

SCALA

SCALA SIGNATURE NEGRONI

Classic - 129

Bombay Sapphire Gin, Martini Rosso, Italian Bitters

White - 129

Bombay Sapphire Gin, bittery infused Martini Bianco, Martini Dry

Sbagliato - 129

Martini Rosso, Italian Bitters, Martini Prosecco

WINTER'S SET MENU - 395pp

INCLUDING A GLASS OF HOUSE RED WINE

PICCOLI PIATTI

WE RECOMMEND 2 TO 3 DISHES PER COUPLE

- (V) Italian olive and potato focaccia, grissini sticks - 49
- Scallop & yellowtail carpaccio, lemon & chilli herb dressing, basil shoots - 155
- (V) Grilled wild mushrooms, parmesan foam, soy cured egg yolk, black truffle - 175
- (V) Imported Italian burrata, panzanella, dill - 269
- (V) Roasted lettuce, mustard, parmigiano, fried black kale, shaved pecorino - 115
- (V) Smoked minestrone, broken spaghetti, stracciatella, wild garlic oil - 139
- Stewed beef meatballs, salsa verde, sweet mustard, chives - 105
- Piemontese tartare, black truffle, toasted hazelnut, cured egg yolk - 129
- (V) Chargrilled melanzane, tomato salsa, basil, parmesan - 115
- (V) Baked Puglia ricotta, pickled artichoke, tomato jam, pistachio - 159
- Bruschetta potato focaccia, culatello, blistered tomato, basil - 139

PASTA

WE RECOMMEND 3 TO 4 DISHES PER COUPLE

- Signature Carbonara by Luciano Monosilio (semolina) - 189
- (V) Oven-baked pacchero, basil ricotta, rustic tomato, grana (semolina) - 155
- Fettuccine marinara, prawns, mussels, crudo relish (egg) - 189
- Not your mamma's lasagna - pork ragu, lasagna mousse, smoked Maldon (egg) - 155
- (V) Spaghetti alla Scapece - fried baby marrow, mint lemon dressing, grana (semolina) - 155
- Candele spezzate alla gricia - guanciale, pecorino, black pepper, truffle (semolina) - 185
- Conchiglie alla Genovese - Wagyu chuck ragu, white onion, carrots, celery, grana (semolina) - 165
- (V) Tortelli, coal-roasted tomato, burratina, black truffle (served lukewarm) (egg) - 165
- Pappardelle alla teramana - fried meat balls, herb oil (egg) - 149
- Spinach tagliolini, chicken cacciatora ragu, olives, rocket (egg) - 155
- (V) Pici cacio e pepe (tipo 00) - 159

GLUTEN FREE PASTA AVAILABLE ON REQUEST - 30

DOLCI

- Signature Tiramisu by Luciano Monosilio - 109
- Sicilian cannolo, ricotta, orange rind, dark chocolate, crushed pistachio - 109
- Millefoglie, dark chocolate and vanilla custard, candied almonds - 89
- Vanilla and Campari roulade, dark chocolate ricotta cream, flambéed grapefruit - 99
- Scala egg - vanilla bean mousse, white chocolate glaze, caramel, passionfruit coulis - 145

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

🕒 **APERITIVO HOUR** 🕒

**1/2 PRICE ON SELECTED BEERS, WINE BY THE GLASS & COCKTAILS
PAIRED WITH R79 CICCETTI**

Everyday from 4pm to 5:30pm.

Not valid on First Thursday. No banking, no sharing. Terms and conditions apply.

CICCETTI

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

- (V) Italian olive and potato focaccia, grissini sticks - 45
- (V) Grilled wild mushrooms, parmesan foam, soy cured egg yolk, black truffle - 79
- (V) Roasted lettuce, mustard, parmigiano, fried black kale, shaved pecorino - 79
- (V) Smoked minestrone, broken spaghetti, stracciatella, wild garlic oil - 79
- Stewed beef meatballs, salsa verde, sweet mustard, chives - 79
- (V) Chargrilled melanzane, tomato salsa, basil, parmesan - 79
- (V) Baked Puglia ricotta, pickled artichoke, tomato jam, pistachio - 79
- Bruschetta potato focaccia, culatello, blistered tomato, basil - 79
- (V) Marinated Italian olives, pecorino, chilli, focaccia croutons, oregano - 79

SPRITZ

🕒 **Fiero Spritz - 129**

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

🕒 **Limoncello Spritz - 129**

Bottega Limoncello, Martini Prosecco, ginger, lemon, soda

🕒 **Elderflower Spritz - 129**

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

COCKTAILS

Pecan Old Fashioned - 149

Bacardi 8 Rum, pecan demerara, chocolate bitters, pecan brittle

🕒 **Vesuvius - 135**

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

Tiftiquila - 165

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

Cherry Americano - 139

Martini Rosso, Italian Bitters, cherry soda

Scala Espresso Martini - 139

Greygoose Vodka, vanilla, passion fruit, Lavazza espresso

🕒 **Grape Expectations - 139**

Bombay Sapphire Gin, grapefruit, verjus reduction, Martini Bianco, tonic water

🕒 **Alpine Tiki - 139**

Bacardi Spiced Rum, lemon, orgeart, pineapple, ginger, chilli bitters

Merigiare - 159

Patron Reposado Tequila, grapefruit blanc cordial, lime, soda

🕒 **Rocambolesco - 149**

Bombay Sapphire Gin, Coochi, peach and tarragon, lemon, basil, fluffy stuff

Upside-down Cake - 149

Jägermeister, coconut liqueur, pineapple, fluffy stuff, chocolate bitters

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.