

## NIBBLES

**Marinated Green & Black Olives 4.50** *VGF*

**Pane all' Aglio 4.25** *V*

Garlic pizza bread with tomato

**Pane Piccante 4.50** *V*

Garlic pizza bread with tomato and spices

**Pane con Formaggio 5.25** *V*

Garlic pizza bread with tomato & cheese

## STARTERS

**Antipasto Misto 7.15** *GF*

A selection of cured Italian meats

**Zuppa del Giorno 5.50**

Fresh homemade soup of the day

**Salmone Affumicato e Gamberetti 7.15** *GF*

Prawns wrapped in smoked salmon with  
marie rose sauce

**Bianchetti 6.15**

Deep fried whitebait served with garlic mayonnaise

**Melanzane al Forno 6.15** *VGF*

Slices of grilled aubergines and tomatoes baked in  
the oven with mozzarella cheese. Garnished with  
pesto oil and roasted pine nuts

**Calamari Porticello 6.15** *GF*

Squid rings pan fried in a tomato sauce with olives,  
garlic and chilli

**Funghi della Scala 6.15** *V*

Mushrooms cooked in a cream and gorgonzola  
cheese sauce

**Bruschetta Capriccio 5.75** *V*

Freshly baked bread lightly toasted. Topped with  
chopped tomatoes, olives, garlic, mozzarella & basil

**Costata di Maiale 6.50** *GF*

Pork belly ribs in a sweet & spicy sauce

**Duck Orange Pate 5.75**

Served with home-made toasted bread

## **PASTA**

### **Casarecce Primavera 9.95**

In a light tomato sauce with artichokes,  
Asparagus & peppers

### **Tagliatelle al Salmon 9.75**

Pasta ribbons cooked with smoked salmon, onions  
with wine, parmesan and dill in a cream sauce

### **Tagliatelle al Pollo 9.95**

Pasta with strips of chicken, mushrooms, garlic,  
Cream and a touch of tomato

### **Tagliatelle al Ragu 9.50**

Served with beef bolognese

### **Tagliatelle ai Gamberoni 10.50**

Cooked with prawns and tiger prawns, fresh  
tomatoes, basil, garlic in olive oil

### **Bucatini Carbonara 9.50**

Spaghetti-like pasta cooked in a cream sauce with  
pancetta, Egg yolk & parmesan

### **Bucatini Partenopea 9.50**

Bucatini pasta served in a sauce of olives, capers,  
garlic, oregano, Chilli and tomato

### **Bucatini Baresi 10.50**

Italian sausage sautéed with wine and  
Broccoli. Cooked with fresh tomato

### **Nero di Seppia 10.50**

Black ink pasta with seafood, garlic, white wine &  
cherry tomatoes

### **Casarecce Siciliana 9.50**

Cooked in olive oil with aubergines, courgettes  
Garlic, and basil pesto sauce. Topped with fresh  
mozzarella

**WE CATER FOR GLUTEN FREE PASTA**

## BAKEDISHES

### Lasagne 9.75

Traditional beef mince recipe

### Cannelloni 9.75 *V*

Filled with a mixture of spinach & ricotta

### Pasta 4 Formaggi 9.75 *V*

Casarecce pasta cooked and baked in four cheeses

## CREPELLE

(All pancakes are topped with tomato,  
and/or  
béchamel & mozzarella. Baked in oven)

### Crespelle al Pollo 9.75

Pancake filled with strips of chicken  
and mushrooms

### Crespelle della Scala 9.95

Pancake filled with smoked salmon, prawns  
and spinach

### Crespelle con Vedura 9.75 *V*

Pancakes filled with onions, grilled aubergines,  
courgettes and roasted pepper, with jalapeno chilli

### Crespelle all'Anatra 9.95

Pancakes filled strips of duck breast, green peas  
and fruits of the forest sauce

## SIDE ORDERS

Tomato and red onion salad drizzled with olive oil,  
& basil 3.75

Mixed salad 3.75

Sautéed spinach with garlic 3.75

Marinated grilled artichokes 4.75

Chips 3.75

## **FILLET**

(All steaks are prime beef fillet)

### **Al Pepe Verde 21.95**

Steak cooked in green pepper sauce with mustard, Brandy. Demi-glace and cream

### **Pizzaiola 21.95 GF**

Steak topped with melting mozzarella in a tomato, Garlic, oregano olives & red wine sauce

### **Medaglioni 21.95 GF**

Medallions of prime fillet steak with Parma ham & dolcelatte cheese, cream and wild Italian mushrooms sauce

### **Filetto Rossini 21.95**

Served on a toast with pate in a demi-glace, and Madeira wine sauce

### **Piccante 21.95 GF**

With chilli, wine, garlic, lemon juice and fresh rosemary

## **AGNELLO**

(Lamb Rump Fillet)

### **Agnello agro Dolce 17.95 GF**

Cooked in a port, demi-glace, honey and Fruit of the forest sauce

### **Agnello alla Griglia 17.95 GF**

Served in a brandy, cream and wholegrain mustard sauce

**All meat, poultry, fish meals are served  
With fresh vegetables of the day**

**PLEASE ASK OUR STAFF FOR ANY SPECIAL  
REQUIREMENTS**

## VITELLO

### Scaloppine Cacciatora 18.25 GF

Escallops of veal cooked in a mushroom, garlic, white wine, olive oil, parsley and tomato sauce

### Saltinbocca alla Romana 18.25 GF

Escallops of veal with in parma ham, & cooked in butter, white wine and sage sauce

### Vitello al Gorgonzola 18.25 GF

Escallops of veal cooked with gorgonzola cheese, Brandy, walnuts and cream

### Vitello Milanese 18.25

Escallops of veal in breadcrumbs

## POLLI

### Pollo Asparagi 14.25 GF

Chicken breast wrapped in parma ham and cooked in a delicate asparagus cream & parmesan cheese sauce

### Pollo Diavola 14.25 GF

Chicken breast cooked with spicy Italian sausage in mushrooms, Chilli, red wine and tomato sauce

### Pollo Valdostana 14.25 GF

Chicken breast oven baked with ham & mozzarella. In a tomato, Spinach & oregano sauce

### Pollo alla Romana 14.25 GF

Chicken supreme cooked with mushrooms, garlic, onions, Roasted peppers, and white wine in a tomato & basil sauce

### Pollo Marsala 14.25 GF

Chicken breast cooked with mushrooms, in a cream sauce with marsala wine

**PLEASE SEE OUR SPECIALS FISH BOARD**

## **RISOTTO**

(Italian Arborio Rice)

### **Risotto ai Funghi Porcini 9.95** *VGF*

Cooked with wild Italian mushrooms, parsley, and onions in white wine, Parmesan and cream

### **Risotto Scala 9.95** *GF*

Smoked salmon, prawns, onions and tomato.

Finished in a brandy and cream sauce

Topped with caviar

### **Risotto al Pollo 10.25** *GF*

With chicken, onions, salami, cream and a hint of tomato

### **Risotto Arancine 9.95** *V*

Sundried tomatoes and mushroom risotto balls in bread crumbs. Served with tomato & basil sauce, sprinkled with parmesan cheese

## **PIZZE**

(All pizzas are 12 inch & traditionally Italian)

### **Margherita 9.25** *V*

Topped with tomato and mozzarella and oregano

### **Carne 10.50**

Pizza topped with pepperoni & parma ham

### **Rustica 9.95** *V*

Spinach, capers, olives & mushrooms

### **Calzone 10.50**

Folded pizza filled with ham, spinach, pepperoni and cheese.

### **Marinara 10.50**

Mixed seafood pizza & garlic

### **Ortolana 9.95** *V*

Mixed vegetables

## SPECIALS OF THE MONTH

### STARTERS

#### **Insalata Caprese 6.50** *VG*

Slices of fresh mozzarella and tomatoes, olives, Basil, oregano & black pepper drizzled with olive oil

#### **Fegatini Veneziana 6.95**

Marinated chicken livers in a mushroom, onions, marsala wine and cream sauce. Served on a toast

#### **Antipasto di Vegetale 6.75** *VG*

Marinated aubergines, courgettes and artichokes served with sundried tomatoes, capers & pine nuts.  
(Served cold)

#### **Calamari Fritto 6.50**

Deep fried squid rings coated in parmesan, salt and pepper flour

### MAINS

#### **Pizza Bismark 10.25**

Ham, chicken & cracked/ baked egg on top

#### **Fagottino Vegetale 12.50** *V*

Puff pastry parcel filled with vegetables.  
Served with cheese sauce and rice

#### **Risotto Scoglio 10.50** *GF*

Arborio rice  
with seafood, garlic, white wine & cherry tomato

#### **Tagliatelle al'Anatra 10.50**

Served with Strips of Duck in a tomato,  
Orange & Cream sauce