

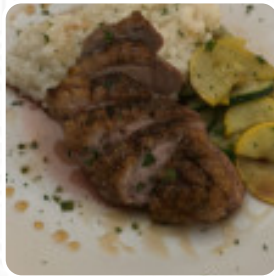


La Scala Mediterranean Bistro Menu

<https://menuweb.menu>

413 Broad St, Rome, United States

+17062389000 - <http://lasclaromega.com/>



The *menu of La Scala Mediterranean Bistro* from [Rome](#) includes **195** dishes. On average the **dishes or drinks on the menu** cost approximately \$26.7. You can view the categories on the menu below. La Scala Mediterranean Bistro is a culinary destination in Historic Downtown Rome, Georgia. Since opening in 1996, La Scala has evolved to offer a mix of local and seasonal cuisine with traditional familial influences that begin on the Isle of Capri and journey to all her Mediterranean neighbors. Led by Executive Chef Logan Littlejohn and Owner Anthony Piero Barba, our well-trained team of staff strive daily to keep the menu fresh and original in concept and execution. Located in the former Montgomery Ward Department Store Building, La Scala offers convenient entrances on Broad Street and Tribune Street.

La Scala Mediterranean Bistro Menu



Desserts

PUMPKIN PIE

Entrées

FRIED CHEESE RAVIOLI \$6.0

Soups

SEARED AHI TUNA SALAD \$10.0

Main Courses

NACHOS

Extras

YEAST ROLLS

Rice

RISOTTO

Starters & Salads

FRENCH FRIES \$3.0

Fish

SEA BASS

Beef Dishes

FILET MIGNON

Antipasti - Starters

CARPACCIO

Starters

BLACKENED SALMON SALAD \$10.0

Mexican Dishes

TACOS

Specialties

OVEN ROASTED PORK LOIN

Main

ASSORTED ANTIPASTO

Appetizers

PEPPER SEARED AHI TUNA

Paninis

PROSCIUTTO FRESH MOZZARELLA \$8.0

Bread

GARLIC BREAD

Sides

SQUASH CASSEROLE

Champagne & Sparkling

KORBEL BRUT, CALIFORNIA

Sparkling

J. ROGÉ, BRUT, CALIFORNIA \$20.0

White Varietals

234 LOUIS JADOT, POILLY FUISSE, MACONNAIS, FRANCE, 2011* \$56.0

Family Style Sides

WHIPPED POTATOES

La Scala Mediterranean Bistro Menu



Come On Home For The Holidays

GREEN BEAN CASSEROLE

Half Pounders & Then Some

THE BRUSCHETTA BURGER \$8.0

Soups, Gravies, & Sauces

CRANBERRY ORANGE RELISH

Pizza - Additional Ingredients

SALMONE AFFUMICATO SMOKED SALMON

Appetizers & Sides

MEATBALL \$7.0

Restaurant Category

ITALIAN

Salads

MIXED GREEN SALAD \$4.0

CAESAR SALAD \$5.0

Salad

INSALATA CESARE CAESAR SALAD

CAESAR

Burger

THE 400 BLOCK BURGER \$9.0

THE INFERNO BURGER \$8.0

Antipasti

CALAMARI FRITTI (FRIED CALAMARI) \$9.0

BURRATA

Sandwiches

CHICKEN PESTO \$7.0

MEDITERRANEAN VEGGIE \$7.0

White Wines Of Italy

GIOSEO, RAPUJÉ BIANCO, CHARDONNAY~SAUVIGNON BLANC, ITALY* \$44.0

MONTEZOVO, SAUVIGNON, VENETO, ITALY, 2012 \$45.0

Sides: Hot

GARLIC CHEDDAR BISCUITS

CIABATTA BREAD LOAF \$6.0

Risotto

GAMBERI CON RISOTTO ALLO ZAFFERANO (GULF COAST SHRIMP BLUE CRAB) \$30.0

RISOTTO SALMONE AFFUMICATO (SMOKED SALMON RISOTTO) \$19.0

PISELLO DOLCE E RISOTTO PROSCIUTTO (PROSCIUTTO CHICKEN RISOTTO) \$21.0

Red Varietals

DUETTE, CABERNET-CARMENERE, MAIPO VALLEY, CHILE \$48.0

CALINA, CABERNET-SAUVIGNON, CHILE, 2010* \$32.0

MALBEC, THE SHOW, MENDOZA, ARGENTINA, 2012 \$34.0

La Scala Mediterranean Bistro Menu



Champagne & Sparkling Wines

VALBELLA, PROSECCO SPUMANTE, ITALY*	\$32.0
VEUVE CLICQUOT, BRUT NV YELLOW LABEL, FRANCE*	\$95.0
VEUVE CLICQUOT, LA GRANDE DAME BRUT 2004, REIMS FRANCE	\$275.0

White Wines Of North America

EGRET, LOS CARNERNOS, CHARDONNAY, SONOMA, 2009	\$33.0
PARLAY, THE LONG SHOT CHARDONNAY, NAPA VALLEY, 2011*	\$40.0
LA CREMA, CHARDONNAY, MONTEREY COUNTY, 2011*	\$44.0

Dessert

TIRAMISU	\$5.0
KEY LIME PIE	\$6.0
CANNOLI	\$4.0
FLOURLESS CHOCOLATE CAKE	
CHEESECAKE	

Insalata E Zuppa

INSALATA VERDE MISTA (MIXED GREENS SALAD)	\$6.0
INSALATA DI SPINACI (SPINACH SALAD)	\$9.0
INSALATA POMODORI (TOMATO SALAD)	\$14.0
ZUPPA DEL GIORNO: SOUP OF THE DAY CHEF 'S CHOICE	\$7.0
ZUPPA DI POMODORO ALLE ERBE LA SCALA 'S TOMATO-HERB SOUP	\$7.0

Side Dishes



MAC CHEESE	
SAUTEED VEGETABLES	\$3.0
ROASTED GARLIC FRIES	\$4.0
THE EARTHY COMBO	\$5.0
CORNBREAD STUFFING	
HERICOT VERT GREEN BEANS	

Pesce Fresco

ZUPPA DI PESCE (SPICY, SEAFOOD SOUP)	\$30.0
SALMONE DI HAL (SKUNA BAY SALMON)	\$23.0
SALMON VALENTINO (SKUNA BAY SALMON)	\$24.0
LA TROTA IRIDEA (NC RAINBOW TROUT)	\$23.0
CERNIA NERA (BLACK WILD CAUGHT GROUPER)	\$25.0
TONNO TRAGARA (AHI TUNA)	\$24.0
PESCE SPADA (SWORDFISH)	\$24.0

Red Wines Of North America

SILVER PALM, CABERNET, SONOMA/NAPA VALLEY, 2011*	\$43.0
LAYER CAKE, PINOT NOIR, SANTA BARBARA, 2011*	\$39.0
LA CREMA, PINOT NOIR, MONTEREY COUNTY, 2011*	\$55.0
NORTHSTAR, MERLOT, COLUMBIA VALLEY, WASHINGTON, 2011	\$68.0
RAHN ESTATE, CABERNET SAUVIGNON, LIMITED ED., NAPA VALLEY, 2008	\$115.0
RED TABLE, CABERNET SAUVIGNON, NAPA VALLEY, 2006	\$58.0

La Scala Mediterranean Bistro Menu



RED TABLE, RED ZINFANDEL, SAN FRANCISCO, 2011* \$55.0

Main: Meats & Sauces

12-14LB PRIME RIB W/ AUJUS \$185.0

8-10LB HONEY BAKED HAM \$50.0

17-19LB HONEY BAKED HAM \$80.0

12-14LB ROASTED HEN TURKEY \$50.0

26-28LB ROASTED TURKEY \$85.0

TRADITIONAL BROWN GRAVY \$15.0

ROSEMARY-BALSAMIC TOPPING \$15.0

White House Wines By The Glass

VALBELLA, PINOT GRIGIO, VENETO, ITALY 2011 \$7.0

VALBELLA, CHARDONNAY, VENETO, ITALY 2011 \$7.0

VACCARO, CHARDONNAY, SICILY, ITALY, 2011 \$7.0

VACCARO, INZOLIA, SICILY, ITALY, 2011 \$7.0

WILLIAM HILL, CHARDONNAY, CENTRAL COAST, 2011* \$7.0

GIOSO, RAPUJE BIANCO, VENETO, ITALY 2011* \$9.0

VALBELLA, PROSECCO, ITALY 2011* \$10.0

MONTEZOVO, LAGO DELLA LUNA, VERONA, ITALY, 2012 \$8.0

Red House Wines By The Glass

VALBELLA, CABERNET-SAUVIGNON, VENETO, ITALY, 2010* \$7.0

VALBELLA, MERLOT, VENETO, ITALY, 2011* \$7.0

VACCARO, NERO D'AVOLA, ITALY, 2011* \$7.0

FATTORIA POGGIO ROMITA, CHIANTI COLLI FIORENTINI, ITALY, 2010* \$8.0

HILL WINE COMPANY, PINOT NOIR, NAPA VALLEY, 2012 \$8.0

CEDAR BROOK, MERLOT, NAPA VALLEY, CA, 2011* \$9.0

POLETTI, SANGIOVESE SUPERIORE DI ROMAGNA, EMILIA-ROMAGNA, ITALY, 2011* \$8.0

INDOMITA GRAN RESERVE, CABERNET SAUVIGNON, CHILE, 2011 \$9.0

La Carne

IL GREGGO DI FLOYD (24 OZ. BONE-IN RIBEYE) \$60.0

FILETTO DI MANZO ALLA GRIGLIA (9OZ FILET MIGNON) \$30.0

FILETTO DI MANZO PICCOLO (PETITE FILET MIGNON) \$22.0

COSTATA DI VITELLO CON OSSO (18OZ. LONG, BONE-IN VEAL CHOP) \$32.0

COSTATINE GIALLO (BRAISED SHORT RIBS) \$20.0

SCALOPPINE DI VITELLO LA SCALA (VEAL LA SCALA) \$23.0

SCALLOPINE PICCATA (VEAL PICCATA) \$23.0

OSSO DI BRACIOLA DI MAIALE (BONE-IN PORK CHOP) \$22.0

POLLO SALTIMBOCA (CHICKEN BUNDLES) \$23.0

These Types Of Dishes Are Being Served

SALAD

La Scala Mediterranean Bistro Menu



SOUP
PASTA
BREAD

LOBSTER
APPETIZER
LAMB
DESSERTS
TUNA STEAK

Tapas

SPICY GARLIC CHEESE BREAD	\$5.0
LATE NIGHT GRAVY FRIES	\$6.0
BOURBON CHICKEN BITES	\$8.0
LOADED CALAMARI	\$8.0
PULLED BBQ PORK LASAGNA STYLE	\$9.0
CAN 'T GET ENOUGH GARLIC FRIES	\$5.0
PARMESAN-ONION CROSTINI	\$6.0
CHICKEN-TOMATO BRUSCHETTA	\$8.0
WASABI FRIED SHRIMP (5)	\$8.0
BEEF TENDERLOIN MEDALLIONS (3)	\$9.0

Ingredients Used



GARLIC
PARMESAN
TUNA

AHI TUNA
CHEESE
SHRIMP
GORGONZOLA
BROCCOLI
KALE

DUCK

Antipasto

PROSCIUTTO, FORMAGGIO E PEPERONI (PROSCIUTTO, MOZZARELLA PEPPERS)	\$10.0
MEZZA NOTE (MIDNIGHT SNACK)	\$9.0
CAPPE SANTE IN CONGHIGLIA (SEA SCALLOPS)	\$13.0
COZZE ALLA CAPRESE (FRESH MUSSELS)	\$10.0
BAMBINO PEPERONI E SALSICCIA (SAUSAGE CHEESE STUFFED PEPPERS)	\$9.0
CHELE DI GRANCHIO BLU (BLUE CRAB CLAWS)	\$12.0
INVOLUCRO DI GAMBRETTI E CORIANDOLO (SHRIMP CILANTRO WRAPS)	\$10.0
PROSCIUTTO AVVOLTO CARCIOFI (PROSCIUTTO WRAPPED ARTICHOKEs)	
ANTIPASTO ASSORTITO (ASSORTED MEATS, MARINATED VEGETABLES CHEESE)	\$16.0
INSALATA ALL CAPRESE (FRESH MOZZARELLA ROMA TOMATOES)	\$8.0
TONNA DI LUCA (SEARED AHI TUNA)	\$11.0
IL COMBO TERROSO (THE EARTHY COMBO)	\$8.0

Red Wines Of Italy

ANTONIO SANGUINETI, SUPER TUSCAN, TUSCANY, ITALY 2010	\$45.0
VALBELLA, AMARONE, VENETO, ITALY, 2008	\$81.0
VALBELLA, VALPOLICELLA RIPASSO, VENETO, ITALY, 2009	\$37.0
POLETTI, SANGIOVESE SUPERIORE DI ROMAGNA, ITALY, 2011*	\$33.0

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GIOSO, BARBARESCO, DOCG, PIEDMONT, ITALY, 2009*	\$60.0
GIOSO, BAROLO DOCG, PIEDMONT, ITALY, 2008	\$86.0
MONTEZOVO, BARDOLINO D.O.C., VERONA, ITALY, 2013	\$32.0
GIOSO, NEBBIOLO D'ALBA, PIEDMONT, ITALY, 2003	\$38.0
GIOSO, RAPUJE ROSSO, PIEDMONT, ITALY, 2005	\$46.0
MONTEZOVO, VALPOLICELLA D.O.C., VERONA, ITALY, 2012*	\$32.0
MONTEZOVO, VALPOLICELLA D.O.C. RIPASSO, VERONA, ITALY, 2011	\$42.0
MONTEZOVO, CA'LINVERNO, ROSSO VERONESE I.G.T., VERONA, ITALY, 2010	\$58.0
BANFI, BRUNELLO DI MONTALCINO DOCG, MONTALCINO, ITALY, 2006	\$138.0
MARCHESI GINORI LISCI, MERLOT CAMPORDIGNO , MONTESCUDAIO DOC, 2006	\$48.0
VACCARO, CABERNET- SAUVIGNON, SICILY, ITALY, 2011*	\$44.0
VACCARO, NERO D'AVOLA, SICILY, ITALY, 2011	\$28.0

Pasta



LA PASTA PER IL MIO PAPA (PAPA PIERO'S PASTA)	\$18.0
GAMBERI ALLA CAPRESE	\$20.0
LINGUINE CON LE VONGOLE (LITTLENECK CLAMS)	\$20.0
PASTA ARCOBALENO	\$18.0
PASTA LA SCALA	\$14.0
PASTA MARGHERITA	\$16.0
PASTA MORENA	\$16.0
PASTA ANTONIO	\$18.0
PASTA SCIUE, SCIUE (SPICY, TOMATO-BASIL)	\$14.0
BORSO DI PASTA (PEAR CHEESE PASTA PURSE)	\$24.0
RAVIOLI LINA (THREE CHEESE RAVIOLI SHRIMP)	\$22.0
TORTELLINI MIA LUNA (CHEESE TORTELLINI)	\$18.0
TORTELLINI AL PESTO BASILICO (BASIL PESTO TORTELLINI)	\$16.0
LASAGNA CASALINGA (TRADITIONAL LASAGNA)	\$16.0
LASAGNA ALLA BARBEQUE (BBQ LASAGNA)	\$20.0
RAVIOLI	
FRESH SAUTÉED MUSSELS	

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413 Broad St, Rome, United States

Opening Hours:
Monday 17:00-22:00
Tuesday 17:00-22:00
Wednesday 17:00-22:00
Thursday 17:00-22:00
Friday 17:00-22:00
Saturday 17:00-22:00



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