

SCALA LANE

Celebrations start here





CELEBRATING?

Don't do it quietly.

Birthdays, team dinners, festive feasts, gather your favourite troublemakers and Nonna will make sure it's done properly.

Hidden down a Sydney CBD laneway, Scala Lane is where the pasta's hot, the wine keeps coming, and celebrations get a little saucy.



STIR THE POT

If you're going to celebrate, Nonna says do it properly.

Our line-up of add-ons and experiences are designed to stir the pot. A little theatre, a little indulgence, and just enough mischief to keep your guests talking long after the plates are cleared.

Pick your poison: polished, celebratory, or somewhere deliciously in between.



Tiramisu Masterclass

Nonna's tiramisu ritual — whipped, layered, scooped and very quickly demolished, with the recipe to take home.



Grazing Tables

Perfect for arrivals, grazing, and getting everyone in the right mood.



Custom Tiramisu

Your message, dusted in cocoa. Birthdays, brands, milestones — personal, unforgettable.



Christmas Ham

Rich, festive, and made for sharing. A Nonna-approved centerpiece for end-of-year celebrations.



Bespoke Menu

Have something in mind? Say no more. We'll do our best to make it happen.



THE SPACE

Scala Lane was made for a table full of people and feasts that get out of hand.

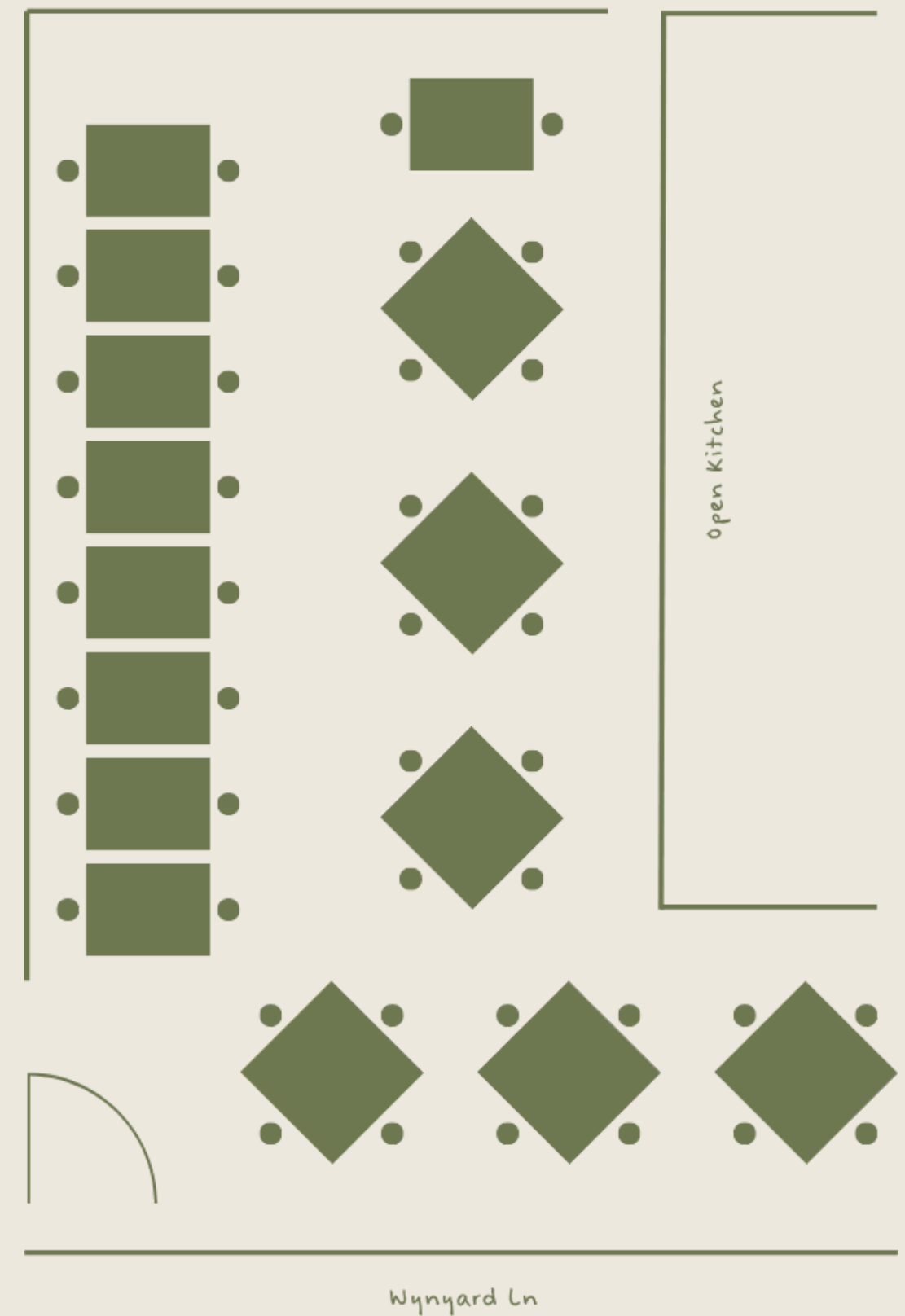
Built for big tables, bold flavours, and nights that don't end when you expected them to.

Capacity: seated - 46 | standing - 60

From shared feasts to flowing celebrations, we'll set the table exactly how you like it.



FLOORPLAN





PASS THE PLATE

If you're bringing a crowd, you're doing it properly.

Our group menus showcase Scala Lane's signature dishes, designed for sharing and dialled in to the perfect balance.

Expect shared starters, pasta, premium mains like our MB9+ Picanha, and sides to match.

Add a dessert if you're feeling indulgent, and wine pairings if you want to make Nonna proud.



SCALA

CLASSIC MENU \$88PP



PRIMERI

House baked focaccia
ALTO EVOO, aged balsamic (DF)

Burrata

Heirloom tomatoes, strawberry, pistachio (GF)

Kingfish tartare

Hibiscus, green apple (DF, GF)

Beef carpaccio

Caramelised onion, parmesan, anchovies (DFO, GF)

LA PASTA

Pasta ai funghi

Medley of seasonal mushrooms, parmigiano reggiano (DFO, GFO)

Pappardelle al ragu

Slow cooked beef (DFO, GFO)

SIDE

Insalata

Green leaves, mixed seeds (DF, GF)

ADD SECONDI

Cut of the day +MP

Market fish +MP

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A 15% surcharge applies on all cards, 10% surcharge applies on Saturdays, 10% service charge and set menu applies on groups of 8+

SCALA

PREMIUM MENU \$108PP



PRIMERI

House baked focaccia
ALTO EVOO, aged balsamic (DF)

Burrata

Heirloom tomatoes, strawberry, pistachio (GF)

Green king prawns

Sun-dried tomato salsa, honey (DF, GF)

Beef carpaccio

Caramelised onion, parmesan, anchovies (DFO, GF)

LA PASTA

Pasta ai funghi

Medley of seasonal mushrooms, parmigiano reggiano (DFO, GF)

SECONDI

Picanha

MB9+ Tajima wagyu, cipollini (DF, GF)

SIDE

Insalata

Green leaves, mixed seeds (DF, GF)

Patatine fritte

Potato strips (DF, GF)

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*SAMPLE MENUS
Visit our website for
this seasons menu

READY TO BOOK

Don't keep Nonna waiting

Drop us a line: ciao@scalalane.com