

APPETIZERS

Sautéed Scarole - \$6.95
Sautéed in garlic and oil.

Bruschetta - \$6.50

Mixture of tomatoes, garlic, Romano cheese, basil and extra virgin olive oil served over toasted Italian bread.

Sautéed Spinach - \$6.50
Sautéed in garlic and oil.

Escarole and Beans - \$8.50

Sautéed in garlic and oil finished with a touch of chicken broth.

Sausage and Peppers - \$9.95

Mild or hot sautéed green and red peppers served over grilled Italian sausage.

Antipasto - \$9.95

Fresh slices of mozzarella, tomatoes, olives, roasted peppers and prosciutto over a bed of baby greens.

Calamari - \$10.95

Breaded in our special seasoned batter and pan fried in vegetable oil.

Shrimp Armani - \$10.95

Shrimp grilled and sautéed in a red spicy sauce set over garlic blended potatoes garnished with arugula.

Clams Mondelli

1/2 Doz. \$7.95 / 1 Doz. \$13.50

Stuffed with our special bread stuffing and served with brown mondelli sauce.

SALADS

House Salad - \$3.95

Mixture of romaine, spinach, tomatoes, red peppers and olives.

Broccoli Salad - \$6.95

Served with garlic oil and fresh lemon.

Chicken alla Johny - \$10.95

Spicy marinated grilled chicken breast served in a salad with avocado and orange.

Asparagus Salad - \$8.50

Served with a red onion, dill, dressing garnished with goat cheese.

PASTA

Spaguetti Loquercio (Al Dente Pasta) - \$16.95
With onions, fresh tomatoes, bacon and basil, little spicy tossed with lite Romano cheese topped with crumble sausage.

Pasta (choice) - \$13.95
Fresh tomato basil sauce.

Pasta (choice) - \$15.95
Meatballs or sausage covered with marinara sauce.

Pasta Primavera - \$15.95

Assorted vegetables sautéed in a vegetarian sauce over pasta.

Meat or Cheese Lasagna - \$16.95
Marinara sauce with melted mozzarella cheese.

Ravioli - \$13.95
Cheese, served parmigiana style.

Eggplant Parmigiana - \$18.95
One of our best dishes!

Pasta Vesuvio - \$16.95
Chicken strips, mushrooms, garlic and wine cooked in broth and set over linguini.

Macarroni Arrabiata - \$16.95
Spicy tomato sauce topped with fresh mozzarella and basil.

Cheese Raviolis alla Forno - \$16.95
Baked with fresh tomatoes, spinach and cheese.

Broccoli & Goat Cheese - \$16.95
Shallots and garlic tossed with rigatoni.

Linguine & Clams - \$22.95
Served with choice of red or white sauce.

Capellini Fra Diavolo - \$23.95
Shrimp, arugula in spicy red sauce over capellini.

Pasta Lorenzo - \$23.95
Bow tie pasta topped with shrimp, chicken strips and sundried tomatoes in a light chipotle sauce.

SOUPS

Minestrone Soup - \$4.50
Heavy vegetable soup.

Escarole Soup - \$4.50

Pasta & Fagiole - \$6.95
The best pasta fagiole in Chicago! Cannellini beans, pasta and cheese finished with basil and wine creates such wonderful soup.

ENTRÉES

Risotto Primavera - \$18.95
Tossed with broccoli, peas, mushrooms and artichokes topped with goat cheese.

Pollo Florentino - \$18.95
Chicken breast in spinach, egg, butter, pan fried layered with provolone cheese, finished in a lite lemon wine sauce with fresh chopped tomatoes.

Pollo Ponzio - \$18.95
Chicken breast sautéed with shallots, mushrooms and artichokes in a lite tomato wine sauce topped with roasted imported provolone.

Chicken Vesuvio - \$18.95
Served with vesuvio potatoes, wine and peas (garlic sauce). Choice of chicken breast or 1/2 chicken.

Veal Mondelli - \$26.95
Sautéed provimi veal with mushrooms and zucchini in a lite sherry wine sauce served with a side order of pasta.

Veal Marsala - \$26.95
Provimi veal and mushrooms flamed with marsala wine served with a side of pasta.

Steak Vesuvio - \$32.95
10oz. Filet mignon grilled and served with potatoes and vesuvio sauce.

Veal Chop alla Gabe - \$34.95
10oz. Veal chop pounded paper thin, breaded and pan fried finished with garlic, parsley, lemon and extra virgin olive oil and set over diced Italian potatoes.

Veal Chop alla Armani - \$35.95
Grilled set over a small amount of risotto topped with roasted tomatoes and strips of fresh mozzarella garnished with green veggies.

White Fish - \$23.95
Broiled with lemon, garlic wine set over sundried tomatoes and spinach.

Salmon Mondelli - \$24.95
Broiled set over risotto garnished with grilled zucchini in a special house sauce.

Vitello di Franco - \$26.95
Breaded veal scallopini, fried in olive oil, finished in oven with asparagus, garlic, tomatoes, arugula and roasted imported provolone, served with a side of risotto.

Pollo alla Pasquinelli - \$18.95
Chicken breast, onions, hot giardinera, tomatoes, artichoke hearts, topped with prosciutto and lite gorgonzola cheese.

Pesce Lemon - \$23.95
Lake superior white fish, baked with potatoes, tomatoes, zucchini in lemon butter sauce.

Penne alla Vodka - \$24.95
Shrimp, mushrooms, asparagus, arugula in creamy vodka sauce, tossed with penne pasta.

Pollo Italiano - \$18.95
Chicken breast, garlic, eggplant, tomatoes, roasted sausage and escarole in lite wine sauce, topped with melted fresh mozzarella.

Bistecca alla Zorich - \$32.95
10oz peppercorn filet mignon, pan seared with herbs and garlic, set over a bed of sliced potatoes, with garlic, shallots and arugula topped with sautéed mushrooms.

Pollo a la Man Cow - \$18.95
Chicken breast sautéed with shallots, artichokes, black olives, asparagus, lot of fresh garlic, hot giardiniera in tomato sauce, baked with gorgonzola cheese.

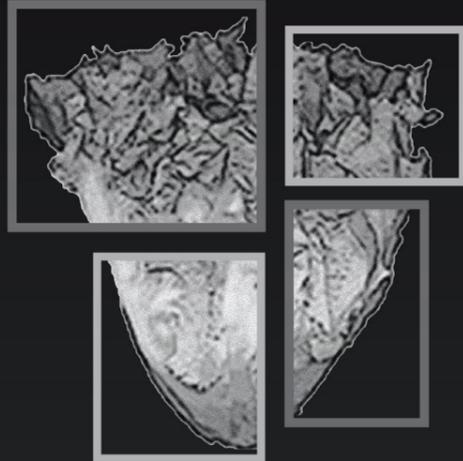
DRINKS

Ice Tea - \$2.95
Soft Drink - \$2.95

Tea - \$3.50
Coffee - \$3.50
Cappuccino - \$4.95
Espresso - \$4.50

We reserve the right to seat our patrons. Not responsible for loss or exchange of personal property.
\$5.00 share plate charge. \$10.00 minimum credit card transaction.

La Scandola



Restaurant

721 WEST GRAND AVENUE
CHICAGO, IL 60610
TELEPHONE: 312-243-1740
FACSIMILE: 312-243-1742

PRIVATE PARTIES ARE AVAILABLE. WE CATER SPECIAL EVENTS.
PLEASE ASK YOUR WAITER ABOUT OUR CATERING MENU

PECORINO



PASTA FAGIOLE



ESCAROLE SOUP

LASAGNA



ARRABIATTA

MOZZARELLA



RISOTTO

La Scandola



Restaurant

GARLIC



BIRUSHETTAI



OLIVES

MARINARA

MINISTRONI

GNOCCHI



GAMBERI

