



Palazzo Versace

MACAU

LA SCALA DEL PALAZZO

嘉 樂 酒 吧

La Scala del Palazzo promises to delight with Versace elegance and Italian culinary excellence. Evoking the grand staircase of the Versace Palazzo at Via Gesù in Milan, La Scala del Palazzo's interior mood, green and pink tones, and decoration take inspiration from the Vogue Italy portrait in 1994.

In addition to providing ultimate Italian coffee culture with a contemporary twist, La Scala del Palazzo offers an exclusive Italian culinary experience that celebrates the rich and luscious flavors of Italy. From classic Italian pastries and a spectacular Palazzo Versace afternoon tea, this menu also offers an extensive selection of classic wines and premium spirits, as well as barista-crafted coffee specialties and cocktails.

In this oasis of fashion and culture, diners can indulge in the restaurant's delicacies that combine bright colors, bold textures and distinct, extraordinary Italian flavors - the quintessential Versace experience.

SIGNATURE ITALIAN COCKTAIL

Medusa Bellini	138
Ferrari sparkling wine, white peach and passionfruit purée	
La Vacanza	128
Ratafia Rossi La Rossa, Verjuice and Tonic Water	
La Goddess	128
Cocchi Americano Vermouth, Lillet Blanc, pear purée and mint	
Spritz Italicus alla Frutta	128
Italicus, fresh juice and Ferrari sparkling wine	
Barrel Aged Negroni	118
Citadelle Gin, Mancino Rosso Amaranto, Campari and orange	
Tiramisù Martini	118
La Valdôtaine Eyva, Fratello hazelnut liquor, Baileys, espresso and cream	

MOCKTAIL

La Greca Coffee	88
Cold-brew coffee, lime, tonic and orange	
Baroque Garden	88
Red grapes, passionfruit, mint and apple	
Tè Refresher	88
Peach purée, jasmine tea, mint, lime and soda	

WINE

		Glass	Bottle
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Champagne and Sparkling Wine

0064	Billecart-Salmon Brut Reserve Champagne, France	180	850
0042	Ferrari Brut Trentino-Alto Adige, Italy	120	550
7000	Ca'del Bosco Cuvée Prestige Franciacorta DOCG (375ml) Lombardy, Italy		495

White Wine

0596	Decugnano dei Barbi 'Mare Antico' Orvieto Classico Superiore DOC Umbria, Italy	150	700
0597	Santa Barbara Stefano Antonucci Verdicchio dei Castelli di Jesi Classico Superiore DOC, Marche, Italy	130	600
0583	Fantinel Tenuta Sant'Helena Ribolla Gialla Venezia Giulia IGT Friuli-Venezia Giulia, Italy	100	450

Red Wine

1099	Cantine Argiolas Korem 'Bovale' Isola dei Nuraghi Rosso IGT Sardegna, Italy	160	750
1086	Mastroberardino 'Radici' Taurasi Riserva DOCG Campania, Italy	140	650
1100	Vietti 'Trevè' Barbera d'Asti DOCG Piedmont, Italy	100	450

ANTIPASTI · PANINI

Carpaccio di Gamberetti 228
Shrimp Carpaccio with Cucumber, Raspberries, Pistachio and Lime

Insalata di Polpo 198
Slow cooked Octopus, Frisee salad, Radicchio, Pea shoot, Strawberry and Fennel

Tartare di Granchio 168
Crab meat, Mango jelly and Cherry radish with Mayonnaise

Prosciutto e Melone 168
Cantaloupe Melon with 18-month aged Parma Ham

Caesar salad 148
Crispy Bacon, Romaine salad, soft-boiled egg, Parmigiano Reggiano shavings, marinated Anchovies and Croutons

Add: Smoked Salmon 78
 Slow cooked Chicken Breast 58

 **La Burrata** 148
Burrata cheese, Tomato and Basil

La Scala Burger 228
Homemade bun, Wagyu beef patty, garlic Mayonnaise, caramelized Onion jam, roasted Tomato, Rocket salad, Mozzarella cheese and Oregano fries

Club Sandwich 188
Pancetta, basil Mayonnaise, Slow cooked Chicken Breast, Egg, Tomato, Lettuce and French fries



ZUPPA · PASTA

	Zuppa al Pomodoro Cold Tomato soup with Burrata Cheese foam	118
	Minestrone Tomato, Vegetables broth and Croutons	98
	Raviolini all'Astice Lobster Raviolini, Lobster bisque and lemon	198
	Linguine con Gamberi e Pomodoro Spaghetti with Prawn, Tomato and Basil	188
	Tagliatelle Bolognese Tagliatelle with Bolognese ragout and Parmigiano-Reggiano fonduta	168
	Mezzi Paccheri al Pomodoro Artisanal Paccheri pasta, Tomato sauce, Parmigiano Reggiano and Basil	148
	Linguine al Pesto Linguine with homemade basil Pesto and Ricotta Cheese	148



Please inform our service staff of any food allergies or dietary requirements.
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SECONDI

Tagliata di Manzo

Flank steak “Bavette” with crunchy Polenta fries

388

Pollo alla Sorrentina (2 People)

Breaded Chicken breast with Tomato sauce and Mozzarella

368

Merluzzo

Cod fish, buttery Peas, Carrots and Dill

268

Salmone alle Erbe Mediterranee

Atlantic Salmon, Mediterranean herb crumb, Tomato and Broccolini

248

Polpette al Sugo

Traditional Italian Pork meatballs, Tomato sauce, Parmigiano Reggiano and Basil

198

 Parmigiana di Melanzane

Fried Eggplant, Tomato sauce, Mozzarella cheese and Basil

168

CONTORNI

 Broccolini Aglio e Olio

Sauteed Broccolini, Garlic, Olive oil and Chili

58

 Patatine Fritte

French fries with Oregano

58

 Spinaci Saltati

Baby Spinach, Garlic and Olive oil

58

 Puree di Patate

Mash Potato

58

 Vegetarian

DOLCI

Orange Cheesecake 98

Baked Cheesecake with light mousse, Orange Sherbet and Orange Jelly, Hazelnut crumble

La Scala Tiramisù 98

Coffee soaked Ladyfingers with Mascarpone Mousse, Coffee Streusel and Latte Foam

Panna Cotta al Pistacchio e Ciliegia 98

Pistachio Panna Cotta with Cherry Sherbet and Cherry Jelly

 **Italian Gelato Selection:** 36 / Scoop

Vanilla / Dark chocolate / Cherry / Pistachio

 **Seasonal Fruit Platter** 88



SIGNATURE COFFEE

Pour-over coffee - Premium coffee bean selection	128
Don Alfonso, Italy, signature blend	
Jamaica, Clifton Mount, Blue Mountain Grade I	
Ethiopia, Yirgacheffe, washed heirloom	
Honduras, Padrino Morod Manor, whisky barrel aged	
Cappuccino / Decaffeinated coffee / Double espresso / Espresso / Coffee / Latte macchiato / Mocha	68

SIGNATURE GOLDEN EXPERIENCE (Available Hot or Iced)

Golden Hazelnut Chocolate	98
Italian cocoa, Piedmont hazelnut, edible gold leaf, milk and cream	
Golden Hazelnut Coffee	98
Don Alfonso coffee, Piedmont hazelnut, chocolate, edible gold leaf, milk and cream	
Pistachio Coffee	98
Italian pistachio, vanilla bean, edible gold leaf, espresso and milk	

WATER

Still

Acqua Panna	48 / 78
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Sparkling

San Pellegrino	48 / 78
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SODA

Coca-Cola / Coca-Cola no sugar / Sprite / Soda water

55

JUICE

Fresh Juice

Orange / Apple / Grapefruit / Watermelon / Beetroot

65

Chilled Juice

Cranberry / Tomato

55

TEA

Iced Tea

Lemon tea

68

Kombucha

White grape jasmine / Rose lychee black tea

58

Premium Tea Selection by La Via del Te’ Firenze

Colonial Chamomile / Darjeeling Grandi Origini / Earl Grey Imperiale / English Breakfast Tradizionale / Special Jasmine / Moroccan Mint

68

Blend Tea Selection (La Via del Te’ Firenze)

Kate	Green Tea, Heather Flowers, Rose Buds, Mango, Natural Flavours Well Balanced, Soft, Slightly Herbaceous Notes	78
Emma	Black Tea, Ginger, Lemon Peel, Cornflower Petals, Natural Flavours Well Balanced, Slightly Tannic, Fruity, Spicy Notes	78
Violetta	Black Tea, Mallow Flowers, Raspberry, Elderberry Flowers, Natural Flavours Full-Bodied, Fruity, Malty Note	78

ITALIAN LIQUOR

Italian Aperitivo

	Glass
Ratafia Rossi La Vecchia	108
Amaro Montenegro	88
Amaro La Valdôtaine Dente di Leone	88
Aperol	78
Mancino Kopi	98
Mancino Chinato	98
Mancino Rosso Amaranto	88
Mancino Secco	88
Mancino Bianco	88
Cocchi Americano Vermouth	88
Ratafia Rossi La Rossa	88

Italian Liquore

	Glass	Bottle
Don Alfonso Liquore di Limone (Limoncello)	98	780
Don Alfonso Polito Elixir di Bacco	88	980
Italicus Rosolio di Bergamotto	98	
Fiorente Elderflower	88	
Santa Marta Limoncello	78	
Santa Marta Amaretto	78	
Fratello Hazelnut	78	
Sambuca Dei Cesari	78	
Luxardo Sangue Morlacco Cherry Brandy	78	
Luxardo Espresso	78	

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The listed alcoholic beverages contain an alcohol concentration of more than 1.2%.
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SPIRITS

Grappa

Grappa Gaja di Barbaresco

Glass

Bottle

278

2,780

Grappa Jacopo

258

2,580

Grappa di Brunello

158

1,580

Grappa Nonino Monovitigno Lo Chardonnay

158

1,580

La Valdôtaine Grappa e Ginepro

128

1,280

La Valdôtaine Grappa Tournevis

128

1,280

Vodka

La Valdôtaine Eyva

98

1,180

Ketel One

98

980

Gin

Don Alfonso

188

1,580

Acqueverdi

98

1,280

Owl Man

98

980

Citadelle Original

88

980

Luxardo London Dry

88

980

Rum

Zacapa 23yrs

148

1,580

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SPIRITS

	Glass	Bottle
Tequila		
Patron Anejo	178	1,980
Whisky		
Macallan 18 yrs Triple Cask	588	7,280
Yamazaki 12 yrs	368	4,480
Johnnie Walker Blue	308	3,480
Singleton 18 yrs	188	2,380
Mortlach 16 yrs	188	2,080
Macallan 12 yrs Double Cask	128	1,480
Cognac		
Hennessy Paradis		13,380

BEER

Macau Golden Ale		70
Peroni		80

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Our Tableware of La Scala del Palazzo are available for purchase at NY8 on level 2