

Scala's Dinner Menu

Antipasti / Appetizers

Bruschetta toasted bread rubbed with garlic and topped with fresh chopped tomato and basil 5.5

La Caprese sliced tomatoes, Fiori di latte mozzarella cheese and fresh basil drizzled with extra virgin olive oil 8-

Peperoni Arrostiti roasted red and yellow bell peppers thinly sliced and tossed with garlic, Italian parsley, extra virgin olive oil 6-

Melanzane alla Scapece grilled Italian eggplant drizzled with extra virgin olive oil, aged balsamic vinegar, garlic and Italian parsley 7-

Zucchini alla Scapece grilled zucchini drizzled with extra virgin olive oil, aged balsamic vinegar, garlic and mint 5-

Saute Vongole e Cozze Manilla clams and mussels sauteed in a garlic white wine broth 13-

Antipasto Bello antipasto sampler 12-

Insalate / Salads

Insalata Mista organic spring mix dressed with a balsamic vinaigrette. small 4.5 large 6.5

Insalata di Spinaci baby spinach topped with Gorgonzola cheese, toasted walnuts, chopped tomato and thinly sliced roasted red and yellow pepper. small 5.5 large 9-

Insalata di Mare organic mixed greens topped with assorted sauteed seafood 11-

Insalata Cesare chopped hearts of romaine, toasted walnuts, croutons and Parmesan cheese. small 5.5 large 9-

add grilled chicken breast 3-

add grilled tiger prawns 4-

Zuppe / Soup

Zuppa del Giorno homemade soup of the day. cup 3- bowl 5-

Primi Piatti / Pastas

Capellini Carrizzera angel hair pasta with garlic, Italian parsley, olive oil and crushed red pepper flakes 10-

Capellini Napoli angel hair pasta in a fresh cherry tomato sauce 10-

Spaghetti Vongole e Cozze Manilla clams and mussels in a white wine broth 15-

Spaghetti alla Sfizziosa Manilla clams, mussels, calamari and tiger prawns in a fresh marinara 17-

Spaghetti Gamberoni tiger prawns, cherry tomato, basil and garlic 15-

Penne Primavera eggplant, zucchini, mushrooms and Gorgonzola cheese in aurora sauce 14-

Tagliatelle al Pestomelanzane egg ribbon pasta tossed in a pesto-cream sauce with cherry tomatoes and eggplant 14-

Tagliolini Limone fresh thin egg ribbon pasta with Marscarpone cheese, lemon zest and cream 13-

Panzerotti Spinaci e Ricotta spinach and ricotta cheese ravioli in aurora sauce (a creamy tomato sauce) 15-

***Gnocchi al Pignatello** potato dumpling pasta baked with mozzarella cheese and fresh marinara 14-

Secondi / Entrees

Scaloppine al Limone veal scallopine sauteed in a white wine, lemon, caper sauce. Served with seasonal vegetables and potatoes. 15.5

Scaloppine Funghi veal scallopine in a mushroom cream sauce. Served with seasonal vegetables and potatoes. 16-

Scalopine alla Sorrentina veal scallopine baked with mozzarella cheese and marinara sauce. Served with seasonal vegetables and potatoes. 17-

Bistecca alla Fanucci rib eye steak grilled and topped with sliced mushrooms, green onion and a splash of aged Balsamic vinegar. Served with seasonal vegetables and potatoes. 17-

Zuppa di Pesce Italian seafood cioppino with Manilla clams, mussels, tiger prawns, fish of the day, calamari steak, cherry tomato, garlic and Italian parsley. 16-

Calamari Dore Piccata Calamari steak battered in flour and egg, sauteed with capers, lemon and white wine sauce. Served with seasonal vegetables and potatoes. 15.5

*Please allow fifteen minutes

Pasquale and Tracy Scala, Chef Owners
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8989 Graton Road, P.O. Box 319, Graton, CA 95444

Scala's Lunch Menu

Antipasti / Appetizers

Bruschetta toasted bread rubbed with garlic and topped with fresh chopped tomato and basil 5-

La Caprese sliced tomatoes, Fiori di latte mozzarella cheese and fresh basil drizzled with extra virgin olive oil 8-

Peperoni Arrostiti roasted red and yellow bell peppers thinly sliced and tossed with garlic, Italian parsley, extra virgin olive oil 6-

Melanzane alla Scapece grilled Italian eggplant drizzled with extra virgin olive oil, aged balsamic vinegar, garlic and Italian parsley 7-

Zucchini alla Scapece grilled zucchini drizzled with extra virgin olive oil, aged balsamic vinegar, garlic and mint 5-

Saute Vongole e Cozze Manilla clams and mussels sauteed in a garlic white wine broth 13-

Antipasto Bello antipasto sampler 12-

Insalate / Salads

Insalata Mista organic spring mix dressed with a balsamic vinaigrette. Small 4.5 large 6.5

Insalata di Spinaci baby spinach topped with Gorgonzola cheese, toasted walnuts, chopped tomato and thinly sliced roasted red and yellow pepper. Small 5.5 large 9-

Insalata di Mare organic mixed greens topped with assorted sauteed seafood 11-

Insalata Cesare chopped hearts of romaine, toasted walnuts, croutons and Parmesan cheese. Small 5.5 large 9-
add grilled chicken breast 3- add grilled tiger prawns 4-

Zuppe / Soup

Zuppa del Giorno homemade soup of the day. Cup 3- bowl 5-

Panini / Sandwiches

**Served with a side of organic mixed greens*

Al Vesuviano grilled chicken breast with organic mixed greens pesto mayonnaise and tomato 10-

Vittelino grilled veal scallopini, organic mixed greens, fresh tomato and sauteed onion 12-

Vegetariano grilled eggplant, zucchini, roasted red peppers, tomato and organic mixed greens 9-

Hamburger Italiano 1/3 pound of Angus beef grilled and served on Focaccia with sauteed onions, baby spinach, tomato and pesto-mayonnaise 10-

Primi Piatti / Pastas

Capellini alla Carritera angel hair pasta with garlic, Italian parsley, olive oil and crushed red pepper flakes 9-

Capellini Napoli angel hair pasta in a fresh cherry tomato sauce 9-

Spaghetti Vongole e Cozze Manilla clams and mussels in a white wine broth 14-

Spaghetti alla Sfizziosa Manilla clams, mussels, calamari and tiger prawns in a fresh marinara 15-

Spaghetti Gamberoni tiger prawns, cherry tomato, basil and garlic 14-

Penne Primavera eggplant, zucchini, mushrooms and Gorgonzola cheese in aurora sauce (a creamy tomato sauce) 13-

Tagliatelle al Pestomelanzane egg ribbon pasta tossed in a pesto-cream sauce with cherry tomatoes and eggplant 13-

Tagliolini Limone thin egg ribbon pasta with Marscarpone cheese, lemon zest and cream 13-

Panzerotti Spinaci e Ricotta spinach and ricotta cheese ravioli in aurora sauce (a creamy tomato sauce) 13-

***Gnocchi al Pignatello** potato dumpling pasta baked with mozzarella cheese and fresh marinara 13-

* please allow fifteen minutes

Pasquale and Tracy Scala, Chef owners

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Vini Bianci / White Wine

<i>Wine</i>	<i>Region</i>	<i>Glass</i>	<i>Bottle</i>
Chardonnay, Trellis 2000	Russian River Valley	7-	27-
Chardonnay, Dutton Ranch 2000	Russian River Valley		39-
Sebastopol Vineyards			
Enotria Moscata, Fattoria Enotria 2000	Mendocino	6.5	24-
Frascati, Conte Zandotti 2001	Lazio, Italy	4.5	17-
Pinot Grigio, Paggio 2002	Alto Adige, Italy	6-	22-
Sauvignon Blanc, Mill Creek 2002	Dry Creek Valley	8-	30-

Sparkling Wines

Roderer Estate Brut NV	Anderson Valley	8.5	38-
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Birra / Beer

Peroni	Italy	5.5	
Anchor Steam	San Francisco	5-	
Red Tail Ale	Mendocino	5-	
Amstel Light	Holland	5-	
Sierra Nevada	Chico	5-	
St. Pauli (Non-Alcoholic)	German	5-	

Bevande / Beverages

San Pellegrino, Acqua Minerale 750ml	5-
San Pellegrino, Acqua Minerale 500ml	3-
Aranciata / Limonata - orange and lemon flavored Italian soda	2.75
Coke, Diet Coke, 7up	1.5
Shirley Temple or Roy Rogers	2.5
Milk	1.5
Iced Tea	1.5
Hot Tea	2-
Café Americano, Regular or Decaf	1.5
Espresso	2-
Cappuccino	2.75
Latte	3-
Mocha	3.5

Vini Rossi / Red Wines

<i>Wine</i>	<i>Region</i>	<i>Glass</i>	<i>Bottle</i>
Barbera D'Alba, Bera 2001	Piemonte, Italy	6.5	24-
Barolo, A.D. Vajra, 1997	Piemonte, Italy		85-

Cabernet Sauvignon, Pellegrini Bros Cloverdale Ranch 2000	Alexander Valley		38-
Chianti Classico Riserva, Il Grigio 1999	Toscana, Italy		36-
Chianti, Fattoria Le Corti 2000	Toscana, Italy	8-	30-
Chianti Classico, San Felice 2000	Toscana, Italy	Half bottle	12-
Merlot, Blackstone 2001	Valley of the Moon	6-	22-
Montepulciano, Bruno Nicodemi 2000	Abruzzo, Italy		28-
Pinot Noir, Dutton Ranch 2000 Sebastopol Vineyards	Russian River Valley		40-
Pinot Noir, Frei Brothers Reserve 2001	Russian River Valley	9-	36-
Pinot Noir, Willowbrook Cellars 2001	Russian River Valley		45-
Sagrantino di Montefalco 1998	Umbria, Italy		90-
Sangiovese, Baroncini 2001	Toscana, Italy	5.5	20-
Sangiovese, Fieldstone 2000	Healdsburg		29-
Syrah, Dutton Ranch 2000 Sebastopol Vineyards	Russian River Valley		35-
Zinfandel, Rancho Zabaco 2001	Sonoma	6.5	24-

Aperitifs

Dry Fino Sherry, Antonio Barbadillo	Spain		4.5
Very Dry Manzanillo Sherry, Antonio Barbadillo	Spain		4.5
Pedro Ximenez Sherry, Antonio Barbadillo	Spain		7.5
Ruby Port, Feist	Portugal		5-
10 Year Port, Feist	Portugal		9.5