



home » news

Mele takes reins at La Scala on Jersey

25 Mar 2014

Gun chef Massimo Mele is hoping to take Woollahra restaurant La Scala on Jersey to new heights following news he has joined as executive chef.

In the re-launched site Mele will draw on his childhood influences from Naples to deliver a menu of modern interpretations and Italian classics.

"I want La Scala on Jersey to offer an authentic Italian experience whilst being current and interesting," said Mele.

"We encourage the true Italian feasting and sharing style of dining but if you fancy a bowl of delicious pasta all to yourself – that's ok too. La Scala on Jersey is a place to come for a romantic meal, a casual dinner with friends and family or even just pop in for a drink and some antipasto at the bar."

Mele's dishes include Mamma Maria's pickled carrots, goats curd, oregano and mint; Nonna's antipasto of marinated octopus salad with potato, celery heart, chilli and fennel; and an Amalfi Coast classic of grilled lemon scented veal meatballs – the meatballs infused with the lemon scent by grilling them between lemon leaves.

Other specialties include the house-made spicy pork and fennel sausage with salsa crudo and the corn fed chicken marinated in black olives and thyme and cooked on the grill.

As part of the re-launch of La Scala on Jersey the dining room has been re-furbished to deliver a more relaxed and casual atmosphere.



more news

- [Unearthing the next generation](#)
- [March food Service magazine is out NOW in print and iPad](#)
- [Wine List of the Year Awards 2014 is open](#)
- [Veg report: restaurants need to keep veg on side](#)