

SCALA'S

B I S T R O

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| **ZUPPA DEL GIORNO | 9.50 |
| FRITTO MISTO CRISPY 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 |
| MOULES FRITES STEAMED MUSSELS, LEEKS, PASTIS, GRAINS OF PARADISE, CRACKED BLACK PEPPER AIOLI | 15.00 |
| CRAB TOAST DUNGENESS CRAB, VER JUS-GOLDEN MISO DRESSING, CELERY ROOT REMOULADE, MEYER LEMON | 14.00 |
| DRAKE'S BAY FARMS OYSTERS FRESNO CHILI- WHITE BALSAMIC MIGNONETTE | 17.00/SHUCKERS HALF DOZEN |

-PIZZETTA-

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| PEAR & GORGONZOLA CARAMELIZED ONION, ROSEMARY | 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-

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| **COASTAL GREENS GRAPES, TOASTED ALMONDS, CITRONETTE | 10.00 |
| TRICOLORE ENDIVE, RADICCHIO, ARUGULA, WHITE PEARS, GORGONZOLA, VIN COTTO, PISTACHIOS | 12.00 |
| ROASTED BEETS LITTLE GEM, FENNEL, FETA, CHAMPAGNE VINAIGRETTE, MARCONA ALMONDS | 13.00 |
| COBB GRILLED CHICKEN BREAST, BACON, BUTTERMILK BLUE, AVOCADO, EGG, RED WINE VINAIGRETTE | 15.00 |
| CAESAR HEARTS OF ROMAINE, SHAVED PARMIGIANO REGGIANO, GARLIC CROUTONS ADD SPANISH WHITE ANCHOVIES ADD CHICKEN | 10.50 2.00 4.00 |

-PANINI-

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| **TRAMEZZINO DEL GIORNO | 14.00 |
| FRENCH BURGER "OPEN FACE" LEVAIN, BLUE CHEESE SAUCE, BALSAMIC ONIONS | 12.50 |
| BISTRO BURGER TRADITIONAL ACCOMPANIMENTS, HOUSE MADE BUN, POMMES FRITES ADD CHEDDAR OR MOUNTAIN GORGONZOLA | 11.50 1.00 |

SCALA'S BISTRO

-PASTA-

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| **PESTO & RICOTTA RAVIOLI LEMON CREAM OR MARINARA SAUCE | 16.50 |
| ORECCHIETTE & ITALIAN SAUSAGE SPICY CALABRIAN SAUSAGE, BROCCOLI DE CICCIO, OLIO VERDE | 18.00 |
| PAPPARDELLE TOMATO BRAISED PORK SUÇO, MARJORAM, PARMIGIANO REGGIANO | 19.00 |
| LINGUINE & CLAMS MANILA CLAMS, GARLIC, ROASTED TOMATO, WHITE WINE, CHILI FLAKES | 23.00 |
| SPINACH GOAT CHEESE TORTELONI DRIED ORANGE PEEL, FENNEL POLLEN, CINZANO, SAÇE | 16.00 |
| SPAGHETTINI NERO SAUTÉED LOCAL CALAMARI, ARUGULA, PIQUILLO PEPPERS, DRIED TOMATOES, LOBSTER JUS | 19.00 |

-SECONDI-

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| DUCK CONFIT SALAD FARRO, ROASTED APPLE, ARUGULA, APPLE VINAIGRETTE, HAZELNUTS | 17.00 |
| WARM FRISÉE SALAD BACON VINAIGRETTE, FINGERLING POTATOES, DUCK GIZZARD, CROUTONS, POACHED EGG | 15.00 |
| PETRALE SOLE DU PUY LENTILS, FENNEL APPLE BEET REMOULADE, CHERVIL | 27.00 |
| **GRILLED LOCH DUARTSALMON BUTTERMILK MASHED POTATOES, CHIVE BUTTER SAUCE, SUNDRIED TOMATO VINAIGRETTE | 29.00 |
| RISOTTO DEL GIORNO | AQ |
| GRILLED FILET MIGNON GRILLED FILET MIGNON, GREEN PEPPERCORN SAUCE, ROASTED FRENCH FINGERLING POTATOES | 29.00 |
| ROASTED PETITE CHICKEN MUSHROOM FENNEL BREAD PUDDING, TRUFFLE JUS, CURLY CRESS | 26.00 |

-CONTORNI-

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

** 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
WE PREFER NO SUBSTITUTIONS. THANK YOU
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.
STAR ROUTE FARMS, PEACH TREE FARMS, WINE FOREST MUSHROOMS