

SCALA

SCALA SIGNATURE NEGRONI

Classic - 99

Bombay Sapphire Gin, Martini Rosso, Italian Bitters

White - 99

Bombay Sapphire Gin, bittery infused Martini Bianco, Martini Dry

Orange Blossom - 99

Bombay Sapphire Gin, orange blossom, Martini Dry, Italian Bitters

Sbagliato - 99

Martini Rosso, Italian Bitters, Martini Prosecco

SET MENU FOR 2 - 999

*APERITIF AND DIGESTIVE PAIRING - 149pp EXTRA

ANTIPASTI

WE RECOMMEND 2 TO 3 DISHES PER COUPLE

- (V) Italian olive and potato focaccia, grissini sticks - 45
- Bruschetta potato focaccia, culatello, blistered tomato, basil - 115
- Stewed beef meatballs, salsa verde, sweet mustard, chives - 105
- Piemontese tartare, black truffle, toasted hazelnut, cured egg yolk - 119
- (V) Chargrilled melanzane, tomato salsa, basil, Parmesan - 99
- Beetroot salmon gravlax, fennel & daikon salad, orange dill dressing, black olive soil - 105
- Veal roulade, tuna caper emulsion, baby potato, green beans, lemon garlic oil - 149
- (V) Imported Italian Burrata, Panzanella, dill - 249

PASTA

WE RECOMMEND 3 TO 4 DISHES PER COUPLE

- Signature Carbonara by Luciano Monosilio (semolina) - 165
- (V) Pici cacio e pepe (tipo 00) - 149
- Pappardelle chicken ragu (egg) - 155
- Fettuccine marinara, prawns, mussels, crudo relish (egg) - 155
- (V) Spaghetti alla Scapece-fried baby marrow, mint lemon dressing, grana (semolina) - 149
- Mezze maniche Amatriciana - coal roasted tomato, chilli, guanciale, pecorino (semolina) - 155
- Tonnarelli duck ragu (egg) - 159
- (V) Tortelli, coal-roasted tomato, burratina, black truffle (served lukewarm) (egg) - 165
- Plin ravioli, stewed beef, beef jus, diced vegetables (egg) - 155
- (V) Oven-baked pacchero, basil ricotta, rustic tomato, grana (semolina) - 155

GLUTEN FREE PASTA AVAILABLE ON REQUEST - 30

DOLCI

- Signature Tiramisu by Luciano Monosilio - 95
- Millefoglie, dark chocolate and vanilla custard, candied almonds - 85
- Torta Di Mele, apple jelly, vanilla bean ice cream, candied almonds - 89
- Sicilian cannolo, ricotta orange rind, dark chocolate, crushed pistachio - 99

Please let us know if you have any dietary requirements
or if you don't want Parmesan added to your dish.

**NOT YOUR
MAMMA'S PASTA**

APERITIVO HOUR

4:00pm - 5:30pm. Monday to Sunday.

T&C's apply. Not available on First Thursday.

Buy any 2 Cicchetti and receive a complimentary glass of Martini Prosecco, Fiero Spritz or Negroni Sbagliato.

CICCHETTI

Only available between 4:00pm - 5:30pm. Monday to Sunday.

- (V) Italian olive and potato focaccia, grissini sticks - 45
- (V) Burrata, cherry tomato, focaccia croutons, oregano - 79
- Mascarpone and potato Cappuccino, seabass mouse, salmon caviar - 79
- (V) Fior di latte mozzarella, black truffle - 79
- Seabass fish cake, wild rocket, mint ricotta - 79
- (V) Marinated Italian olives, pecorino, chilli, focaccia croutons, oregano - 79
- Chargrilled skirt steak, wild rocket, marinated grilled green peppers - 79
- Chargrilled seabass, hummus, oregano - 79
- Focaccia panino, Culatello, cherry tomato, crispy pancetta - 79

SPRITZ

Fiero Spritz - 99

Martini Fiero, granadilla, banana, lemon, Martini Prosecco, granadilla sorbet

Limoncello Spritz - 109

Bottega Limoncello, Martini Prosecco, ginger, lemon, soda

Elderflower Spritz - 119

St Germain elderflower, Martini Prosecco, blood orange soda, raspberry

COCKTAILS

Pecan Old Fashioned - 129

Bacardi 10 Rum, toasted pecans, demerara, chocolate bitters

Vesuvius - 105

Peach, Italian bitters, verjuice, orange soda, Martini Prosecco

Tiftiquila - 155

Patron Reposado, banana, chilli, bitters, lime, ginger

Cherry Americano - 99

Martini Rosso, Italian Bitters, cherry soda

Milano-Torino - 99

Italian bitters, Cynar Amaro, orange

Cardinale - 119

Bombay Sapphire Gin, Italian Bitters, Cocchi Americano

Gin and It - 99

Martini Rosso, Bombay Sapphire Gin, lemon

Scala Espresso Martini - 115

Greygoose Vodka, vanilla, passion fruit, Lavazza espresso

NON-ALCOHOLIC

Passionada - 85

Granadilla, ginger, lemon, orange soda, chocolate bitters

Mango No.5 - 85

Mango, lime, pecan, demerara, blood orange, ginger

VAT included. All major credit cards welcome.

Service charge not included. A 10% service charge will be added for parties of 8 people or more.

Please inform your service attendant of any food allergies or special requirements.