




MENU



# WINE

## Sparkling

		Glass	Bottle
Riondo Blu Prosecco	Veneto, Italy	7	38
Wycliff Brut	California	5.5	28

## White

Anterra Winery Pinot Grigio	Italy	6	19
Lagaria Pinot Grigio	Italy		25
Copper Ridge Chardonnay	California	6	26
Folonari Chardonnay	Italy		35
Coastal Vines Sauvignon Blanc	California	6	19
Glazebrook Sauvignon Blanc	New Zealand		48
Forest Ville Riesling	California	6	22
Anterra Moscato	Italy	6	19
Forest Ville White Zinfandel	California	6	19
Canyon Road Sauvignon Blanc	California	6	19

## Red

Forest Ville Pinot Noir	California	6	22
Folonari Pinot Noir	Italy		35
MacMurray Ranch	California		55
Fantini Montepulciano d'Abruzzo	Italy	7	28
Coltibuono Chianti	Italy	6	22
Folonari Chianti	Italy		35
Anterra Merlot	Italy	6	19
Alamos Malbec	Argentina		36
Copper Ridge Cabernet Sauvignon	California	6	26
Stemmari Cabernet Sauvignon	Sicily		32
Storypoint Cabernet Sauvignon	California		45
Canyon Oaks Syrah	California	6	19
Cavichioli Lambrusco Dolce	Italy	6.5	26

# BEER

Miller Lite 4	Riverwest Stein 5
High Life 4	Riverwest IPA 5
MGD 4	Spotted Cow 5
Coors Light 4	Corona 5
Bud Light 4	Heineken 5
Budweiser 4	Stella 5
O'Doul's N/A 4	Birra Moretti 5
Pabst 5	Peroni 5
Fat Tire 5	Birra La Rossa Dark 5
Blue Moon 5	

# SOFT DRINKS

## NON-ALCOHOLIC

Soda - Coke, Diet Coke,
Sprite, Mellow Yellow 2.50
Iced Tea, Lemonade 2.50
Coffee, Hot Tea 2.95

# APPETIZERS & SOUPS

## SAL'S SOUP OF THE DAY

Seasonal, creamy, vegetable soup 3.95

## LA SCALA'S FAMOUS CHICKEN PASTINI SOUP

Chicken, broth and vegetables, tiny pasta 3.95

## BARTOLOTTA'S FRIED CALAMARI

Marinated in mint and Romano, served with marinara sauce 9.50

## ARANCINI

Lightly Breaded risotto fritters with peas, fontina cheese and ground beef, fried and served with marinara 7.95

## EGGPLANT FRIES

Eggplant strips lightly breaded and fried with marinara sauce 7.95

# SALADS

## BARTOLOTTA'S SIGNATURE CAESAR SALAD

Romaine tossed with creamy dressing, Grana Padano cheese, croutons and anchovies 6.95

## MISTA SALAD

Mixed greens, tomatoes, cucumber, red onions and fennel with balsamic dressing 4.50

## CAPRESE

Fresh mozzarella, tomatoes, fresh basil, olive oil and basamic glaze 6.95

ADD CHICKEN OR SHRIMP TO ANY SALAD FOR 5.00





# PASTAS

Available in small (appetizer) or large (entrée) size.  
Entree pasta comes with a small mista salad or cup of soup.

## MOSTACCIOLI ALLA NORMA

Sauteed eggplant with tomato sauce, garlic, mozzarella and basil  
8.50 small | 12.95 large

## PENNE PASTA WITH SHRIMP

Penne with sautéed shrimp, garlic, asparagus, tomato, basil  
and marinara sauce 9.95 small | 15.95 large

## SPAGHETTI AND MEATBALLS

Beef and pork meatballs with spaghetti tossed in our marinara sauce with  
parmesan cheese and basil 8.95 small | 12.95 large

## CHEESE RAVIOLI

Ricotta cheese filling with spinach, basil and Grana Padano  
11.95 small | 16.95 large

# SANDWICHES

Served with chips or a small soup. Add French Fries for 1.95

## ITALIAN GRILLED CHICKEN SANDWICH

Fresh mozzarella, roasted red peppers, spinach and pesto mayo,  
toasted Sciortino's roll 9.95

## SICILIAN STEAK SANDWICH

Breaded and pan-fried top sirloin steak, marinara sauce,  
roasted red peppers 11.95

## ITALIAN SAUSAGE SANDWICH

Marinara sauce, provolone cheese, roasted peppers,  
toasted Sciortino's roll 8.95

## CAFE BURGER

Broiled to order, provolone cheese, tomato and lettuce 8.95

\*In compliance with Food Code 3-603.11  
Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs,  
or seafood, poses a health risk. For further information, please contact your physician  
or public health department.

# ENTREES

Served with a small mista salad or cup of soup

## SALMON OLIVADA

Fresh salmon filet, seared and roasted, olive oil mashed potatoes, spinach and Olivada sauce 18.95

## CHICKEN PICCATA

Chicken cutlets, lemon, white wine, capers and parsley, olive oil mashed potatoes and spinach 16.50

## CHICKEN MARSALA

Chicken cutlets in a rich mushroom and wine sauce with spinach and potato puree 17.95

## SICILIAN STEAK

Breaded and pan-fried top sirloin steak, marinara sauce, roasted peppers and broccolini 19.95

# DESSERT

CANNOLI 3.95

BARTOLOTTA'S TIRAMISU 5.95

LA SCALA CHEESECAKE 5.95

GELATO & SORBETTI 3.95







# PIZZA

10" or 16" made with "00" Caputo Neapolitan Flour.

## MARGHERITA PIZZA

Fresh tomato sauce, fresh mozzarella cheese, basil 7.95 small | 12.95 large

## SPICY PEPPERONI PIZZA

Fresh tomato sauce, sliced spicy pepperoni, mozzarella cheese 9.95 small | 14.95 large

## ITALIAN SAUSAGE PIZZA

Fresh tomato sauce, local-made fresh sausage, mozzarella cheese 9.95 small | 14.95 large

## ORTOLANO VEGETABLE PIZZA

Fresh tomato sauce, zucchini, yellow squash, red onions, mushrooms, eggplant and spinach, mozzarella cheese 9.95 small | 14.95 large

## PROSCIUTTO AND ARUGULA PIZZA

Fresh mozzarella, prosciutto, arugula, cherry tomatoes and shaved Grana Padano 9.95 small | 14.95 large

## MAKE YOUR OWN PIZZA

Provolone Cheese Pizza 10" 7.95 | 16" 2.95

Substitutue Fresh Mozzarella 10" 1.00 | 16" 2.00

## ADD VEGGIES

Bell peppers, red onions, mushrooms, black olives, tomatoes, spinach, arugula, zucchini, yellow squash, eggplant 10" .50 ea | 16" 1.00 ea

## ADD MEAT

Italian sausage, pepperoni, bacon, prosciutto, porchetta ham 10" 1.50 ea | 16" 2.50 ea

## ADD SEAFOOD

Shrimp 10" 2.00 | 16" 4.50

Anchovies 10" 1.50 | 16" 2.50

# LUNCH ENTREES

## SALMON OLIVADA

Fresh salmon filet, 3ozs, seared and roasted, olive oil mashed potatoes, spinach and Olivada sauce 9.95 | Dinner 18.95

## CHICKEN PICCATA

Chicken cutlet, lemon, white wine, capers and parsley, olive oil mashed potatoes and spinach 8.95 | Dinner 16.50

## CHICKEN MARSALA

Chicken cutlets in a rich mushroom and wine sauce with spinach and potato puree 10.95 | Dinner 17.95

## SICILIAN STEAK

Breaded and pan-fried top sirloin steak, marinara sauce, roasted peppers and broccolini 11.95 | Dinner 19.95

# DESSERT

CANNOLI 3.95

BARTOLOTTA'S TIRAMISU 5.95

LA SCALA CHEESECAKE 5.95

GELATO & SORBETTI 3.95

