lo Scale



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 della Casa

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

# Insalata

Please Select 2 for Your Guests

#### 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

Pollo alla Parmigiana

Chicken breast, lightly breaded,

topped with marinara sauce and

mozzarella cheese

#### Vitello alla Piccata

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

### Vegetarian/Vegan

Please choose an option from our vegetarian and vegan menu

#### Pollo alla Marsala

Chicken breast, Marsala wine sauce, and fresh mushrooms

#### Penne alla Vodka

Tomato, cream, & vodka

#### 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



# **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

Served Family Style

Bruschetta

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

Please Select 2 for Your Guests

## Insalata della Casa

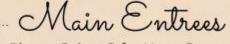
Mixed greens, tomatoes, cucumbers, green peppers, onions, house dressing

#### **Grilled Caesar**

Grilled romaine lettuce, croutons, homemade Caesar dressing

### Caprese

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



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



# **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

Served Family Style

#### Bruschetta

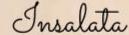
Crusty country bread topped with fresh tomato, basil, onion, extra virgin olive oil

#### **Vongole Casino**

onions and peppers, bacon, and provolone

#### Calamari Fritti

Clams topped with an Italian-style medley of Tender squid, lightly fried, with marinara



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



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

### Spaghettini 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)

Served Family Style



# **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

> Anlipasli 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

Insolata

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

Calamari Fritti

Tender squid, lightly fried, marinara sauce

# 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

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

Pollo alla Scala

#### **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



# **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

Anlipasli Served Family Style

#### Crostini di Gamberi

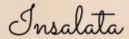
Jumbo shrimp, pancetta, and cognac butter sauce atop fresh country bread, with melted mozzarella

#### 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



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

### 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

#### Pollo alla Bolognese

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

#### Pesce del Giorno

Seasonal fish prepared daily by Chef

#### Aragosta alla Regina

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

#### Vegetarian/Vegan

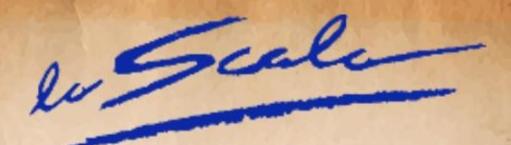
Please choose an option from our vegetarian and vegan menu

(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 Piccatta

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

Puttanesca

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

Pomodoro with Zucchini

Vegan Entrees ...

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.

