



LA
SCALA
RESTAURANT



We warmly welcome you to the

LA SCALA

**Enjoy our rich, always freshly prepared dishes
in the modern, stylish ambience of the interior and in the
Mediterranean flair of the outdoor terraces.**

**With over 250 seats inside and 170 seats outside,
we are at your disposal for company and family celebrations.**

**Please speak to our staff about this.
Give your loved ones a culinary experience with one La Scala coupon.**

**We wish you a pleasant stay and good appetite!
Your La Scala Giessen**

SOUPS

1. HOMEMADE FISH SOUP 10,90
With garlic bread Aw,B,D,R,*

2. MINISTRONE C,L,1,3 6,50
Homemade vegetable soup

SEASONAL SALADS

3. STARTERS SALAD C,M,1,3,11,* 4,90
House dressing

4. FARMERS SALAD G,O 12,50
Cherry tomatoes | cucumbers | carrots
peppers | pepperoni | olives | sheep's
cheese Tropea onions | balsamico

5. TUNA SALAD C,D,G,M,1,3,11,* 9,50
Tuna | tomatoes | cucumbers
Carrots | egg | house dressing

6. RUCOLA SALAD D 7,90
Parmesan | Balsamico | olive oil

7. SALAD LA SCALA B,G,Hp,O 14,90
fried prawns | cherry tomatoes
cucumbers | carrots | shaved parmesan
pine nuts | Balsamic Olive Oil

8. CAESAR SALAD C,M,1,3,11,* 13,50
Chicken breast strips | cherry tomatoes
fried mushrooms | carrots | cucumber
house dressing

9. BEEF SALAD G,Hp,O 16,50
Strips of beef | Season salad
parmesan | Cherry tomatoes | pine nuts
cucumbers | olive oil | balsamic cream

COLD STARTERS

10. SCALA CAPRESE G,O 11,50
Burrata | cherry tomatoes | basil olive oil
balsamic cream

11. PRIME BEEF CARPACCIO G 12,50
Black Angus Beef Fillet Slices Rocket
grated Parmesan

12. VITELLO TONNATO C,D,1,3 12,90
Saddle of veal roasted pink | tuna cream capers
anchovies

WARM STARTERS

13. HEEP CHEESE FROM THE OVEN 7,90
Feta cheese | pepperoni | olive oil

14. LA PIOVRA R,* 13,50
Grilled octopus | olive oil | garlic herbs | chilli

15. ANTIPASTI DI VERDURE 10,90
Grilled vegetables marinated with herbs | olive oil

16. SHRIMP PANS B,* 14,50
5 pieces Prawns | garlic | chili | herbs | olive oil

17. PIZZA BREAD Aw,* 5,90
Garlic | herbs | olive oil

18. BRUSCHETTA Ag,Ar,Aw,* 7,90
Fresh tomatoes | garlic | onions basil
6 pieces

19. LA SCALA MIXED STARTER p.P. 14,90
Appetizer platter cold & warm for
2 or more people Divers

STONE OVEN PIZZA

HOMEMADE PASTA

● 28CM | SAN MARZANO-TOMATENSAUCE | EDAMER KÄSE

20. MARGHERITA <small>Aw,G</small> Mozzarella	8,90
21. TONNO <small>Aw,D,G</small> Tuna Onions	12,50
22. PIZZA SUPER MIX <small>Aw,G,1,2,3,4,*</small> Salami Garlic Sausage Mushrooms Paprika Egg	13,50
23. GORGONZOLA <small>Aw,G</small> Gorgonzola Spinach	12,50
24. DIAVOLO <small>Aw,G,1,2,3,*</small> Garlic Sausage Mushrooms Spicy	11,50
25. ROCKET <small>Aw,G,1,2,3</small> Bresaola Beef Ham Grated Parmesan Balsamic Cream	14,90
26. SUCUK <small>Aw,G,2,3,4,*</small> Garlic Sausage Mushrooms Onions	11,50
27. SEAFOOD <small>Aw,B,D,G,R,*</small> Seafood Garlic	13,50
28. VEGETARIA <small>Aw,G</small> Eggplant Zucchini Peppers Mushrooms Broccoli	11,90
29. MOZZARELLA <small>Aw,G</small> Fresh Tomatoes Mozzarella Basil	12,50
30. GAMBERETTI <small>Aw,B,G,*</small> Shrimp Garlic	13,90
31. SALMON <small>Aw,D,G,*</small> Salmon Spinach Garlic	13,90

GRATINATED

32. CANNELLONI VEGETARIA <small>Ah,G</small> Ricotta Spinach Filling Vegetables Tomato Cream Sauce Mozzarella	11,50
33. PENNE AL FORNO <small>Ah,Aw,G</small> Chicken Breast Strips Mushrooms Peas gratinated with Cheese Tomato Cream Sauce	13,90
34. LASAGNE BOLOGNESE <small>Ah,Aw,G,L</small> Ground Beef Sauce Bechamel Cheese	11,00
35. PENNE MOZZARELLA <small>Ah,G,Ah,*</small> Chickenbreast Strips Tomato Cream Sauce Mozzarella gratinated	13,90

36. SPAGHETTI AGLIO E OLIO <small>Ah,*</small> Olive Oil Cherry Tomatoes Garlic Chili	9,50
37. SPAGHETTI POLO <small>Ah,C,G</small> Chickenbreast Strips Mushrooms Paprika Cream Sauce	14,90
38. LINGUINE ALLO SCOGLIO <small>Ah,B,D,R</small> Handmade Linguine Seafood Cherry Tomatoes Extra Virgin Olive Oil	16,90
39. PENNE BOLOGNESE <small>Ah,L</small> Ground Beef Sauce	9,50
40. FETTUCCINE VEGETARIA <small>Ah,C</small> Handmade Tagliatelle Fresh Vegetables Light Tomato Sauce	12,90
41. TORTELLONI <small>Ah,Aw,B,C,G,*</small> Scampi Broccoli Cream Sauce	17,90
42. PORCINI <small>Ah,Aw,C,G</small> Tortelloni Porcini Mushrooms Cherry Tomatoes	16,90
43. PENNE WITH MANZO <small>Ah</small> Filet of Beef Porcini Mushrooms Basil San Marzano Tomato Sauce	17,90
44. GNOCCHI RICOTTA SPINACH Gorgonzolasauce <small>Ah,Aw,B,2,3</small>	14,50
45. FETTUCCINE AL SALMONE Handmade Tagliatelle Salmon Garlic Dill Tomato Cream Sauce <small>Ah,C,D,G,*</small>	15,90
46. FIORELLI MIT TRÜFFELFÜLLUNG Itossed in Butter Truffle Sauce Parmesan <small>Ah,Aw,C,G,L,4,31</small>	16,90
47. GNOCCHI MOZZARELLA <small>Ah,Aw,G,2,3</small> Mozzarella Basil San Marzano Tomato Sauce	14,50
48. GNOCCHI TRUFFLE <small>Ah,Aw,Divers</small> Gorgonzola and Truffle Cream Sauce	16,90
49. SCAMPONI/RIESENGARNELEN Handmade Linguine Lobster Sauce Spicy <small>Ah,Aw,B,D,L,1,4,31</small>	21,50

MEAT DISHES

ARGENTINE PRIME CUTS

POULTRY

- 50. CUTLET BREADED**^{Aw,C,G} 12,90
Fries | Side Salad ^{M,1,3,11,*}
- 51. CUTLET GORGONZOLA**^{Aw,C,G} 15,50
Fries | Side Salad ^{M,1,3,11,*}
- 52. CUTLET MUSHROOM**^{Aw,C,G} 14,90
Fries | Side Salad ^{M,1,3,11,*}
- 53. CUTLET PARMIGIANA**^{Aw,C,G} 15,50
Beef Bolognese Cream Sauce
Cheese (gratinated) | Fries | Side Salad ^{M,1,3,11,*}
- 54. ONION CUTLET**^{Aw,C,G} 14,90
Onion | Fries | Side Salad ^{M,1,3,11,*}

POULTRY

- 55. GRILLED CHICKEN BREAST** 16,50
Herb Butter | Fries | Side Salad ^{M,1,3,11,*}
- 56. CHICKEN BREAST MUSHROOM** 17,50
Mushroom Sauce | Fries | Side Salad ^{Aw, G, M,1,3,11,*}
- 57. CHICKEN BREAST PEPPER** 17,50
Pepper Sauce | Fries | Side Salad ^{Aw, G, M,1,3,11,*}

CALF

- 58. VEAL SCHNITZEL** 19,50
Fries | Side Salad ^{M,1,3,11,*}
- 59. VEAL MEDALLIONS**^{Aw, G} 22,50
Onion | Mushrooms
Fried Potatoes | Side Salad ^{M,1,3,11,*}
- 60. VEAL MEDALLIONS**^{Aw, G, M} 22,50
Pepper Sauce | Fried Potatoes
Side Salad ^{M,1,3,11,*}

BEEF

- 61. BLACK ANGUS** 26,90
Rumpsteak | Fried Potatoes | Vegetables | Side Salad
^{M,1,3,11,*}
approx. 250 gr.
- 62. ENTRECÔTE/RIBEYE** 28,50
Fried Potatoes | Vegetables | Side Salad ^{M,1,3,11,*}
approx. 250 gr.
- 63. TENDERLOIN/BEEF FILLET** 34,50
Fried Potatoes | Vegetables | Side Salad ^{M,1,3,11,*}
approx. 220 gr.
- 64. SURF & TURF**^B 44,90
Filet Mignon | 2 Wild Prawns | Fried Potatoes
Vegetables | Side Salad ^{M,1,3,11,*}
approx. 220 gr.
- 65. LA SCALA GRILL PLATE** p.P. 34,90
Steak | Chickenbreast | Veal Medallion
Fried Potatoes | Vegetables | Side Salad ^{M,1,3,11,*}

SAUCEN & TOPPINGS

- 66. CHOOSE YOUR SAUCE** + 3.00
Mushroom | Pepper | Gorgonzola | Onion ^{Aw,G,M}
- 67. CHANGE OF ENCLOSURES** + 2,00
Sweetpotato Fries | Boiled Potatoes | Vegetables

SIDE DISHES

68. SWEET POTATO FRIES 4,90
69. STEAKHOUSE - POMMES 4,40
70. CURLY FRIES 4,40
71. ROSEMARY POTATOES 3,90
72. CROQUETS 3,90
73. FRIES 3,90
74. MEDITERRANEAN VEGETABLES 5,90
75. TZAZIKI 2,90
76. LEAF SPINACH 4,90



FISH / SEAFOOD

- 77. DORADE ROYAL** ^D 21,90
Boiled Potatoes | Leaf Spinach | Side Salad ^{M,1,3,11,*}
- 78. LOUP DE MER/WOLFSBARSCH** ^D 21,90
Boiled Potatoes | Leaf Spinach | Side Salad ^{M,1,3,11,*}
- 80. SALMON FILLET** ^D 24,50
Boiled Potatoes | Saffron Sauce | Dill Spinach
Side Salad ^{M,1,3,11,*}
- 81. JUMBO SHRIMP (5 PIECES)** ^D 29,90
Olive Oil | Herbs | Garlic Boiled Potatoes
Leaf Spinach | Side Salad ^{M,1,3,11,*}

BURGER

- 85. LA SCALA BURGER** ^{Aw,G,M,N,1} 14,50
US Beef | approx. 200 g | Cheddar Cheese
Lettuce Tomatoes | Braised Onions
Homemade Sauce | Fries
- 86. ITALIAN BURGER** ^{Aw,C,G,L,N,4,31} 16,50
US Beef | approx. 200 g | Mozzarella
Parmesan Slices | Tomatoes
Arugula Salad | Truffle Sauce | Fries
- 87. VEGGIE BURGER** ^{Aw,C,G,N,1,3} 14,50
Sheep Cheese | Tomatoes | Lettuce
Onions | Grill Vegetables | Homemade Sauce
Fries
- 88. STEAK BURGER** ^{Aw,C,G,N,1,3} 16,90
Black Angus Filet Medallions | Cheese
Braised Onions | Homemade Sauce | Fries
- 89. CHICKEN BURGER** ^{Aw,C,G,N,1,3} 13,50
Chicken | Cheddar | Tomato | Onion Rings
Homemade Sauce | Fries

LAVA GRILLED SKEWERS

- 82. LAMB STICK (KUZU SIS)** 19,90
Bulgur | Side Salad | Tzatziki | Grilled Peppers ^{M,1,3,11,*}
- 83. CHICKEN SPEAKER (TAVUK SIS)** 16,50
Bulgur | Side Salad | Tzatziki | Grilled Peppers ^{M,1,3,11,*}
- 84. LAMB CHOPS (PIRZOLA) (5 PIECES)** 24,50
Potatoes | Vegetables | Side Salad | Tzatziki
Grilled Peppers ^{M,1,3,11,*}
each additional piece 4,90

KIDS MENU

- 90. CHILDREN'S PENNE** ^{Ah,L} 4,90
Bolognese Sauce made from Ground Beef
- 91. CHICKEN NUGGETS** ^{Aw,C,G} 6,90
French Fries
- 92. PORTION OF FRIES** 3,90

THE CHILDREN'S MEALS ARE RESERVED FOR OUR SMALL GUESTS



SOFT DRINKS

	0,2l	0,4l
COCA COLA ^{1,9}	3,20	4,20
COCA COLA ZERO ^{1,9,12}	3,20	4,20
FANTA ^{1,3}	3,20	4,20
SPRITE	3,20	4,20
SPEZI ^{1,3,9}	3,20	4,20
ICE TEA LEMON ⁹⁹	3,20	4,20
ICE TEA PEACH ⁹⁹	3,20	4,20
APPLE JUICE SPRINKLER	3,40	4,60
MARACUJA SPRINKLER	3,40	4,60
JOHANNISB. SPRITZER	3,40	4,60
HOMEMADE LIMONADE	3,20	4,20
	0,25l	0,75l
SAN PELLEGRINO	2,80	6,90
AQUA PANNA	2,80	6,90

FLASCHENBIER

BITBURGER non-alcoholic ^A	0,33l	3,80
CARA MALT non-alcoholic ^A	0,33l	3,80
RADLER non-alcoholic ^{Ag}	0,4l	4,00
Wheat ^{Ag,Ae}	0,5l	
BENEDIKTINER WHEAT non-alcoholic		4,50
BENEDIKTINER CRYSTAL WHEAT		4,50
BENEDIKTINER WHEAT LIGHT		4,50
BENEDIKTINER WHEAT DARK		4,50
WHEAT MIX (COLA / SOOT)		4,90

APERITIF

LILLET WILD BERRY		6,90
FRESCO HERBAL TONIC		6,50
APEROL SPRITZ ^{0,1,10}		6,50
HUGO ⁰		6,50
CAMPARI ORANGE ¹		6,50
PROSECCO ^{0 0,1l}		4,90
MARTINI BIANCO ⁰		5,90
SHERRY MEDIUM		5,90
SAN BITTER non-alcoholic ¹		4,50

BIERE - FRISCH VOM FASS

	0,3l	0,4l
BITBURGER PILSNER ^{Ag}	3,80	4,20
KÖSTRITZER DARK ^{Ag}	3,80	4,20
BITBURGER RADLER ^{Ag}	3,80	4,20

CIDER

	0,25l	0,5l
CIDER	2,80	3,90
CIDER SOUR	2,80	3,90
CIDER SWEET	2,80	3,90

OPEN WHITE WINES 0,25l

FRIZZANTINO BIANCO EMILIA IGT MEDICI 0 6,50

grape variety: different grapes from the Region
region: Emilia Romagna
Description: Taste sweet, fruity, fresh,
lovely and pleasantly harmonious

SCAIA BIANCA GARGANEGA IGT 0 7,50

grape variety: Garganega-, Trebbiano di Soave- and
Chardonnay-grapes
region: Venetien
Description: In the taste, the tenderness prevails
with a fresh aftertaste

PINOT GRIGIO - GARGANEGA DONINI 0 6,90

grape variety: Pinot Grigio, Garganega
region: Venetien
Description: Dry and full on the palate, but soft
fresh and alive. Pleasant notes
of ripe pears on the finish

LUGANA DOC DONINI 0 7,90

grape variety: Pinot Grigio, Garganega
region: Venetien
Description: Supple, well structured with a
distinctive, fresh fruit bouquet.

OPEN ROSÉ WINES 0,25l

PRIMITIVO ROSE / ROSATO PAOLOLEO 0 6,50

grape variety: Primitivo
region: Apulien
Description: Round and harmonious taste
with a mildly pleasant acidity
and a fruity finish

OPEN RED WINES 0,25l

PASSITIVO APPASSIMENTO PAOLOLEO 0 7,90

grape variety: Primitivo
region: Apulien
Description: It is full-bodied on the palate
supple and balanced, with a long finish

CHIANTI DOCG MELINI 0 6,90

grape variety: 90% Sagiovese Grosso,
10% Canaiolo Nero
region: Toskana
Description: Taste dry, full and clean, Spicy,
balanced tannins, long-lasting with wild
berries and almonds.

LAMBRUSCO EMILIA ROSSO DOLCE 0 6,50

grape variety: Lambrusco Salamino, Lambruschi
Marani, Lambrusco Maestri
region: Emilia Romagna
Description: It is full-bodied on the palate
supple and balanced, with a long finish

PODERE MONTEPULCIANO D'ABRUZZO 0 6,90

grape variety: Montepulciano
region: Marken
Description: Full-bodied and robust on the palate,
dry, slightly tannic, full-bodied, dry,
velvety finish

**YOU WILL FIND MORE WINES IN OUR
WINE LIST, CONTACT US OUR
SERVICE EMPLOYEES**



LONGDRINKS 0,2l

JACK DANIELS COLA ^{1,9}	6,50
WODKA BITTER LEMON ^{3,10}	6,50
BACARDI ORANGE	6,50
GIN TONIC ^{1,9}	6,50
GIN TONIC GIN MARE ¹⁰	8,90

WHISKEY 0,2 cl

JACK DANIELS	4,00
CHIVAS	6,90

COGNAC 0,2 cl

VECCHIA ROMAGNA	4,00
METAXA 7 STAR	4,00
HENNESSY	6,90

LIQUEURS 0,2 cl

BAILEYS ^{2,9}	3,80
SAMBUCA	3,80
FERNET BRANCA	3,80
GRAPPA	3,80
WILLIAMS BIRNE	3,80
AMARETTO	3,80
RAMAZOTTI	3,80
AVERNA	3,80
JAEGERMEISTER	3,80
MALTESER	3,80
VODKA	3,80

HOT DRINKS

TEA (FRESH MINT AND HONEY)	4,50
TEA (VARIOUS TYPES) ⁹⁹	3,00
TEA WITH RUM	3,90
ESPRESSO ⁹	2,90
COFFEE ⁹	2,90
DOUBLE ESPRESSO ⁹	3,60
ESPRESSO MACCHIATO ^{9,G}	3,20
CAPPUCCINO ^{9,G}	3,50
COCOA WITH CREAM ^G	3,20
LATTE MACCHIATO ^{9,G}	3,60
ESPRESSO CORRETO ^{9,G}	4,20
TURKISH MOCCA ⁹⁹	3,00

TURKISH COFFEE

IDENTIFICATION OF ADDITIVES

1 with dye 2 with preservative(s) 3 with antioxidant 4 with flavor enhancer(s) 6 blackened 7 with phosphate 8 with milk protein 9 containing caffeine 10 containing quinine 11 with sweetener 12 contains a source of phenylamine 13 waxed 14 taurine 15 with nitrite curing salt 16 sorbic acid 17 benzoic acid 99 teinic * with garlic

Allergens:

A Cereals containing gluten, Aw Wheat, Ag Barley, Ah Durum wheat Ar Rye, B Crustaceans, C Poultry eggs, D Fish, E Peanuts F Soybeans, G Milk of mammals, H Nuts Hh hazelnut, Hm almonds, Hmk nutmeg, Hp pistachios L celery, M mustard, N sesame seeds, O sulfur dioxide and sulphites P lupins, R molluscs such as snails, mussels, squid

A close-up photograph of a white rectangular plate filled with several pieces of grilled salmon. The salmon is cooked to a medium-rare doneness, showing a pinkish-red interior and a dark, charred exterior. A small pat of butter is melting on top of one of the pieces. In the background, several green onions are scattered on the plate. The background is softly blurred, showing a wooden table and a glass of beer in the upper left corner.

LA SCALA

RESTAURANT

WWW.LASCALAGIESSEN.DE

**OPENING HOURS: BREAKFAST BUFFET
MON-SUN
07:00-11:30 AM**

**RESTAURANT MON-SUN
11:30-11:00 PM**

HOT KITCHEN UNTIL 10:00 PM