la scala

ANTIPASTI

ANTIPASTO LA SCALA 1,190
PERFECT AS A STARTER TO SHARE,
FEATURING THE CHEF'S SELECTION OF
PREMIUM COLD CUTS, CHEESES PRESERVES
AND HOMEMADE PICKLED VEGETABLES

VITELLO TONNATO 680
FRESH TUNA SAUCE, BEEF JUS, CAPERS,
SHALLOTS AND SNOW PEAS

OCTOPUS IN RED 990
TRADITIONAL-STYLE OCTOPUS, BEETROOT
IN TWO TEXTURES, BLACK OLIVE GEL,
AROMATIC ROASTED APRICOT,
FRESH HERB SALAD AND PARSLEY OIL.

BURRATA PRIMAVERA 790
BASIL AND ALMOND PESTO, FRIED AND
FRESH ZUCCHINI WITH LEMON DRESSING

TONNO ALLA MEDITERRANEA 590
YELLOWFIN TUNA, CUCUMBER SALAD,
SERVED WITH APPLE AND CUCUMBER SORBET

INSALATA DI FINOCCHI E ARANCIA 490
FENNEL AND FRISÉE SALAD WITH ORANGE
SEGMENTS, AVOCADO AND KALAMATA OLIVES
FINISHED WITH ORANGE AND LEMON DRESSING

FRITTO DI MARE 590
GOLDEN-FRIED SEAFOOD PLATTER WITH
SOFT-SHELL CRAB, PRAWNS, CALAMARI AND
LEMON MAYONNAISE

ZUPPA DEL GIORNO 450
CHEF'S DAILY SOUP

PRIMI

SPAGHETTI AI FRUTTI DI MARE 780
BLACK SPAGHETTI DI GRAGNANO,
CALAMARI RAGÙ, FRESH SEAFOOD

REGINETTA DI PATATE E FRUTTIDI MARE 980
FRESH PASTA FILLED WITH SMOKED POTATO,
BUTTER SAUCE, FRESH SEAFOOD AND BASIL

TAGLIATELLA ALL'ASTICE 1,800
HOMEMADE TAGLIATELLA PASTA, LIVE BOSTON
LOBSTER, CREAMY CRUSTACEAN SAUCE

LA LASAGNA 680
OVEN-BAKED LASAGNA, BOLOGNESE,
PARMESAN CREAM AND BEEF JUS

RISOTTO ALLA PIZZAIOLA 650
RISOTTO COOKED IN TOMATO SAUCE,
BURNT TOMATO GEL, PARMESAN CREAM,
STRACCIATELLA AND FRESH BASIL

RISOTTO ASPARAGI E TALEGGIO 750
CARNAROLI RICE, FOIE GRAS,
TALEGGIO CHEESE, ASPARAGUS

Celery · Crustaceans · Dairy Product · Eggs · Fish · Gluten · Lupin · Molluscs · Mustard · Peanut · Sesame · Soybeans · Sulphites · Tree nuts | Alcohol · Beef · Pork · Poultry · Vegan · Vegetarian

THE ABOVE-MENTIONED RATE IS IN LOCAL CURRENCY THB. SUBJECT TO PREVAILING GOVERNMENTS TAX | SERVICE CHARGE.
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENT | FOOD ALLERGIE | FOOD INTOLERANCE.

SECONDI

MERLUZZO ALLA VICENTINA 1,290
SNOWFISH FILLET WITH BURNED CAULIFLOWER CREAM, FRESH CAULIFLOWER,
ONION JUS, DILL OIL AND SWEET AND SOUR ONION.

SALMON, PATATE E PEPERONE 1,150
SALMON FILLET, POTATO MILLE-FEUILLE, BELL PEPPER JUS, DILL OIL AND TOASTED NUTS

GAMBERONI ALLA BRACE 1,050
BBQ-GRILLED RIVER PRAWNS WITH SMOKY CHARRED CARROT SAUCE AND BABY BBQ CARROTS.

COSTATA DI MAIALE KUROBUTA ALLA MILANESE 1,050
CRISPY PORK MILANESE SERVED WITH POTATO SALAD AND ZESTY LEMON MAYONNAISE

FILETTO AI FUNGHI / 200 G. 1,390
GRILLED BEEF TENDERLOIN SERVED WITH ROASTED KING MUSHROOMS, SPICY ONIONS AND BEEF JUS

AGNELLO AL FORNO 1,690
GRILLED LAMB, BBQ MIXED VEGETABLES AND LAMB JUS

CONTORNI

PATATE AL ROSMARINO 250
GARLIC & ROSEMARY ROASTED POTATO

FUNGHI TARTUFATI 250
TRUFFLED SAUTÉE MUSHROOMS

MIXED VEGETABLE AT BBQ 250
LOCAL VEGETABLE ON BBQ

SPICY BROCCOLINI 250
ROASTED BROCCOLINI WITH ANCHOVY AND CHILLI PEPPER SAUCE

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LA PIZZA

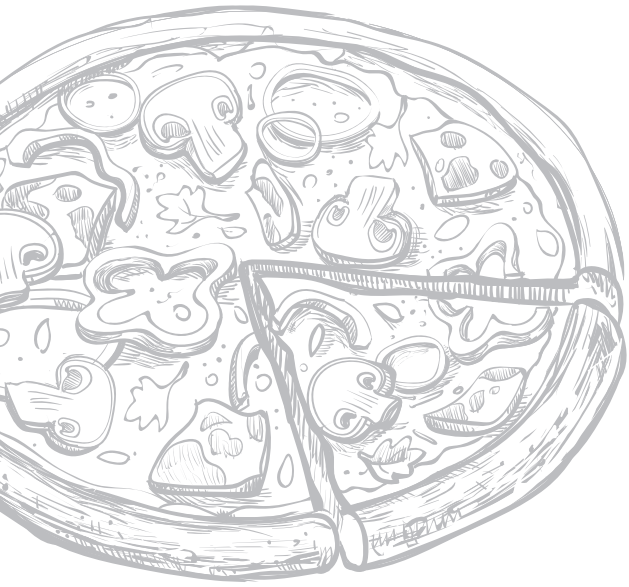
SCHIACCIATINA 1,090
CRISPY SCHIACCIATINA PIZZA TOPPED WITH CREAMY MASCARPONE, FRESH ARUGULA PROSCIUTTO CRUDO AND A DRIZZLE OF BALSAMIC VINEGAR

LA DIAVOLA 990
CLASSIC DIAVOLA PIZZA TOPPED WITH PORK SALAMI, BLACK OLIVES, FRESH MOZZARELLA AND TOMATO SAUCE

PIZZA AL TARTUFO 890
PIZZA WITH TRUFFLE AND PARMESAN SAUCE, MOZZARELLA, SPECK HAM, FRESH ARUGULA AND SHAVED FRESH TRUFFLE

LA GENOVESE 600
FIOR DI LATTE MOZZARELLA, PESTO SAUCE, GRILLED SEASONAL VEGETABLES

LA QUATTRO FORMAGGI 780
FIOR DI LATTE MOZZARELLA, GORGONZOLA, PECORINO, PARMIGIANO, PEAR, ACACIA HONEY



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I DOLCI

TIRAMISÙ 280
CLASSIC TIRAMISÙ MASCARPONE CREAM, ESPRESSO, LADY FINGER

TUTTO CIOCCOLATO 320
CHOCOLATE CAKE, CARAMELIZED WHITE CHOCOLATE, MASCARPONE CREAM,
RASPBERRY GEL, CHOCOLATE SORBET AND MALDON SALT

PANNA COTTA ALLA VANIGLIA 280
SILKY VANILLA PANNA COTTA WITH STRAWBERRY COULIS
AND A SELECTION OF FRESH SEASONAL FRUIT

TORTA CAPRESE 320
CLASSIC CAPRESE CAKE SERVED WITH VANILLA SAUCE AND A DRIZZLE OF OLIVE OIL

IL GELATO 180
MILK
PISTACHIO
HAZELNUT

SORBETTO 180
LEMON
STRAWBERRY AND BASIL
DARK CHOCOLATE (75%)

MACEDONIA 290
MIXED FRESH FRUITS AND LEMON SORBET

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