

Our Story

Celebrating 11 years!

La Scala is the creation of the Serrano family—Chef Francisco “Paco” Serrano, wife Kirsten, and young daughter Lillian. Simply put, we love what we do and take pride in La Scala. A fan once called us “aggressive entrepreneurs.” The term gets to the heart of how we see the restaurant business.

La Scala is not just a business, but an extension of our family and our ideals. La Scala, as far as it has come, will never be “done.” We are constantly working to improve our food and service, evolve our philosophy, change with the times, and please our customers.

La Scala was born in 2000 when we took over a hole-in-the-wall restaurant with 10 tables, mounting debt, and a small patio. We were a young couple of very modest means that decided to risk it all to chase our dream. We love to tell the story of how we sold the only thing we owned outright, a Toyota Tercel, in order to purchase the small business that was the kernel of what grew into La Scala. Chef Paco's food was the strong base we knew we could build from. We learned to run a restaurant by trial and error with a large dose of common sense and innovations from outstanding employees. Through an incredible amount of hard work and sheer force of will, we now have 40+ tables, over 200 seats, a full bar, an expanded patio, a remodeled kitchen, our own farm, and a reputation for great food.

Diners like you have supported us all the way along and we are forever grateful.

Starters

ANTIPASTI LA SCALA PLATTER (FOR 2 OR MORE)

Fresh mozzarella, San Marzano tomatoes, basil, roasted red bell pepper, prosciutto ham, mixed Italian olives, artichoke hearts, and fresh garlic crostini. 10.95

CALAMARI FRITI

Breaded calamari rings, served with marinara and lemon. 7.95

BRUSCHETTA BASILLICA

Crusty bread topped with our fresh basil pesto, garlic, chopped tomato, mozzarella, and parmesan. 5.25

MARGHERITA PIZZA

Mozzarella, parmesan, & basil over our red sauce on a hand-tossed, fresh baked crust. 7.55

BREADED RAVIOLI

Extra large ravioli filled with ricotta, hand-breaded and served in a bed of marinara with a kiss of our basil pesto on top. 7.25

SHRIMP & CRAB DIP

A rich and creamy parmesan cheese dip with shrimp, crab meat, and diced roasted red pepper. Served with our fresh garlic crostini. 7.95

TUSCAN BAKED BRIE

Brie wheel baked with chopped garlic, sun-dried tomatoes, and pine nuts—all wrapped in tender puff pastry. Served warm with our homemade garlic crostini. 7.95

Soup of the Day

Cup-2.95 Bowl-4.95

Paco's Famous Tomato Basil

Cup-3.95 Bowl-5.95

Filled & Specialty Pastas

LASAGNA PLATTER

Classic meat lasagna with our famous Napolitana (tomato cream) sauce, giant ravioli filled with spinach and cheese and finished in our basil pesto cream sauce, and a side of sautéed fresh vegetables. 14.25

☞ RAVIOLI ARAGOSTA

Lobster chunks, fresh seasonal greens, and fresh herbs sautéed and then tossed in a San Marzano tomato cream sauce and served atop jumbo cheese ravioli 17.25

TORTELLINI CARBONARA

Tri-color cheese tortellini prepared with sautéed prosciutto, fresh herbs, peas, and garlic cream sauce. 14.95

RAVIOLI FLORENTINE

Giant spinach and cheese ravioli finished in a Marsala wine cream sauce with sun-dried tomatoes and fresh spinach. 13.95

☞ Add Shrimp 16.50

Risotto

☞ SEAFOOD RISOTTO

Shrimp, scallops, mussels, and littleneck clams sautéed with fresh herbs and tomato adorn this creamy risotto with vino bianco parmesan sauce. 16.95

BUTTERNUT RISOTTO

Butternut squash, dried cranberries and sage blend together in this creamy risotto finished with parmesan and adorned with sliced almonds. 13.95

☞ COMBINAZIONE CLASSICO

Combination plate with our hand-breaded chicken parmigiana, our creamy fettuccine Alfredo, and sautéed fresh vegetables. 16.25

☞ BAKED RAVIOLI BOLOGNESE

Jumbo cheese ravioli prepared in our creamy tomato meat sauce with fresh herbs, garlic and shallots. Topped with mozzarella and baked to perfection. 14.95

TORTELLINI A LA SCALA

Tri-color cheese tortellini in our famous Napolitana (tomato-cream) sauce. 13.95

GNOCCHI

Melt-in-your-mouth potato and pasta dumplings in your choice of preparation:

☞ **Beef Gorgonzola**—tenderloin strips sautéed with garlic, shallots, herbs, and porcini mushrooms—finished in a gorgonzola bleu cheese cream sauce. 14.25

☞ **Bolognese**—Ground beef sautéed with fresh herbs in our amazing tomato cream sauce—tossed with gnocchi and then topped with mozzarella. Baked until golden. 11.95

Napolitana—tomato cream sauce, fresh spinach, and fresh tomatoes. 11.95



☞ KIRSTEN'S RISOTTO

Chicken breast strips sautéed with fresh herbs and stirred into a creamy risotto with tomato, mozzarella, pine nuts, and a kiss of basil. 13.95

La Scala Classics

🍷 SAUSAGE NAPOLITANA

Italian sausage sautéed with peas, mushrooms, and strips of roasted red pepper and finished in our famous Napolitana sauce (tomato cream). 14.75

🍷 PASTA MARIA

Strips of chicken and sausage sautéed with green peppers, fresh tomato, and oregano. Finished in vino bianco with a touch of marinara, served with

ALFREDO

A classic. Fettuccine in our rich Alfredo sauce. 11.95

🍷 Add Chicken 13.95

🍷 Add Shrimp &/or Scallops 15.50

NAPOLI

Angel hair prepared with our fresh tomato and basil marinara. 10.75

🍷 Add 4 Meatballs 12.85

PASTA FUNGHI DI BOSCO

Porcini, portabella, and button mushrooms sautéed with fresh herbs, shallots, and garlic, finished with a Madeira cream sauce and served over fettuccine. 14.75

Pasta your way:

Add any meat or vegetable to one of our pastas.

Whole Wheat & Gluten Free Pastas Available

(Additional charges apply)

CAJUN FETTUCCINE

Sautéed shrimp, zesty Italian sausage, and garden peas tossed in a creamy Cajun-spiced sauce. Served over fettuccine. 15.50

SHERRI'S PASTA

Zucchini, yellow squash, fresh garden tomato, basil, and spinach sautéed with garlic and shallots and tossed with angel hair pasta. 11.50

🍷 Add Shrimp &/or Scallops 15.75

🍷 Add Chicken 14.00

🍷 MIGUEL ANGELO

Sautéed chicken, spicy Italian sausage, spinach, green peppers, and mushrooms tossed in vino bianco and marinara sauces, over fettuccine. Topped with mozzarella and baked. 15.75

🍷 CHICKEN PARMIGIANA

Boneless chicken breast breaded and topped with marinara, baked with mozzarella, parmesan, and herbs. Served with mostaccioli. 14.25

EGGPLANT PARMIGIANA 12.25

🍷 **VEAL PARMIGIANA 15.75**

Pastas featuring Chicken

🍷 POLLO RIPIENO

A boneless chicken breast stuffed with fresh seasonal greens, creamy fontina cheese, and roasted red peppers and finished in our roasted red pepper cream sauce. Served with our classic risotto. 14.95

🍷 PENNE AL FORNO

Chicken breast strips, mostaccioli pasta, fresh spinach, and mushrooms baked with marinara, provolone, and cheddar. 14.95

🍷 PASTA FRANCESCO

Chicken breast strips sautéed with fresh asparagus—finished in a fresh lemon cream sauce, over fettuccine. 14.95

🍷 CHICKEN CACCIATORE

Half chicken stewed in a San Marzano tomato and wine broth perfumed with rosemary, sage, and garlic. Served with our creamy risotto. 15.45

🍷 CHICKEN VESUVIO

Half chicken roasted and served with roasted potato wedges, bell peppers, and onions in a heavenly white wine and butter sauce with a hint of tomato. Served with our creamy parmesan risotto. 15.45

Salads

CLASSIC CAESAR

Crisp Romaine tossed fresh with creamy Caesar dressing, croutons, and shaved parmesan. 4.95

CAESAR OPTIONS:

CHICKEN: add grilled boneless chicken breast 6.95

CALAMARI: add our breaded crisp calamari rings 7.25

PORTOBELLO: add grilled & marinated Portobello cap 6.25

AHI TUNA

An 8 oz. tuna steak sautéed with garlic, fresh tomato, and fresh herbs in a balsamic vinegar and soy sauce reduction, Served on a bed of fresh spinach 7.95

FONTINA FRUIT SALAD

Sharp Fontina cheese, grapes, walnuts, & fresh red apples tossed together in our raspberry vinaigrette dressing and served over fresh greens. 7.55

☞ Add grilled chicken breast 9.55

SOFT SHELL CRAB SALAD

Hand-breaded soft shell crab atop fresh greens with tomato, avocado, and red onion.

Chef recommends Honey Mustard Dressing. 8.95

☞ PACO'S COBB SALAD

Grilled chicken breast strips, bacon, avocado slices, cheddar cheese, hard-boiled egg, tomatoes, artichoke hearts, cucumber, and red onion, on a bed of fresh greens. 8.95

COBB OPTIONS:

SALMON: Trade the chicken breast for an 8 oz. grilled wild salmon filet 10.95

PORTOBELLO: sub a grilled & marinated Portobello cap 8.95

Dressings

Honey Mustard, Raspberry Vinaigrette, Roasted Garlic Balsamic Vinaigrette, Ranch, Bleu Cheese, Fat Free Sun-Dried Tomato Vinaigrette, Italian, Vinegar & Oil

Farm to Fork Eating

Eat Better! Eat Fresh, Eat Well, Eat Local



In 11 years, La Scala has come farther than we ever could have imagined, but we are committed to improvement. Our **Farm to Fork** philosophy began with our own adventures moving to the country. In 2006, we moved to a small 5 acre farm in search of the healthiest, most balanced life for our daughter and ourselves. Little did we know, it would turn Kirsten's passion for gardening into a large scale food production project. The farm, dubbed Small Wonder Farm, has fueled our passion for FRESH ingredients, produced without chemicals, that support our local farmers and food artisans.

This latest version of our menu (11 years in the making!) puts a focus on seasonal produce and other local products. Our own Small Wonder Farm is providing an increasing amount of the local flavor as we have added a "high tunnel" in which we can grow year-round for the restaurant. We are also working with other local farmers who are growing chemical free. One of the joys of this project has been forming business and personnel relationships with area farmers and helping to bring back a thriving local food economy. Please join us in supporting local farmers as well as other local businesses, keeping money in our own community, saving the planet a lot of pollution from chemical farming and unnecessary food transportation, and eating the most flavorful food possible.



Beef

ANTONELLA'S FAVORITES

Beef scaloppini and lobster. Beef medallions stuffed with fontina cheese & fresh spinach—together with lobster and our Aragosta cream sauce. Served with our classic creamy parmesan risotto. 18.25

BISTECCA ALLA GORGONZOLA

Beef tenderloin scaloppini sautéed with garlic, shallots, fresh herbs, and porcini mushrooms in a gorgonzola bleu cheese cream sauce, served with mostaccioli pasta. 17.55

FUNGHI E POMODORI SECCI

Beef tenderloin medallions sautéed with porcini mushrooms, sundried tomatoes, and fresh herbs finished in a Madeira wine cream sauce with a side of mostaccioli. 17.55

SURF & TURF

Shrimp and two 4 oz beef tenderloin filets sautéed with garlic, basil, shallots, and fresh tomato in a vino bianco butter sauce. Served with our creamy parmesan risotto. 17.95

Fresh Fish

Wild Salmon, Red Tuna, or Mahi Mahi

Choose your fish and your preparation.

All of our filets average 8-10 ounces.

All fish entrée are served with a side of mostaccioli pasta and fresh vegetables in addition to soup or salad.

Substitute our creamy risotto in place of the pasta for a little more.

ARAGOSTA

Fish filet sautéed with diced shrimp, spinach, and fresh tomato with a lobster cream sauce. 18

Veal

VEAL MEDITERRANEO

Thinly sliced veal sautéed with fresh herbs and a mix of Mediterranean olives, capers, and sundried tomatoes and finished in a white wine lemon cream sauce. Served with mostaccioli. 17.95

VEAL INVOLTINI

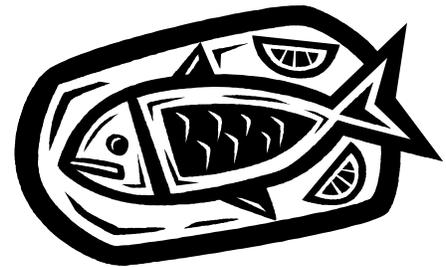
Thinly sliced veal rolled with prosciutto, provolone, and asparagus inside. Three veal rolls sautéed in garlic and fresh herbs and finished in a vino bianco-butter sauce with a touch of marinara. Served with our creamy classic risotto. 17.95

VEAL PICCATA

Veal medallions sautéed with mushrooms and capers and finished in vino bianco, lemon, and parsley. Served with mostaccioli. 17.25

VEAL ZINGARA ALA CREMA

Veal scaloppini sautéed with fresh herbs, sun-dried tomatoes, and fresh mushrooms—finished in Sherry wine cream sauce. Served with mostaccioli 17.75



LIMONE

Fish filet sautéed with asparagus, capers, artichokes, lemon, and a touch of marinara. 17

SPINACI

Fish filet sautéed with spinach, sun-dried tomato, and pine nuts; in a vino bianco, butter sauce. 17

ALA VODKA

Fish filet sautéed with San Marzano tomatoes and mixed imported Italian olives in a rich Vodka cream sauce. 18

Seafood

☞ SEAFOOD MEDITERRANEAN

Shrimp and scallops sautéed with fresh herbs and asparagus, finished in a brandy cream sauce and topped with fresh tomato.
Served over linguini. 16.50

☞ GRATINEE DEL MAR

Shrimp, blue crabmeat, and scallops sautéed with fresh herbs, asparagus, and fresh tomato—tossed in cream sauce with trotolle pasta; topped with breadcrumbs and mozzarella cheese and then baked. 16.95

☞ SEAFOOD VENEZIA

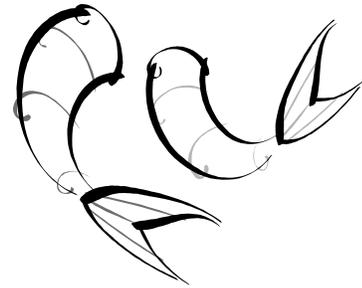
Shrimp and blue crabmeat sautéed with fresh herbs and roasted red bell peppers in parmesan cream sauce over linguini. 16.50

☞ CIOPPINO LA SCALA

Shrimp, scallops, littleneck clams, mussels and fresh fish (chef's choice) sautéed with fresh herbs, fresh tomato, garlic, and shallots and served as a stew in an exquisite vino bianco, tomato, and lemon broth. 17.95

☞ GRANCHIO AL ARAGOSTA

Hand-breaded soft shell crabs served on a bed of linguine and finished with our Aragosta sauce—fresh tomato, spinach, and lobster cream sauce. 17.95



☞ CALAMARI FRA DIAVOLO

Our ever-popular breaded calamari rings served atop linguine tossed in our fresh Fra Diavolo sauce (spicy marinara). Garnished with gremolata (parsley, lemon zest, and garlic). 16.25

☞ SEAFOOD GIORGIO

Shrimp and scallops sautéed with garlic and fresh herbs and finished in our Paglia (fire-roasted red pepper cream) sauce over fettuccine. 16.50

☞ LOBSTER & SHRIMP MAC & CHEESE

Lobster chunks, shrimp, fresh herbs, sun dried tomatoes, and trotolle pasta tossed in a Grand Marnier Cream Sauce with bits of fresh orange and baked with melting mozzarella. 17.25

☞ LINGUINE PESCATORE

Shrimp, clams, scallops, fresh fish (Chef's choice), and mussels sautéed with garlic, herbs, and shallots and Finished in a vino bianco marinara sauce. 16.95

Pasta your way:

Add any meat or vegetable to one of our pastas.

Whole Wheat & Gluten Free Pastas Available

(Additional charges apply)

FROM JAMESON'S LOCALLY
ROASTED ARTISAN COFFEE:



BLACK AND GOLD COFFEE

Regular or Decaf
&

ESPRESSO BLEND

Single Shot
Double Shot
Cappuccino
Latte Macchiato
(we use Organic Valley milk)

HOT TEA

Selection of traditional and herbal blends

FRESH BREWED ICED TEA

SOFT DRINKS

ITALIAN SODAS (ask for seasonal flavors)

LEMONADE

SPARKLING ITALIAN WATER (San Pellegrino)

FULL BAR

Signature Cocktails
Outstanding Martini List
Unique Wines
Italian Liqueurs

DESSERTS

Tiramisu
Gelato
Cheesecake
Cannoli
Chocolate Cake
Dessert Martini
Dessert Wine
and more!



Eat Better!

Our food is crafted, not concocted.

La Scala cuisine is made for you from whole ingredients when you order it. Big chains heat up and “assemble” your food from mass-produced items made in factories—literally pouring their sauces from plastic bags. Their food is loaded with additives and preservatives and does your health no favors. We use classic, fresh, and increasingly local ingredients and real skill to create **healthier, tastier REAL food.**

Because we cook from whole ingredients of high quality, we can almost always cater to your allergies and/or tastes. We can tell you exactly what is in our food because we make it from scratch. Our daughter, Lillian, has numerous food allergies, and we completely understand the need for special orders. We will accommodate you whenever we can.

The Fine Print!

- Additional items and/or substitutions may raise the price of an item
 - Parties of 8 or more will be subject to a 20% gratuity.
- Checks for parties of 8 or more will be split at staff discretion, as time allows.

⚠ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

