

EARLY BIRD MENU

3 Courses

£9.95

Monday - Friday
5.30 pm - 7.00 pm

SUNDAY LUNCH

3 Courses

£9.99

Sundays
12.30 pm - 5.00 pm

OPENING TIMES

Monday - Thursday	5.30 - 10.00 pm
Friday	12.00 - 2.00 pm
	5.30 - 10.00 pm
Saturday	5.30 - 10.00 pm
Sunday	12.30 - 9.00 pm

La Scala

49 Chorley Road, Westhoughton, Lancashire, BL5 3PD
Tel: 01942 840297
Web: www.lascalawesthoughton.co.uk

La Scala

Longsight Road, Clayton-le-Dale, B81 9EX
Tel: 01254 813793
Web: www.lascalarestaurant.co.uk

PAPA Luigi's

169 Wigan Road, Euxton,
Nr Chorley, Lancashire PR7 6JH
Tel: 01257 262644 • Web: www.papaluigis.co.uk

Teatro

Italian Bistro & Bar

47 - 53 Cavendish Street, Barrow-in-Furness,
Cumbria, LA14 1OD
Tel: 01229 825123 • 01229 871771

La Scala

La Scala Restaurant | 49 Chorley Road,
Westhoughton, Bolton, BL5 3PD

t: **01942 840297**

w: www.lascalawesthoughton.co.uk

CHRISTMAS & NEW YEAR FESTIVE MENU



CHRISTMAS PARTY MENU

STARTERS

ZUPPA DEL GIORNO

Homemade soup of the day

PROSCIUTTO DI PARMA E MELONE

Parma ham and fresh melon

BRETÓN DI GAMBERETTI

Smoked salmon rolled in prawns and marie rose sauce

PATE DELLA CASA

Homemade chicken liver pate served with cranberry sauce and toast

CRESPELLA AL FRUITTI DI MARE

Mixed seafood pancake with basil flavour

MAINS

POLLO A PIACERE

Breast of chicken, sauce of your choice from main menu.

Served with potatoes and vegetables of the day

SALMONE CLEOPATRA

Pan fried fresh salmon, butter, onions, prawns, brandy, tomato and cream sauce. Served with potatoes and vegetables of the day

PIZZA OR PASTA

Any pizza or pasta dish from the main menu. Served with potatoes and vegetables of the day

TRADITIONAL ROAST TURKEY

Roast turkey breast with all the trimmings served with cranberry sauce.

Served with potatoes and vegetables of the day

LOIN OF PORK PIZZIOLA

Loin of pork steaks with garlic, olives, capers, oregano and tomato and basil.

Served with potatoes and vegetables of the day

DESSERTS

SELECTION OF DESSERTS

from the cabinet

CHRISTMAS DAY 2011

STARTERS

ZUPPA DI FAGIOLI

Fresh homemade soup made with broad beans with garlic and rosemary flavour

ANTIPASTO ALL ITALIANO

Selection of cold Italian meats, Sicilian olives and cheese

CARPACCIO DI PESCE SPADA E TONNO

Marinated swordfish and tuna with rocket, red onion, drizzled with balsamic and olive oil

PATE DI ANATRA E PORT

Homemade duck and port pate with melba toast and cranberry sauce

FUNGHI RIPIENI AL FORMAGGIO

Stuffed mushrooms in goats cheese and spinach and sundried tomatoes

MAINS

TRADITIONAL ROAST TURKEY

Breast of turkey with sauce of your choice from main menu.

Served with potatoes and vegetables of the day

COTOLETTE DI AGNELLO ALLA MILANESE

Lamb chops pan fried in breadcrumbs and aubergines served with spaghetti.

Served with potatoes and vegetables of the day

BACCALA AL CARTOCCIO

Fresh cod baked in tin foil with potatoes, corgettes, white wine and cherry tomatoes and herbs. Served with potatoes and vegetables of the day

VEGETARIAN PANCAKE

Mixed vegetables cooked in creamy white sauce. Baked in the oven.

Served with potatoes and vegetables of the day

MEDAGLIONI DI MANZO

Medallions of beef cooked in pepper sauce. Served with potatoes and vegetables of the day

DESSERTS

CHRISTMAS PUDDING

with a brandy sauce

SELECTION OF DESSERTS & ICE CREAM

NEW YEARS EVE 2011

STARTERS

HOMEMADE BUTTERNUT SQUASH

Served with a touch of cream and homemade bread

FRITTO MISTO

Deep fried mixed fish garnished with fresh leaves with a garlic dip

PATE DI ANATRA E PORT

Homemade duck and port pate served with melba toast and cranberry sauce

FUNGHI RIPIENI ALLA SCALA

Stuffed mushrooms with goats cheese and spinach served with balsamic and olive oil

AVOCADO CON GAMBERETTI

Fresh avocado pear with Icelandic prawns mixed with cremefresh, garnished with fresh leaves and lemon

MAINS

POLLO CORDON BLUE

Breast of chicken stuffed with mozzarella cheese, ham, spinach and garlic, chilli and tomato sauce. Served with potatoes and vegetables of the day

MEDAGLIONI PIZZIOLA OR (SAUCE OF YOUR CHOICE)

Garlic, olives, capers, oregano, tomato and basil or sauce of your choice from main menu. Served with potatoes and vegetables of the day

SEABASS MONTECARLO

Fillet of seabass sautéed with butter drizzled with lemon juice.

Served with potatoes and vegetables of the day

RAVIOLI ZUCCA

Homemade ravioli stuffed with pumpkin served with a sage and butter sauce.

Served with potatoes and vegetables of the day

SCALOPPINA DI VITELLO CON FUNGHI

Escallops of veal with mushrooms, white wine and cream sauce.

Served with potatoes and vegetables of the day

DESSERTS

SELECTION OF DESSERTS OR ICE CREAM

COFFEE & MINTS

£14.50 Lunch and Evening

£39.99 Adults

£19.99 Children under 12

Some dishes may contain traces of nuts

£45.00

Price includes entertainment till 2am