

Pair your limo with dinner at La Scala Ristorante

Enjoy an evening where everything is taken care of.

SPECIAL PACKAGES

Carmelo's Limousine can accommodate up to 8 guests. All packages include Limousine service for 4 hours, 4-course prix-fixe dinner (upgraded menus available), seating on our terrace, chauffeur in formal attire, complimentary chilled bottled water, pick up and drop off at 1 location. All packages exclude tax and gratuity.

<i>Packages For Two</i>
<i>Packages For Four</i>
<i>Packages For Six</i>
<i>Packages For Eight</i>

Carmelo's Checklist

Make your special occasion extra special!



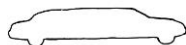
Add a beautiful bouquet of flowers
(Inside the limo or at your table)



Add a bottle of champagne



Add a bottle of wine or beer



Add balloons and chocolates

For more information: (410) 727- 3437 info@lascaladining.com



Antipasti (Family Style)

Bruschetta – Crusty country bread topped with fresh tomato, basil, onion, extra virgin olive oil

Calamari Fritti – Tender squid lightly fried to perfection served with marinara sauce

Crostini di Gamberi – Jumbo gulf shrimp sauteed in a pancetta cognac sauce placed atop fresh country bread with melted mozzarella

Insalata (Selection of one salad)

Insalata della Casa – Mixed greens with tomatoes, cucumbers, green peppers and onions with a house dressing

Grilled Caesar Salad – Romaine lettuce lightly grilled with olive oil and served with homemade Caesar dressing and croutons

Caprese – Fresh mozzarella, sliced tomato, fresh basil and extra virgin olive oil

Main Entrees (Choice Of)

Pollo Augustino – Boneless breast of chicken lightly breaded, served with fresh tomato, basil, onion and fresh mozzarella

Vitello alla Toscana – Tender veal sauteed with artichoke hearts, prosciutto and mozzarella cheese

New York Strip alla Pizzaiola – Grilled medium, topped with tomato, fresh herbs and fresh mozzarella

Gamberi fra Diavolo – Jumbo shrimp simmered in a spicy marinara sauce served over angel hair pasta

Pesce del Giorno – Fish of the day prepared daily by Chef Nino

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50 – optional)

Dessert (Family Style)

Homemade Tiramisu and Profiteroles



Antipasti (Family Style)

Bruschetta – Crusty country bread topped with fresh tomato, basil, onion, extra virgin olive oil

Portobello e Granchi – Portobello mushroom cap stuffed with jumbo lump crab meat

Insalata (Selection of one salad)

Insalata della Casa – Mixed greens with tomatoes, cucumbers, green peppers and onions with a house dressing

Grilled Caesar Salad – Romaine lettuce lightly grilled with olive oil and served with homemade Caesar dressing and croutons

Caprese – Fresh mozzarella, sliced tomato, fresh basil and extra virgin olive oil

Main Entrees (Choice Of)

Pollo Raffaello – Boneless breast of chicken sauteed with artichoke hearts, prosciutto, mozzarella, fresh mushrooms and marsala wine

Vitello alla Piccata – Tender veal sauteed with lemon, butter, white wine and capers

Manzo Pepato – Filet Mignon rolled in cracked black pepper topped with brown sauce

Gamberi Luana – Shrimp, garlic and olive oil with a touch of Old Bay over linguine

Pesce del Giorno – Fish of the day prepared daily by Chef Nino

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50 – optional)

Dessert (Family Style)

Homemade Tiramisu and Profiteroles



Antipasti (Family Style)

Cuori di Carciofi con Prosciutto – Marinated artichoke hearts wrapped in prosciutto

Calamari Fritti – Tender squid lightly fried to perfection served with marinara sauce

Insalata (Selection of one salad)

Insalata della Casa – Mixed greens with tomatoes, cucumbers, green peppers and onions with a house dressing

Grilled Caesar Salad – Romaine lettuce lightly grilled with olive oil and served with homemade Caesar dressing and croutons

Caprese – Fresh mozzarella, sliced tomato, fresh basil and extra virgin olive oil

Main Entrees (Choice Of)

Pollo Augustino – Boneless breast of chicken lightly breaded, served with fresh tomato, basil, onion and fresh mozzarella

Vitello Saltimbocca – Tender veal sauteed with mozzarella, prosciutto, fresh sage and cognac

New York Strip – A thick 14 oz cut grilled to perfection

Penne alla Vodka – Tomato, cream, vodka and Tabasco

Pesce del Giorno – Fish of the day prepared daily by Chef Nino

(add a MD Jumbo Lump Crab Cake to any entrée for \$16.50 – optional)

Dessert (Family Style)

Homemade Tiramisu and Profiteroles