



*Restaurant*  
**MENU**

# ANTIPASTI

<b>PANE DELLA CASA (v)</b> <i>Homemade bread</i>	<b>£ 3.50</b>	<b>CAPESANTE</b> <i>Pan fried scallops, spicy chorizo, cherry tomatoes, garlic and white wine sauce.</i>	<b>£13.90</b>
<b>PANE ALL'AGLIO (v)</b>		<b>BURRATA</b> <i>Italian creamy cheese ball with Parma ham, on a bed of rocket, with truffle oil and balsamic glaze</i>	<b>£12.50</b>
<b>SEMPLICE</b> - Plain garlic bread	<b>£6.50</b>	<b>FORMAGGIO CAPRINO</b> <i>Deep fried breaded goat cheese, wrapped in parma ham, on a bed of rocket, drizzled with balsamic glaze</i>	<b>£12.50</b>
<b>CON POMODORO</b> - with tomato	<b>£7.90</b>	<b>GAMBERONI ALL 'AGLIO</b> <i>King prawns pan fried in garlic, white wine sauce Served with freshly toasted homemade bread</i>	<b>£13.90</b>
<b>CON FORMAGGIO</b> - with cheese	<b>£8.90</b>	<b>CALAMARI FRITTI</b> <i>Deep fried squid rings and tartar dipping sauce</i>	<b>£11.90</b>
<b>LA SCALA</b> - with tomato, red onions and chilli	<b>£8.90</b>	<b>MOZZARELLA CAPRESE (v) (gf)</b> <i>Mozzarella, tomato, olive oil &amp; fresh basil</i>	<b>£9.90</b>
<b>MARINATED OLIVES (v)</b> <i>With warm homemade bread</i>	<b>£6.50</b>	<b>FUNGHI DI BOSCO (v)</b> <i>Pan fried cooked mushrooms in garlic, white wine and cream sauce. With freshly toasted homemade bread</i>	<b>£8.90</b>
<b>BRUSCHETTA POMODORO &amp; BASILICO (v)</b> <i>Vine tomatoes, red onion, basil, garlic and olive oil on freshly toasted homemade bread</i>	<b>£6.50</b>	<b>MINISTRONE ZUPPA (v) (gf)</b> <i>Homemade vegetable soup</i>	<b>£7.50</b>
<b>PATÉ DELLA CASA</b> <i>Homemade chicken liver paté with toast and caramelised onion chutney</i>	<b>£9.90</b>		
<b>POLPETTE</b> <i>Spicy homemade meatballs in tomato sauce with homemade bread</i>	<b>£11.90</b>		
<b>COSTOLETTE DI MAIALE</b> <i>Barbecue spare ribs</i>	<b>£12.50</b>		
<b>SALSICCIA PUCCINI</b> <i>Black pudding, Italian spicy sausage, peppers, red wine sauce and chilli</i>	<b>£10.90</b>		

# GRIGLIA

*(Our steaks are cooked to your liking and are served with roasted potatoes and seasonal vegetables)*

<b>FILLET STEAK 10oz</b>	<b>£30.50</b>	<b>ANATRA ALL'ARANCIA</b> <i>Crispy Duck supreme in orange, honey and brandy sauce. Served with roasted potatoes and vegetables</i>	<b>£25.90</b>
<b>RIB EYE 10oz</b>	<b>£26.90</b>	<b>STINCO DI AGNELLO</b> <i>Slow cooked lamb shank on a bed of mashed potatoes and lamb jus</i>	<b>£27.90</b>
<b>SIRLOIN STEAK 10oz</b>	<b>£25.90</b>	<b>COSTOLETTE DI AGNELLO</b> <i>Lamb chops, grilled to your liking, in rosemary and garlic sauce. Served with roasted potatoes and vegetables</i>	<b>£26.90</b>
• peppercorn sauce	<b>£2.00</b>	<b>POLLO TOSCANINI</b> <i>Pan cooked chicken breast, mushrooms, cream, garlic, white wine and Italian herbs. Served with roasted potatoes and vegetables</i>	<b>£20.90</b>
• dolcelatte sauce	<b>£3.00</b>	<b>POLLO PARMIGIANA</b> <i>Breaded chicken breast, topped with mozzarella and Parmesan cheese. Baked in the oven on a bed of tomato sauce. Served with roasted potatoes and vegetables</i>	<b>£20.90</b>
• Rossini ( patè and Madeira sauce)	<b>£3.90</b>	<b>POLLO LA SCALA</b> <i>Strips of chicken breast, onions, peppers, garlic, and chilli, cooked in tomato sauce. Served with rice</i>	<b>£20.90</b>
• Pavarotti ( king prawns, mushrooms & cream served on the steak )	<b>£4.90</b>		
<b>FILETTO LA SCALA</b> <i>Strips of fillet steak with onions, peppers, garlic, chilli, white wine and tomato sauce. Served with rice</i>	<b>£30.50</b>		

•All prices are inclusive of VAT. Service charge is not included, however a discretionary service charge of 10% will be added to tables of 8 or more people.

# PASTA & RISOTTO

<b>LASAGNE AL FORNO</b> <i>Traditional homemade lasagna</i>	<b>£14.50</b>
<b>CANNELLONI RIPIENI</b> <i>Mincemeat, spinach and cheese, rolled in homemade pancake, topped with tomato and cheese sauce. Baked in the oven</i>	<b>£14.50</b>
<b>BOLOGNESE</b> <i>Linguine in traditional homemade bolognese</i>	<b>£13.90</b>
<b>CARBONARA</b> <i>Linguine with bacon, egg, cheese, black pepper and cream sauce</i>	<b>£13.90</b>
<b>INFERNO</b> <i>Penne with Italian spicy sausage, peppers and garlic in tomato sauce</i>	<b>£14.50</b>
<b>POLLO &amp; BROCCOLI</b> <i>Penne with chicken, broccoli, garlic, white wine and cream sauce</i>	<b>£13.90</b>
<b>SALMONE E GAMBERETTI</b> <i>Farfalle with smoked salmon, baby prawns, spinach, cream and a touch of tomato sauce</i>	<b>£17.50</b>
<b>MARINARA</b> <i>Linguine with king prawns, calamari, mussels, garlic, white wine and tomato sauce</i>	<b>£17.90</b>
<b>VEGETARIANA (v)</b> <i>Farfalle with courgettes, peppers, mushrooms, olives and spinach in a creamy tomato sauce</i>	<b>£13.90</b>
<b>RAVIOLI NAPOLI (v)</b> <i>Pasta parcels filled with ricotta and spinach in tomato and basil sauce with a touch of cream</i>	<b>£13.90</b>
<b>RAVIOLI ALL'ARAGOSTA</b> <i>Lobster ravioli flambé in mustard, garlic and white wine in cream sauce with a touch of tomato</i>	<b>£15.50</b>
<b>POLLO E CHORIZO</b> <i>Tortellini with chicken and chorizo in creamy tomato sauce</i>	<b>£15.90</b>
<b>RISOTTO FUNGHI E ASPARAGI (v)</b> <i>Arborio rice with asparagus, mushrooms and Parmesan cheese, in a white wine, garlic and light tomato sauce</i>	<b>£14.90</b>
<b>RISOTTO POLLO &amp; VERDURE</b> <i>Arborio rice with chicken, courgettes, mushrooms, peppers, onions in tomato sauce with a touch of cream</i>	<b>£14.90</b>
<b>RISOTTO &amp; GAMBERONI</b> <i>Arborio rice with king prawns and chorizo in creamy shellfish bisque sauce</i>	<b>£17.90</b>

<b>TENDERSTEM BROCCOLI (v)</b> <i>Pan fried with olive oil, garlic and chilli</i>	<b>£5.50</b>
<b>ZUCCHINI FRITTI (v)</b> <i>Sliced courgettes, lightly battered and dip fried</i>	<b>£4.90</b>
<b>HOUSE SALAD (v)</b> <i>Mixed leaves, cucumber, olives, tomatoes and red onions</i>	<b>£4.50</b>

# PIZZA

<b>MARGHERITA (v)</b> <i>Tomato base, mozzarella, oregano and basil</i>	<b>£11.90</b>
<b>SALAME</b> <i>Tomato base, mozzarella and pepperoni</i>	<b>£13.90</b>
<b>NDUJA</b> <i>Tomato base, mozzarella, Nduja, chicken, peppers and onions</i>	<b>£14.50</b>
<b>CALZONE</b> <i>Folded pizza with salami, mushrooms, chicken, mozzarella and tomato</i>	<b>£14.90</b>
<b>AI TONNO</b> <i>Tomato base, mozzarella, tuna and red onions</i>	<b>£14.90</b>
<b>VEGETARIANA (v)</b> <i>Tomato base, mozzarella, courgettes, peppers, mushrooms and olives</i>	<b>£13.90</b>
<b>LA SCALA</b> <i>Tomato base, mozzarella, caramelised onions, goat cheese and Parma ham</i>	<b>£14.90</b>
<b>PIZZA QUATTRO FORMAGGI</b> <i>A delicious combination of mozzarella, blue cheese, parmesan and goat's cheese melted together on our freshly prepared base. Rich, creamy and full of flavour - perfect for cheese lovers.</i>	<b>£14.90</b>
<b>PIZZA CAPRICCIOSA</b> <i>A classic Italian favourite topped with mozzarella, ham, mushrooms, artichokes and olives on a tomato base</i>	<b>£14.90</b>
<b>EXTRA TOPPING</b> <i>Ham, chicken, pepperoni, sausage, mushrooms, peppers, olives</i>	<b>£2.00</b>

# PESCE

<b>SALMONE ALL'ARROSTO</b> <i>Grilled salmon fillet, served with new potatoes on a bed of sautéed peas, asparagus and spinach in garlic butter sauce</i>	<b>£23.90</b>
<b>BRANZINO AL LIMONE</b> <i>Pan fried Sea bass fillets, in garlic, white wine, lemon sauce. Served with new potatoes, garlic &amp; chilli tenderstem broccoli</i>	<b>£23.90</b>
<b>GAMBERONI &amp; CAPESANTE</b> <i>King prawns &amp; scallops flambé in mustard white wine and cream sauce. Served with rice</i>	<b>£26.90</b>
<b>PESCE SPADA 8oz</b> <i>Swordfish fillet, pan fried with onions, olives, capers, garlic and white wine, in a light tomato sauce served with roasted new potatoes and vegetables</i>	<b>£25.90</b>

- Some dishes may contain nuts & fish may contain small bones.
- Please speak to a member of staff before placing your order if you have any allergies, intolerances or dietary requirements.

# SIDES

<b>SWEET POTATO CHIPS (v)</b> <i>Deep fried sliced sweet potatoes</i>	<b>£4.90</b>
<b>HOUSE FRIES (v)</b>	<b>£4.50</b>
<b>ROCKET WITH PARMESAN (v)</b>	<b>£4.50</b>

THANK YOU FOR CHOOSING TO DINE WITH US!

# WINE MENU

## WHITE WINE

	175ml	250ml	Bottle
<b>Pinot Grigio</b>	<b>£6.90</b>	<b>£8.90</b>	<b>£22.90</b>
<i>Honey, floral, citrus peach, crisp</i>			
<b>Sauvignon blanc</b>	<b>£7.90</b>	<b>£9.50</b>	<b>£26.90</b>
<i>Well balanced, full of fruit and flavour</i>			
<b>Grillo</b>			<b>£27.90</b>
<i>Sicilian white, white / yellow colour, fruity, aromatic taste excellent with fish</i>			
<b>Gavi</b>			<b>£29.90</b>
<i>Well bodied, fresh and dry, an inviting harmonious taste with a finish reminiscent of bitter almond</i>			
<b>Vermentino</b>			<b>£34.90</b>
<i>Lime, buttery, bright fruit, herbaceous, crisp</i>			
<b>Gavi di Gavi</b>			<b>£36.90</b>
<i>An elegant white wine made from Cortese grapes in the heart of the Gavi region. Delicate and refined, with persistent fruity notes and a fresh, balanced finish. Perfectly pairs with seafood starters, fish dishes, and white meats</i>			

## ROSE WINE

	175ml	250ml	Bottle
<b>Pinot Grigio Blush</b>	<b>£6.90</b>	<b>£8.90</b>	<b>£22.90</b>
<i>Fresh, dry and full of summer fruit flavours</i>			
<b>White Zinfandel</b>	<b>£7.90</b>	<b>£9.50</b>	<b>£26.90</b>
<i>Medium sweet pink with palate that is an explosion of raspberries and strawberries</i>			

## RED WINE

	175ml	250ml	Bottle
<b>Montepulciano</b>	<b>£6.90</b>	<b>£8.90</b>	<b>£22.90</b>
<i>Created from "Montepulciano" grapes, with a deep red colour, full bodied. Make this wine a "Great Red Wine" and a fine companion for roasts, braised meats and lamb</i>			
<b>Cabernet Sauvignon</b>	<b>£7.90</b>	<b>£9.50</b>	<b>£26.90</b>
<i>Ripe fruit, plum, blackcurrant, liquorice, structured tannins</i>			
<b>Malbec</b>	<b>£8.90</b>	<b>£9.90</b>	<b>£27.90</b>
<i>High quality blend of grapes, full bodied with cassis and blackcurrant with hints of chocolate, vanilla and black pepper</i>			
<b>Nero D'Avola</b>			<b>£29.90</b>
<i>Fresh, zingy, lively, tropical, fruity</i>			
<b>Primitivo</b>			<b>£30.90</b>
<i>Warm and rich, generous and refined with dark fruit and spice flavours</i>			
<b>Chianti Riserva</b>			<b>£31.90</b>
<i>Deep red complex, classic chianti, medium bodied, rich yet balanced, soft and stylish with a fine lingering finish</i>			
<b>Cannonau</b>			<b>£34.90</b>
<i>Ripe berries, plum, cranberry, and white spice. Light to medium bodied. Perfect matching with steak, stew and lamb</i>			
<b>Ripasso</b>			<b>£42.00</b>
<i>Ample and remarkable. Dry with a fine and harmonious balance, great strenght and sturdy body. Persistent aftertaste</i>			

## PROSECCO & CHAMPAGNE

	200ml	Bottle
<b>Prosecco</b>	<b>£9.90</b>	<b>£27.90</b>
<b>Prosecco Rose</b>		<b>£27.90</b>
<b>Veuve Clicquot</b>		<b>£99.00</b>
<b>Bollinger</b>		<b>£99.00</b>

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