S

B I S T R O

"Shipping is a terrible thing to do to vegetables. They probably get jet-lagged, just like people."

~Elizabeth Berry

-PRIMI-

ZUPPA DEL GIORNO	9.50
FRITTO MISTO CALAMARI, ROCK SHRIMP, ONIONS, FENNEL, GREEN BEANS, SHERRY CAYENNE AIOLI	12.50
BRUSCHETTA CECI BEAN, CHILI SOFRITO, BOQUERONES, PECORINO	11.00
BEEF CARPACCIO ANGUS BEEF, CAPERS, LEMON, ARUGULA, OLIVE OIL, PARMIGIANO REGGIANO	13.00
CRAB TOAST DUNGENESS CRAB, VER JUS-GOLDEN MISO DRESSING, CELERY ROOT REMOULADE, MEYER LEMON	14.00
MOULES FRITES STEAMED MUSSELS, LEEKS, PASTIS, GRAINS OF PARADISE, BLACK PEPPER AIOLI	15.00
DRAKE'S BAY FARMS OYSTERS WHITE BALSAMIC- FRESNO CHILI MIGNONETTE	17.00/SHUCKERS HALF DOZEN

-PIZZETTA-

PEAR & GORGONZOLA CARAMELIZED ONION, ROSEMARY, WILD ARUGULA, VINCOTTO	15.00
MARGHERITA MARINARA SAUCE, MOZZARELLA, BASIL	13.00
COPPA SALAMI GREEN ONION, BRAISED PEPPERS, ITALIAN FONTINA	14.00
MUSHROOM ROASTED CREMINI MUSHROOMS, ESCAROLE, GOAT CHEESE, BLACK TRUFFLE OIL	14.50

-INSALATA-

TRICOLORE ENDIVE, RADICCHIO, ARUGULA, WHITE PEARS, GORGONZOLA, VIN COTTO, PISTACHIOS	12.00
ROASTED BEETS LITTLE GEM, FENNEL, FETA, CHAMPAGNE VINAIGRETTE, MARCONA ALMONDS	12.50
COASTAL GREENS GRAPES, TOASTED ALMONDS, CITRONETTE	10.00
CAESAR HEARTS OF ROMAINE, SHAVED PARMIGIANO REGGIANO, GARLIC CROUTONS	10.50
ADD SPANISH WHITE ANCHOVIES	2.00
ADD CHICKEN	4.00

SCALA'S

B I S T R O

-PASTA-

PESTO & RICOTTA RAVIOLI LEMON CREAM OR MARINARA SAUCE	16.50
PAPPARDELLE TOMATO BRAISED PORK SUGO, MARJORAM, PARMIGIANO REGGIANO, SWISS CHARD	19.00
LINGUINE & CLAMS MANILA CLAMS, GARLIC, ROASTED TOMATO, WHITE WINE, CHILI FLAKES	23.00
SPAGHETTINI NERO SAUTÉED LOCAL CALAMARI, LOBSTER JUS, PIQUILLO PEPPERS, DRIED TOMATOES, LEMON OIL	19.00
ORECCHIETTE & ITALIAN SAUSAGE SPICY CALABRIAN SAUSAGE, DE CICCIO BROCCOLI, BREAD CRUMBS	18.00
SPINACH GOAT CHEESE TORTELLINI DRIED ORANGE PEEL, FENNEL POLLEN, CINZANO, SAGE	16.00
POTATO GNOCCHI RED WINE BRAISED OXTAIL, BABY WINTER VEGETABLES, CITRUS GREMOLATA	18.00

-SECONDI-

RISOTTO DEL GIORNO	AQ
PETRALE SOLE DU PUY LENTILS, FENNEL APPLE BEET REMOULADE, CHEVRIL	27.00
GRILLED LOCH DUARTSALMON BUTTERMILK MASHED POTATOES, CHIVE BUTTER SAUCE, SUN-DRIED TOMATO VINAIGRETTE	27.00
ROASTED PETITE CHICKEN MUSHROOM FENNEL BREAD PUDDING, TRUFFLE JUS, CURLY CRESS	26.00
GRILLED FILET MIGNON ROASTED FRENCH FINGERLING POTATOES, GREEN PEPPERCORN SAUCE	29.00
DUCK À L'ORANGE SWISS CHARD POTATO GRATIN, BLOOD ORANGE JUS, KUMQUATS	27.00
GRILLED PORK CHOP FARRO, ARUGULA, APPLES, HAZELNUTS, CIDER SAUCE	28.00

-CONTORNI-

POMMES FRITES BLACK PEPPER AIOLI	5.00
SAUTÉED SPINACH GARLIC, OLIVE OIL, GRILLED LEMON	7.00
ROASTED BRUSSELS SPROUTS CRISPY PANCETTA, CITRUS ZEST	7.00

AN 18% 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.

EXECUTIVE CHEF JEN BIESTY
STAR ROUTE FARMS, PEACH TREE FARMS, WINE FOREST MUSHROOMS

WE PREFER NO SUBSTITUTIONS, THANK YOU