

WINE MENU FOOD

Nibbles

Marinated Green & Black Olives 6.50 **V GF**

Pane all' Aaglio 6.15 **V**
Garlic pizza bread with tomato

Pane Piccante 6.50 **V**
Garlic pizza bread with tomato and spices

Pane con Formaggio 7.50 **V**
Garlic pizza bread with tomato & cheese

Starters

Insalata Caprese 7.95 **V GF**
Slices of fresh mozzarella and tomatoes, olives, basil, orgeano and black papper dizzles with olive oil

Antipasto Misto 7.95 **GF**
A selection of cured Italian meats

Zuppa del Giorno 6.75
Fresh homemade soup of the day

Salmone Affumicato e Gamberetti 7.95 **GF**
Prawns wrapped in smoked salmon with marie-rose sauce

Fritto Misto 7.95
Deepfried calamari, whitebait and prawn coated in seasoned flour

Melanzane al Forno 7.95 **V GF**
Slices of grilled aubergines and tomatoes baked in the oven with mozzarella cheese
Garnished with basil oil and roasted pine nuts

Calamari Porticello 7.50 **GF**
Squid rings pan fried in a tomato sauce with olives, garlic and chilli

Funghi della Scala 7.85 **V**
Mushrooms cooked in a cream and gorgonzola cheese sauce

Bruschetta Capriccio 6.95 **V**
Freshly baked bread lightly toasted.
Topped with chopped tomatoes, olives, garlic, mozzarella & basil

Costata di Maiale 7.95 **GF**
Pork belly ribs in a sweet & spicy sauce

Fillet

Al Pepe Verde 26.00
Steak cooked in green pepper sauce with mustard, brandy, demi-glace and cream

Pizzaiola 26.00 **GF**
Steak topped with melting mozzarella in a tomato, garlic, oregano olives & red wine sauce

Medaglioni 26.00 **GF**
Medallions of prime fillet steak with parma ham & dolcelatte cheese, cream and wild Italian mushrooms sauce

Filetto Al Senape 26.00
Garlic panchetta thyme, wholegrain mustard, demi glace and a touch of cream

Agnello

Agnello agro Dolce 21.00 **GF**
Cooked in a port, demi-glace, honey and fruit of the forest sauce

Agnello alla Griglia 21.00 **GF**
Served in a brandy, cream and wholegrain mustard sauce

ALL MEAT, POULTRY, FISH MEALS ARE SERVED WITH FRESH VEGETABLES OF THE DAY

Pasta

Tortiglioni al'Anatra 12.25

Served with strips of duck in a tomato, onion, garlic, pepper, olive oil and oregano

Tortiglioni Primavera 11.95 **V**
In a light tomato sauce with artichokes, asparagus & peppers

Tagliatelle al Salmon 11.95
Pasta ribbons cooked with smoked salmon, onions, white wine, parmesan and dill in a cream sauce

Tagliatelle al Pollo 11.95
Pasta with strips of chicken, mushrooms, garlic, cream and a touch of tomato

Tagliatelle al Ragù 11.75
Served with beef bolognese

Tagliatelle ai Gamberoni 12.25
Cooked with prawns and tiger prawns, fresh tomatoes, basil, garlic in olive oil

Bucatini Carbonara 11.75
Spaghetti-like pasta cooked in a cream sauce with pancetta, egg yolk & parmesan

Bucatini Partenoepa 11.75 **V**
Bucatini pasta served in a sauce of olives, capers, garlic, oregano, chilli and tomato

Bucatini Con Salsiccia 12.25
Italian sausage sautéed with wine and broccoli cooked with fresh tomato

WE CATER FOR GLUTEN FREE PASTA

Vitello

Scaloppine Cacciatora 21.00 **GF**
Escallops of veal cooked in a mushroom, garlic, white wine, olive oil, parsley and tomato sauce

Saltinbocca alla Romana 21.00 **GF**
Escallops of veal with in parma ham, & cooked in butter, white wine and sage sauce

Vitello al Gorgonzola 21.00 **GF**
Escallops of veal cooked with gorgonzola cheese, brandy, walnuts and cream

Polli

Pollo Asparagi 16.95 **GF**
Chicken breast wrapped in parma ham and cooked in a delicate asparagus cream & parmesan cheese sauce

Pollo Diavola 16.95 **GF**
Chicken breast cooked with spicy Italian sausage in mushrooms, chilli, red wine and tomato sauce

Pollo Valdostana 16.95 **GF**
Chicken breast oven baked with ham & mozzarella in a tomato, spinach & oregano sauce

Pollo alla Romana 16.95 **GF**
Chicken supreme cooked with mushrooms, garlic, onions, roasted peppers, and white wine in a tomato & basil sauce

Pollo Marsala 16.95 **GF**
Chicken breast cooked with mushrooms, in a cream sauce with marsala wine

Baked Dishes

Lasagne 11.95
Traditional beef mince recipe

Cannelloni 11.95 **V**
Filled with a mixture of spinach & ricotta

Tortiglioni 4 Fromaggi 11.95 **V**
Pasta cooked in a touch of cream and 4 cheeses

Crespelle

ALL PANCAKES ARE TOPPED WITH TOMATO, BÉCHAMEL & MOZZARELLA AND BAKED IN OVEN

Crespelle al Pollo 11.95
Pancake filled with strips of chicken and mushrooms

Crespelle della Scala 12.25
Pancake filled with smoked salmon, prawns and spinach

Crespelle con Vedura 11.95 **V**
Pancakes filled with onions, grilled aubergines, courgettes & roasted peppers

Crespelle all'Anatra 12.25
Pancakes filled strips of duck breast, green peas and fruits of the forest sauce

Side Orders

Tomato and red onion salad 4.15

Mixed salad 4.15

Sautéed spinach with garlic 4.75

Marinated grilled artichokes 6.50

Homemade Chips 4.15

Roast Vegetables 5.25

Risotto

ITALIAN ARBORIO RICE

Risotto ai Funghi Porcini 11.75 **V GF**
Cooked with wild Italian mushrooms, parsley, and onions in white wine, parmesan and cream

Risotto Scala 12.25 **GF**
Smoked salmon, prawns, onions and tomato, finished in a brandy and cream sauce and topped with caviar

Risotto al Pollo 11.95 **GF**
With chicken, onions, salami, cream and a hint of tomato

Risotto Arancine 11.75 **V**
Sundried tomatoes and mushroom risotto balls in bread crumbs, served with tomato & basil sauce, sprinkled with parmesan cheese

Pizza

ALL 12 INCH & TRADITIONALLY ITALIAN

Margherita 10.95 **V**
Topped with tomato and mozzarella and oregano

Carne 12.50
Pizza topped with pepperoni & parma ham

Rustica 12.50 **V**
Spinach, capers, olives & mushrooms

Calzone 13.75
Folded pizza filled with ham, spinach, pepperoni and cheese

Pizza Capricciosa 12.50
Mushrooms, ham and artichokes

Bismarck 12.50
Chicken & peppers with baked egg