

*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 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.*

*Lo Scala*

## 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 \$19.50- 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*

#### Gamberi Luana

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

#### Pesce del Giorno

*Seasonal fish prepared daily by Chef Nino*

#### 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

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*

#### Gamberi Primavera

*Shrimp, seasonal mixed vegetables in a light tomato cream sauce*

#### Pollo Abbruzzese

*Chicken breast, sundried tomatoes, fresh basil and white wine*

#### 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 \$19.50- 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 scaloppini 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 \$19.50- 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 scaloppini 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, 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 \$19.50- 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

#### Pollo Piccata

Chicken breast, lemon, butter, white  
wine and capers

#### Pollo Raffaello

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

#### 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 \$19.50- optional)

### Dessert

Served Family Style

Homemade Tiramisu



*Lo Scalco*

## 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*

### Vegan Entrees

#### **Puttanesca**

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

#### **Pomodoro with Zucchini**

*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.*



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