

NIBBLES

Marinated Green & Black Olives 4.25 

Pane all' Aglio 3.95 

Garlic pizza bread with tomato

Pane Piccante 4.25 

Garlic pizza bread with tomato and spices

Pane con Formaggio 4.95 

Garlic pizza bread with tomato & cheese

STARTERS

Antipasto Misto 6.95

A selection of cured Italian meats

Zuppa del Giorno 5.25

Fresh homemade soup of the day

Salmone Affumicato e Gamberetti 6.95

Prawns wrapped in smoked salmon with
marie rose sauce

Bianchetti 5.95

Deep fried whitebait served with garlic mayonnaise

Melanzane al Forno 5.95 

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

Calamari Porticello 5.95

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

Funghi della Scala 5.95 

Mushrooms cooked in a cream and gorgonzola
cheese sauce

Bruschetta Capriccio 5.50 

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

Costata di Maiale 6.35

Pork belly ribs in a sweet & spicy sauce

PASTA

Tagliatelle al Salmon 9.25

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

Tagliatelle al Ragu 9.15

Served with beef bolognese

Tagliatelle con Salsiccia 9.75

Italian sausage sautéed with red wine and mushrooms. Cooked in tomato sauce

Bucatini Carbonara 9.25

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

Bucatini Puttanesca 9.15 *V*

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

Bucatini ai Gamberoni 9.75

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

Casarecci al Pollo 9.75

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

Casarecci Siciliana 9.15 *V*

Cooked in olive oil with aubergines, garlic, tomato and basil pesto. Topped with fresh mozzarella

Casarecci Primavera 9.25 *V*

In a light tomato sauce with artichokes, asparagus & peppers

BAKED DISHES

Lasagne 9.25

Traditional beef mince recipe

Cannelloni 9.25 *V*

Filled with a mixture of spinach & ricotta

Pasta 4 Formaggi 9.50 *V*

Casarecci pasta cooked and baked in four cheeses

CREPELLE

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

Crespelle al Pollo 9.25

Pancake filled with strips of chicken and
mushrooms

Crespelle della Scala 9.50

Pancake filled with smoked salmon, prawns and
spinach

Crespelle con Verdura 9.15 *V*

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

Crespelle alla Romana 9.25

Pancake filled with mushrooms, onions and
peppers with bolognaise

SIDE ORDERS

Tomato and red onion salad drizzled with olive oil,
& basil 3.50

Mixed salad 3.50

Sautéed spinach with garlic 3.50

Marinated grilled artichokes 4.50

Chips 3.50

FILLET

(All steaks are prime beef fillet)

Al Pepe Verde 20.95

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

Pizzaiola 20.95

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

Medaglioni 21.50

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

Filetto Rossini 20.95

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

Piccante 20.95

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

AGNELLO

(Lamb Rump Fillet)

Agnello agro Dolce 17.25

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

Agnello alla Griglia 17.25

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 17.95

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

Saltinbocca alla Romana 17.95

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

Vitello al Gorgonzola 17.95

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

Picatta al Limone 17.95

Escallops pan fried, with demi-glace, Capers & lemon sauce

POLLI

Pollo Asparagi 13.95

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

Pollo Diavola 13.95

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

Pollo Valdostana 13.95

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

Pollo alla Romana 13.95

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

Pollo Marsala 13.95

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 9.25 *V*

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

Risotto Scala 9.50

Smoked salmon, prawns, onions and tomato.
Finished in a brandy and cream sauce
Topped with caviar

Risotto al Pollo 9.50

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

Risotto Arancine 9.25 *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 8.50 *V*

Topped with tomato and mozzarella and oregano

Carne 10.25

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 10.25

Mixed seafood pizza & garlic

Ortolana 9.95 *V*

Fresh vegetable pizza

SPECIALS OF THE MONTH

STARTERS

Peperoni Ripieni 6.85

Arborio rice cooked with grilled vegetables. Stuffed in whole Peppers and oven baked with parmesan crust

Fegatini di Pollo 6.85

Marinated chicken livers wrapped in smoked bacon & roasted. Served in a mushroom and cream sauce

Spiedini di Pesce 6.95

Mixed grilled fish on a skewer

Parma Ham & Dolcelatte 6.95

Dolcelatte cheese wrapped in parma ham & lightly Drizzled with sundried tomato & olive oil dressing

MAIN COURSE

Pollo Valencia 13.95

Chicken breast cooked with garlic butter, prawns Brandy and cream

Tagliolini Saraceni 10.25

Black ink pasta cooked in pesto sauce with sundried tomatoes and walnuts

Gnocchi alla Tirollo 10.25

Gnocchi in a cream sauce with rocket and Speck (smoked parma ham)

Filetto Rustica 20.95

Cooked in a tomato sauce with balsamic, Onions, pancetta and thyme

OFFERS

AVAILABLE MONDAY-THURSDAY

STARTERS

Bruschetta Capriccio

Freshly toasted bread topped with chopped Tomatoes, olives, garlic, mozzarella and basil

Zuppa Del Giorno

Homemade soup of the day

Funghi Della Scala

Mushrooms cooked in a cream & gorgonzola sauce

Garlic Bread

Choose from any of the garlic breads

Costata Di Maiale

Pork belly spare ribs in a sweet & spicy sauce

Calamari Porticello

Squid in a tomato sauce with olives, garlic & chilli

Crostini Di Pollo

Toasted bread topped with strips of chicken coated with mayonnaise and paprika

MAINS

Choose from any:

- Pizza
- Pasta
- Risotto
- Crespelle

£11.95

CHILDREN'S MENU

Choose any children size pizza or pasta

Includes

An ice cream

A soft drink

£6.50 (Applies to children aged 14 and under)