

# Chef Features - Appetizers



## ITALIAN SAUSAGE & BROCCOLI RABE

Parsley, Parmesan, Italian Sausage, Sautéed Red Peppers and Broccoli Rabe | \$18

## "LA SCALA" CHOPPED SALAD

Romaine, Fresh Mozzarella, Cherry tomatoes, Red Onions, Cucumber, Kalamata Olives, Chickpeas,  
Tossed in our Red Wine Herb Vinaigrette Dressing | \$15

*Add Grilled Shrimp \$9 / Add Chicken \$7*

## RICOTTA GNOCCHI

Housemade Ricotta Gnocchi, Tossed in Our Truffle Cream Sauce, Topped with Crushed Pistachios | \$24

## TRUFFLE POTATO CROQUETTES

Parmesan Cheese, Tomato Aoli | \$15

## HERB WHIPPED RICOTTA

Whipped Fresh Ricotta, Fresh Herbs, Topped with Raw Honey, Balsamic Glaze, Crushed Pistachios,  
Slices of Toasted Focaccia | \$16

## BEEF CARPACCIO

Thinly -Sliced Filet Mignon, Truffle Aioli, Arugula, Diced Shallots, Capers, Lemon and Olive Oil | \$24

## BAKED CLAMS

Of the Day | \$16

## LAMB CHOPS

Four New Zealand Lamb Chops Seared in Italian Herbs | \$29

## OCTOPUS CARPACCIO

Thinly-Sliced Braised Octopus Topped with a Lemon, Red Wine Extra Virgin Olive Oil Dressing | \$23

*Bring the wine, take the cannoli.*

# Chef Features - Entrees



## TOMAHAWK VEAL CHOP

16oz, Garlic, Onions, Fresh Mushrooms, Marsala Cream Sauce, Prosciutto, White Truffle Oil,  
Served with Roasted Potatoes and Broccoli Rabe | \$65

## BRONZINO POMODORO

Two 6oz Fresh Filets Sautéed with a Cherry Tomato, Onions, Garlic in a Light White Wine Sauce,  
Served with Roasted Potatoes, Sautéed Broccoli Rabe | \$45

## LOBSTER PESCI

8oz Lobster Tail, Lobster Ravioli, Shrimp, Lump Crabmeat,  
in a Marsala Roasted Red Pepper Cream Sauce | \$52

## PRIME CUT STEAK

Pan seared, Sliced, Topped with herb Gremolada, Served with Truffle Parmesan  
Potato Croquettes & Broccoli Rabe | Market Price

## TUNA PICATTA

Ahi Tuna, White Wine, Lemon Butter Sauce with Capers and Roasted Peppers over Parmesan Risotto | \$36

## SHORT RIB RAVIOLI

Garlic, Shallots, Diced Prosciutto, Fresh Mushrooms, Marsala Wine, Touch of Cream,  
Topped with Goat Cheese and White Truffle Oil | \$32

## SALMON FLORENTINE

Marsala Cream Sauce, Spinach, Fresh Mushrooms, Cherry Tomatoes, Fusilli Pasta | \$34

## LAMB CHOPS

New Zealand Lamb Chops Seared in Italian Herbs Lollipop Style, Red Wine Demi Glaze Sauce,  
Roasted Potatoes and Broccoli Rabe | \$52

## SPINACH RAVIOLI

Sage Brown Butter Sauce, Cherry Tomatoes, Lump Crabmeat | \$32

## LOBSTER LINGUINI

Linguini Tossed with Lobster Meat in a Garlic, Oil, White Wine Light Marinara,  
Topped with a 8oz Lobster Tail | \$52

## SEAFOOD OREGANATA

Fresh Salmon, Shrimp, Scallops and Crabmeat Broiled in a Lemon Butter, Italian Breadcrumbs,  
Garlic and Olive Oil Served with Roasted Potatoes and Broccoli | \$36