lo Scale

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 invite 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

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Please Select 3 for Your Guests

Vitello alla Piccata

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

Penne alla Vodka

Tomato, cream, & vodka

Pollo alla Parmigiana

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

Vegetarian/Vegan

Please choose an option from our vegetarian and vegan menu

Pollo alla Marsala

Chicken breast, Marsala wine sauce, and fresh mushrooms

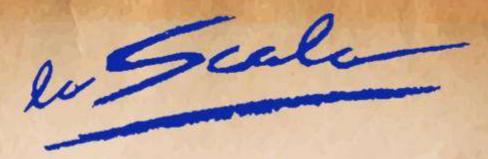
Pesce del Giorno

Seasonal fish prepared daily by Chef Nino

(add a MD Jumbo Lump Crab Cake to any entrée for \$19.50- 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

Anlipasli

Served Family Style

Bruschetta

Crusty country bread topped with fresh

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

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 \$19.50- 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

Clams topped with an Italian-style medley of Tender squid, lightly fried, with marinara onions and peppers, bacon, and provolone

Calamari Fritti

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

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 \$19.50- 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

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

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

Calamari Fritti

Tender squid, lightly fried, marinara sauce

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 scaloppini wrapped around jumbo shrimp, sauteed in lemon butter white wine sauce

Manzo al Balsamico

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

Pollo alla Scala

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

Pesce del Giorno

Seasonal fish prepared daily by Chef Nino

Fettuccini al Mare

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

Vegetarian/Vegan

Please choose an option from our vegetarian and vegan menu

(add a MD Jumbo Lump Crab Cake to any entrée for \$19.50- 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

Served Family Style

Crostini di Gamberi

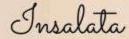
sauce atop fresh country bread, with melted goat cheese, roasted cherry tomatoes and mozzarella

Bruschetta alla Pina

Jumbo shrimp, pancetta, and cognac butter Crusty country bread topped with seasoned 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

Grilled Caesar

Grilled romaine lettuce, croutons, homemade Caesar dressing

Caprese

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

Insalata della Casa

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

Main Entrees

Please Select 3 for Your Guests

Vitello e Gamberi Baltimore

Tender veal scaloppini 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, 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 \$19.50- optional)

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

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

Insolata

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 \$19.50- optional)

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

"Spaghetti and Meatballs"

Eggplant "meatballs" over julienned spaghetti squash, sauteed in 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 in 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 for 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.

