

SCALA

osteria

COCKTAILS

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| 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

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

YES, WE CAN!

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| 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

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| 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

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| Domaine Zafeirakis assyrtiko, santorini, greece '22 | 15 |
| Tenuta Olim Bauda gavi, piemonte, italy '22 | 18 |
| Ciro Picariello "bruem" falanghina, campania, italy '22 | 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

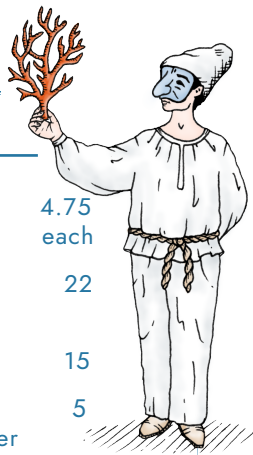
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| Fattoria Montepescini chianti colli senesi, toscana, italy '20 | 16 |
| Cordero di Montezemolo langhe nebbiolo, piemonte, italy '21 | 18 |
| En Route pinot noir, sonoma coast '22 | 22 |
| Scala Osteria pinot noir, stanley ranch '17 | 18 |
| Melville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

BEVERAGES

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|---|---|
| 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 |

ORE PICCOLE

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| Oysters on the half shell | 4.75 each |
| east and west coast varieties | |
| Chilled gulf shrimp | 22 |
| 4 shrimp, with cocktail sauce & dijonaise | |
| Zuppa del giorno | 15 |
| Ciabattina & bagna cauda | 5 |
| small rustic loaf of bread, warm anchovy butter | |
| Mamma Concetta's meatballs | 18 |
| tomato ragu, parmigiano, soft polenta | |
| Chopped BDG caesar | 18 |
| Calamari fritti | 20 |
| lightly breaded & fried, spicy aioli, lemon | |
| Margherita pizza | 25 |
| san marzano tomato, fresh mozzarella, basil | |
| Tre scalini pizza | 26 |
| spicy coppa, tomato, quattro formaggi, oregano | |
| Pizza frita "al forno" | 22 |
| ricotta, mortadella, parmigiano, black pepper | |
| Ravioli al limone | 32 |
| spinach, pecorino, & ricotta stuffed pasta, lemon cream parmigiano sauce | |
| Penne alla bolognese | 32 |
| classic meat ragu, parmigiano reggiano | |
| Grilled ham and cheese panino | 21 |
| toma cheese & cotto ham served with french fries | |



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.