

# SCALA

## SCALA SIGNATURE NEGRONI

### Classic - 129

Bombay Sapphire Gin, Martini Rosso, Campari

### White - 129

Bombay Sapphire Gin, bittery infused Martini Bianco, Martini Dry

### Sbagliato - 129

Martini Rosso, Campari, Martini Prosecco

## SUMMER SET MENU

R499 PER PERSON SHARING

## 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 - 159
- (V) Grilled wild mushrooms, parmesan foam, soy cured egg yolk, black truffle - 179
- (V) Imported Italian burrata, panzanella, dill - 285
- (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 - 109
- Piemontese tartare, black truffle, toasted hazelnut, cured egg yolk - 145
- (V) Chargrilled melanzane, tomato salsa, basil, parmesan - 125
- (V) Baked Puglia ricotta, pickled artichoke, tomato jam, pistachio - 165
- Bruschetta potato focaccia, culatello (pork), blistered tomato, basil - 145

## PASTA

### WE RECOMMEND 3 TO 4 DISHES PER COUPLE

- Signature Carbonara by Luciano Monosilio, guanciale (pork) (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 Scapecce - fried baby marrow, mint lemon dressing, grana (semolina) - 159
- Candele spezzate alla gricia - guanciale (pork), pecorino, black pepper, truffle (semolina) - 189
- 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 meatballs, herb oil (egg) - 155
- (V) Pici cacio e pepe (tipo 00) - 159
- Rigatoni all'Amatriciana - coal-roasted tomato, guanciale (pork), chilli, pecorino (semolina) - 179
- Farfalle, chicken, pesto alla Genovese, yellow-vine tomatoes, pine nuts, pecorino (egg) - 185

**GLUTEN FREE PASTA AVAILABLE ON REQUEST - 30**

## DOLCI

- Signature Tiramisu by Luciano Monosilio - 115
- Sicilian cannolo, ricotta, orange rind, dark chocolate, crushed pistachio - 115
- Millefoglie, dark chocolate and vanilla custard, candied almonds - 99
- Vanilla and Campari roulade, dark chocolate ricotta cream, flambéed grapefruit - 109
- Scala egg - vanilla bean mousse, white chocolate glaze, caramel, passionfruit coulis - 149
- Pannacotta Caleidascopica, vanilla bean, Summer fruit leaves (gluten-free) - 99

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

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.

## 🕒 **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**

#### **Aperol Spritz - 139**

Aperol, Schweppes soda water, Martini Prosecco, orange

#### **Pecan Old Fashioned - 149**

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

#### 🕒 **Vesuvius - 135**

Peach, Campari, verjuice, orange soda, Martini Prosecco

#### **Tiftiquila - 165**

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

#### **Cherry Americano - 139**

Martini Rosso, Campari, 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