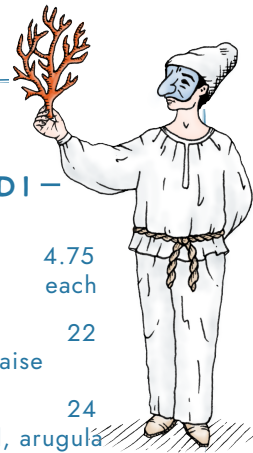


SCALA

osteria



COCKTAILS

| | |
|---|----|
| Bourbon & the Bees | 16 |
| bourbon, violet liqueur, honey syrup, lavender bitters, lemon | |
| The Amalfitano | 16 |
| lemon-infused gin, cucumber, basil, strega liqueur, basil oil | |
| Chai, Come Stai? | 16 |
| tequila, chai syrup, lemon, ginger beer, spiced sugar rim | |
| The Passion Project | 16 |
| coconut-washed rum, lime & passionfruit, tajin rim | |
| It's Tequila Thyme | 22 |
| thyme-infused penta blanco, aperol, st. germaine, lime | |
| Cello Drop Martini | 16 |
| limoncello, grey goose vodka, lemon, strawberry liqueur, basil, sugar rim | |
| Barrel-Aged Negroni | 18 |
| st. george "terroir" gin, antica formula, campari | |
| The Capo's Spritz | 16 |
| aperol, campari, prosecco | |

BEERS ON TAP

| | |
|--------------------------------------|---|
| Peroni pilsner | 9 |
| Tremor california light lager | 9 |
| Barrel Brothers hazy IPA | 9 |

YES, WE CAN!

| | |
|---|---|
| Mare Island "Ivy Bells" pilsner | 9 |
| Lagunitas "Daytime" IPA | 7 |
| HenHouse "Best Life" blonde ale | 8 |
| Seismic west coast IPA | 9 |
| Lagunitas "Little Sumpin' Sumpin'" ale | 7 |

SPARKLING WINES BY THE GLASS

| | |
|---|----|
| La Maschera prosecco, extra dry, veneto, italy nv | 14 |
| Henriot brut, champagne, france nv | 30 |
| Schramsberg brut rosé, north coast, california '20 | 20 |

WHITE & ROSÉ WINES BY THE GLASS

| | |
|---|----|
| Domaine Zafeirakis assyrtiko, santorini, greece '22 | 15 |
| Tenuta Olim Bauda gavi, piemonte, italy '22 | 18 |
| Ciro Picariello "bruem" falanghina, campania, italy '21 | 16 |
| Vietti roero arneis, piemonte, italy '22 | 18 |
| Groth sauvignon blanc, napa valley '22 | 18 |
| Flora Springs "soliloquy" sauvignon blanc, napa valley '22 | 20 |
| Brégeon , muscadet sèvre et maine sur lie, loire, france '22 | 16 |
| Scala Osteria chardonnay, california NV | 14 |
| Flowers chardonnay, sonoma coast, california '22 | 21 |
| Domaine Ott "by.ott" rosé, côtes de provence, france '22 | 16 |

RED WINES BY THE GLASS

| | |
|---|----|
| Fattoria Montepescini chianti colli senesi, toscana, italy '20 | 16 |
| Cordero di Montezemolo langhe nebbiolo, piemonte, italy '21 | 18 |
| En Route pinot noir, russian river '22 | 22 |
| Scala Osteria pinot noir, stanly ranch, napa valley '17 | 18 |
| Melville estate syrah, santa rita hills '21 | 21 |
| Scala Osteria cabernet sauvignon, california NV | 15 |
| Elizabeth Spencer cabernet sauvignon, napa valley '19 | 25 |

BEVERAGES

| | |
|---|---|
| Fresh Lemonade / Iced Tea | 6 |
| A' Siciliana aranciata rossa / limonata | 8 |
| Fever Tree ginger ale & beer / pink grapefruit | 5 |
| Bottled Coke / Diet Coke / Sprite | 4 |
| Pellegrino 750 ml bottle | 9 |

CRUDO E ANTIPASTI FREDDI

| | |
|---|------|
| Oysters on the half shell | 4.75 |
| east and west coast varieties | each |
| Chilled gulf shrimp | 22 |
| 4 shrimp served with cocktail sauce & dijonaise | |
| Tuna carpaccio | 24 |
| Tenbrink farms seasonal fruit, sicilian chili oil, arugula | |
| Acciughe bianche | 20 |
| house-marinated white anchovies, fennel, celery, lemon, calabrian chili, parmigiano | |
| Bruschetta di stagione | 19 |
| garlic-rubbed toast, seasonal accompaniments | |

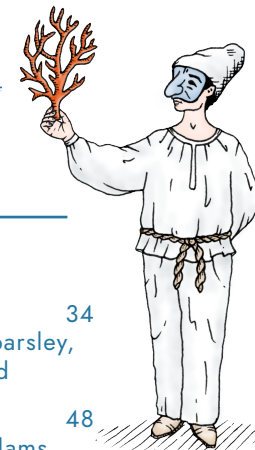
ANTIPASTI CALDI

| | |
|--|----|
| Zuppa del giorno | 15 |
| Ciabattina & bagna cauda | 5 |
| small rustic loaf of bread, warm anchovy butter | |
| Calamari fritti | 20 |
| Pt. Judith calamari, lightly breaded & fried, served with spicy aioli, lemon | |
| Mamma Concetta's meatballs | 18 |
| tomato ragu, parmigiano, soft polenta | |
| Olive fritte | 16 |
| fried anchovy-stuffed olives, marcona almonds, rosemary | |
| Baccalá fritto | 20 |
| salt cod-potato fritters, black olives, tomato, garlic, chili | |

Corkage Policy:
\$25 per 750ml bottle, 3 bottle maximum;
for each bottle purchased from the list,
including half bottles, this fee is waived

SCALA

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INSALATE

| | |
|--|-------|
| Spring garden salad | 19 |
| young lettuces, sugar snap peas, persian cucumber, watermelon radish, green goddess dressing, Laura Chanel goat cheese, nasturtium flowers | |
| Warm poached octopus salad | 21 |
| celery, potatoes, taggiasca olives, parsley | |
| Chopped salad | |
| tender greens & chicories, radishes, celery, parsley, white & ceci beans, castelvetro olives, lemon, olive oil | |
| with olive oil poached Italian tuna | 20 |
| with salami, aged provolone, & fennel | 22 |
| Caesar salad | 10/18 |
| crisp romaine, house croutons, parmigiano, anchovy | |

PIZZE

| | |
|---|----|
| Margherita | 25 |
| san marzano tomatoes, fresh mozzarella, basil | |
| Funghi e salsicce | 26 |
| wild mushrooms, italian sausage, fontina, arugula | |
| Tre scalini | 26 |
| spicy coppa, tomato, quattro formaggi, oregano | |
| Pizza frita "al forno" | 22 |
| fried, stuffed with mortadella, ricotta, pecorino, parmigiano, black pepper | |

PANINO

| | |
|---|----|
| served 11:30-3 | |
| <i>served on our ciabatta roll with fries or simple green salad</i> | |
| Ham and cheese | 21 |
| fontina & Pt. Reyes tomatillo cheeses, cotto ham, dijonnaise | |

PASTE

vegan & gluten free pasta available upon request

| | |
|--|-------|
| Penne rigate al pomodoro | 13/25 |
| san marzano tomatoes, garlic, basil, EVOO | |
| with fresh mozzarella | 28 |
| with eggplant and ricotta | 32 |
| Ravioli al limone | 32 |
| spinach, pecorino, & ricotta stuffed pasta with a lemon cream parmigiano sauce | |
| Spaghetti con gamberi & vongole | 36 |
| clams, shrimp, toasted garlic, chili flake, white wine | |
| Calamarata con calamari di Monterey | 34 |
| Monterey Bay squid, spicy sausage, white beans, tomato, calabrian chili | |
| Mandilli al vero pesto Genovese | 31 |
| silk handkerchief pasta, Paolo's world-famous pesto sauce | |
| Lasagna | 32 |
| classic, layered with bolognese & bechamel sauces | |
| CARNE | |
| served a la carte(-ish) | |
| Pork chop milanese | 32 |
| lemon caper butter sauce | |
| Veal "Scala-ppini" | 36 |
| marsala and mushroom sauce | |
| BDG pollo alla diavola | 28 |
| oven-roasted spicy marinated organic half-chicken | |
| Creekstone prime N.Y. steak | 56 |
| grilled, herbed Pt. Reyes blue cheese butter, french fries | |

PESCE E MOLLUSCHI

served a la carte(-ish)

| | |
|---|----|
| Vongole al forno | 34 |
| 1 lb wood fire roasted manila clams, garlic, parsley, white wine, calabrian chili, with toasted bread | |
| Crab cioppino | 48 |
| fresh dungeness crab, Monterey Bay squid, clams, shrimp, cod fish, poached in san marzano tomato broth, basil, toasted garlic and chili, with toasted bread | |
| Filet of petrale sole piccata | 36 |
| sautéed greens, lemon caper butter | |
| Wood fire roasted whole fish | MP |
| Pan-seared branzino | 36 |

SALSE

salmoriglio / lemon caper butter / bagna cauda

CONTORNI

\$9

tubetti cacio pepe / french fries / white beans

sautéed spring vegetables / broccoli rabe & chili

soft polenta with crescenza cheese / sautéed greens

marinated mediterranean olives

Chef de Cuisine Eric Zuniga
General Manager Cristian Corro

California law advises patrons that "consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness."

Please inform your server of any allergies or restrictions.

A 20% gratuity is added to parties of 5 or more.