



La  
**SCALA**  
**KIDS**  
**MENU**



**MINISTRONE DI VERDURE ALLA CONTADINA 160.-**

Earthy soup with all the seasonal vegetables available on the market.

Served with homemade basil pesto sauce and grated Parmesan cheese

**MUSHROOM SOUP 150.-**

A fine cream soup of wild mushroom with chopped parsley

**TOMATO SOUP 150.-**

A delicious tomato soup with garlic crouton

**GRILL CHICKEN WITH CESARE SALAD 180.-**

Fresh chopped Romaine tossed in garlic anchovy dressing Crispy bacon, sharp parmesan cheese grilled tender chicken

**CALAMARI 220.-**

Deep fried squid served with pomodoro sauce

**AL POMODORO 220.-**

Tangy sauce made with imported Italian tomatoes and fresh basil leaves.

Topped with Parmigiano Reggiano.

**ALLA BOLOGNESE 225.-**

Italian pancetta and selected cut of Angus beef and pork in

a home-made Bolognese sauce. Topped with Parmigiano Reggiano

**CARBONARA 125.-**

Original recipe with Italian pancetta and egg. Topped with Pecorino cheese

**LASAGNE AL FORNO ALLA BOLOGNESE 240.-**

Baked lasagne layered with Bolognese, béchamel and parmesan chees





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**RAVIOLI AL TARTUFO**

ravioli: spinach ricotta and porcini mushrooms.  
Served with a rich truffle cream sauce

290.-

**TORTELLONI PORCINI**

Homemade Tortelloni stuffed with mushroom Served with  
a Porcini mushrooms and cream sauce

260.-

**BEEF TENDERLOIN STEAK**

Grilled beef tender loin served with French fried  
and red wine-mushrooms reduction sauce

260.-

**GBILL FISH FILLET**

Served with mashed potato and tomato sauce

210.-

**DESSERT**

**FANTASIA DI FRUTTA**

Medley of fresh fruit with its own coulis and passion fruit sherbet

120.-

**CHARLIE BROWN BANANA SPLIT**

A lovely creation of sliced banana fresh pineapple with vanilla,  
Chocolate, strawberry ice cream and a cabaret of fancy sauces

200.-

**BROWNE CAKE**

With variety of fruit and vanilla ice cream

130.-

**BEAUTIFUL SNOOPY**

Great caramel custard with a colorful carnival of tropical fruits

130.-

**TROPICAL FRUITS IN SEASON**

water melon, pineapple, banana finger

90.-

**TIRAMISU**

Classic Italian dessert. Layer of espresso soaked Savoiardi biscuits  
and light mascarpone mousse, drizzled with Amaretti biscuits crumbs

190.-

**SCOOP OF HOMEMADE ICE CREAM**

Vanilla, Chocolate, Strawberry, Mocha, White coffee, Coconut ice cream

120.-

