

La Scala

ristorante italiano



Dinner Experience

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Welcome to La Scala

Since our opening, La Scala has been dedicated to presenting a menu highlighting the very best in traditional Italian cuisine, as well as innovative weekly specials. We welcome you to stop in to experience our elegantly casual atmosphere accented perfectly by Chef Nino's authentic and unforgettable creations.

La Scala features an indoor bocce ball court, a large dining room, private event spaces and wine tasting room. We have room options ideal for anything from the most intimate gathering to a casual cocktail party.

La Scala is perfect for business meetings and presentations, corporate events, rehearsal dinners, engagement parties, wedding receptions, birthday parties, family celebrations and more. We guarantee that you won't remember only our superb service and fine cuisine; you will remember how you became a part of our family. We welcome you to our home, where we hope to make your special event one you'll never forget.



Private Dining Experience I

\$50 Per Person

*Prices do not include 6%Tax,, 20% Gratuity,
& 1% Administrative Service Charge *
Includes soft drinks, tea and regular coffee

Antipasti

*Antipasto options may be added a la carte.
Please see cocktail menus for full options.*

Insalata

Please Select 2 for Your Guests

Insalata della Casa

Mixed greens, tomatoes, cucumbers,
green peppers, onions, house
dressing

Caprese

*Fresh mozzarella, sliced tomato, fresh
basil and extra virgin olive oil*

Grilled Caesar

*Grilled romaine lettuce, croutons,
homemade Caesar dressing*

Main Entrees

Please Select 3 for Your Guests

Vitello alla Piccata

*Tender veal sautéed with lemon,
butter, white wine, capers*

Pollo alla Parmigiana

*Chicken breast, lightly breaded,
topped with marinara sauce and
mozzarella cheese*

Pollo alla Marsala

*Chicken breast, Marsala wine sauce,
and fresh mushrooms*

Penne alla Vodka

Tomato, cream, & vodka

Vegetarian/Vegan

*Please choose an option from our
vegetarian and vegan menu*

Pesce del Giorno

Seasonal fish prepared daily by Chef Nino

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50- optional)

Dessert

Served Family Style

Homemade Tiramisu and Profiteroles



Private Dining Experience II

\$58 Per Person

*Prices do not include 6%Tax,, 20% Gratuity,
& 1% Administrative Service Charge *

Includes soft drinks, tea and regular coffee

Antipasti

Served Family Style

Bruschetta

*Crusty country bread topped with fresh
tomato, basil, onion, extra virgin olive oil*

Calamari Fritti

Tender squid, lightly fried, marinara sauce

Insalata

Please Select 2 for Your Guests

Insalata della Casa

*Mixed greens, tomatoes, cucumbers,
green peppers, onions, house dressing*

Grilled Caesar

*Grilled romaine lettuce, croutons,
homemade Caesar dressing*

Caprese

*Fresh mozzarella, sliced tomato, fresh
basil and extra virgin olive oil*

Main Entrees

Please Select 3 for Your Guests

Pollo Raffaello

*Chicken breast, artichoke hearts,
prosciutto, mozzarella, fresh
mushrooms, Marsala wine*

Pesce del Giorno

*Seasonal fish prepared daily by Chef
Nino*

Gamberi Luana

*Shrimp, garlic, olive oil, touch of Old
Bay, over linguine*

Penne alla Bolognese

*Seasoned ground beef with a tomato
cream sauce*

Vegetarian/Vegan

*Please choose an option from our
vegetarian and vegan menu*

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50- optional)

Dessert

Served Family Style

Homemade Tiramisu and Profiteroles



Private Dining Experience III

\$74 Per Person

*Prices do not include 6% Tax,, 20% Gratuity,
& 1% Administrative Service Charge *
Includes soft drinks, tea and regular coffee

Antipasti

Served Family Style

Bruschetta

Crusty country bread topped with fresh tomato, basil, onion, extra virgin olive oil

Vongole Casino

Clams topped with an Italian-style medley of onions and peppers, bacon, and provolone

Calamari Fritti

Tender squid, lightly fried, with marinara sauce

Insalata

Please Select 2 for Your Guests

Insalata della Casa

Mixed greens, tomatoes, cucumbers, green peppers, onions, house dressing

Grilled Caesar

Grilled romaine lettuce, croutons, homemade Caesar dressing

Caprese

Fresh mozzarella, sliced tomato, fresh basil and extra virgin olive oil

Main Entrees

Please Select 3 for Your Guests

Vitello alla Marsala

Tender veal sautéed with mushrooms and Marsala wine sauce

Pollo Abbruzzese

Chicken breast, sundried tomatoes, fresh basil and white wine

Gamberi Primavera

Shrimp, seasonal mixed vegetables in a light tomato cream sauce

Spaghettoni al Pomodoro

Tomato, basil and garlic

Vegetarian/Vegan

Please choose an option from our vegetarian and vegan menu

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50- optional)

Dessert

Served Family Style

Homemade Tiramisu and Profiteroles



Private Dining Experience IV

\$80 Per Person

*Prices do not include 6%Tax,, 20% Gratuity,
& 1% Administrative Service Charge *
Includes soft drinks, tea and regular coffee

Antipasti

Served Family Style

Bruschetta alla Pina

Crusty country bread topped with seasoned goat cheese, roasted cherry tomatoes and extra virgin olive oil

Portobello e Granchi

Portobello mushroom caps stuffed with jumbo lump crab meat

Calamari Fritti

Tender squid, lightly fried, marinara sauce

Insalata

Please Select 2 for Your Guests

Insalata della Casa

Mixed greens, tomatoes, cucumbers, green peppers, onions, house dressing

Grilled Caesar

Grilled romaine lettuce, croutons, homemade Caesar dressing

Caprese

Fresh mozzarella, sliced tomato, fresh basil and extra virgin olive oil

Main Entrees

Please Select 3 for Your Guests

Vitello e Gamberi Francese

Tender veal scallopini wrapped around jumbo shrimp, sauteed in lemon butter white wine sauce

Pollo alla Scala

Chicken breast, artichoke hearts, jumbo lump crab in white wine sauce

Fettuccini al Mare

Jumbo shrimp, sea scallops and lump crab in fresh tomato sauce, over fettuccini

Manzo al Balsamico

Filet Mignon, grilled medium, served atop a portobello mushroom cap, with a balsamic reduction

Pesce del Giorno

Seasonal fish prepared daily by Chef Nino

Vegetarian/Vegan

Please choose an option from our vegetarian and vegan menu

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50- optional)

Dessert

Served Family Style

Homemade Tiramisu and Profiteroles



Private Dining Experience V

\$91 Per Person

*Prices do not include 6%Tax,, 20% Gratuity,
& 1% Administrative Service Charge *

Includes soft drinks, tea and regular coffee

Antipasti

Served Family Style

Bruschetta alla Pina

Crusty country bread topped with seasoned goat cheese, roasted cherry tomatoes and extra virgin olive oil

Capesante al Pancetta

Sea scallops wrapped in pancetta, grilled with lemon, garlic and extra virgin olive oil

Crostini di Gamberi

Jumbo shrimp, pancetta, and cognac butter sauce atop fresh country bread, with melted mozzarella

Insalata

Please Select 2 for Your Guests

Insalata della Casa

Mixed greens, tomatoes, cucumbers, green peppers, onions, house dressing

Grilled Caesar

Grilled romaine lettuce, croutons, homemade Caesar dressing

Caprese

Fresh mozzarella, sliced tomato, fresh basil and extra virgin olive oil

Main Entrees

Please Select 3 for Your Guests

Vitello e Gamberi Baltimore

Tender veal scallopini topped with jumbo lump crab, gulf shrimp, tomatoes, and mozzarella in Old Bay white wine sauce

Pollo alla Bolognese

Chicken breast, stuffed with Mortadella and Asiago, breaded, sauteed, in creamy tomato sauce

Aragosta alla Regina

Lobster tails and jumbo lump crab, and tomato cream sauce over homemade penne pasta

Ny Strip "Al's Way"

14 oz. New York Strip, grilled medium, topped with jumbo lump crab, sun-dried tomatoes, and sherry-shallot cream sauce

Pesce del Giorno

Seasonal fish prepared daily by Chef Nino

Vegetarian/Vegan

Please choose an option from our vegetarian and vegan menu

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50- optional)

Dessert

Served Family Style

Homemade Tiramisu, Profiteroles, and Mini Cannoli



Special Event Menu (Birthdays, Graduations, Preakness)

\$40 Per Person

*Prices do not include 6% Tax,, 20% Gratuity,
& 1% Administrative Service Charge *
Includes soft drinks, tea and regular coffee

Antipasti

*Antipasto options may be added a la carte.
Please see cocktail menus for full options.*

Insalata

Insalata della Casa

*Mixed greens, tomatoes, cucumbers,
green peppers, onions, house dressing*

Main Entrees

Please Select 3 for Your Guests

Penne alla Vodka

Tomato, cream, & vodka

Vegetarian/Vegan

*Please choose an option from our
vegetarian and vegan menu*

Pollo Raffaello

*Chicken breast, artichoke hearts,
prosciutto, mozzarella, fresh
mushrooms, Marsala wine*

Pollo Piccata

*Chicken breast, lemon, butter, white
wine and capers*

Pesce del Giorno

Seasonal fish prepared daily by Chef Nino

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50- optional)

Dessert

Served Family Style

Homemade Tiramisu



Vegetarian/ Vegan

*Prices do not include 6% Tax,, 20% Gratuity,
& 1% Administrative Service Charge *

Vegetarian Entrees

Wild Mushroom Risotto

Blend of wild mushrooms served over Arborio rice with Romano cheese and butter

Grilled Eggplant

Thinly sliced grilled eggplant layered with Buffalo milk mozzarella, drizzled with homemade pesto

Gnocchi

Served with Pomodoro sauce garlic and basil with fresh Mozzarella

Stuffed Eggplant

Eggplant stuffed with capers, garlic, and seasoned bread crumbs, on a bed of roasted tomato sauce

Eggplant Meatballs over spaghetti squash

Sautéed in a Pomodoro sauce

Puttanesca

Served over gluten free pasta

Eggplant Parmigiana

Thinly sliced eggplant, layered with seasoned bread crumbs and cheese

Portobello Parmigiana

Portobello mushrooms, breaded and layered with fresh marinara

Vegan Entrees

Puttanesca

Tomatoes, olive oil, olives, capers and garlic, over zoodles

Pomodoro with Zucchini

Sauteed zucchini with garlic and fresh herbs on pomodoro sauce, over zoodles

Grilled Vegetable Platter

Topped with Salmoriglio; a mixture of garlic, lemon, fresh herbs and olive oil

*Thank you for choosing La Scala
your special occasion.*

*We are honored to share our
tradition of delicious Italian
food and excellent service with
your guests.*

Welcome to the La Scala family.



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