



La Scala on Jersey

Chef Massimo Mele



Appointed this year as the Executive Chef of the newly renovated La Scala on Jersey, Massimo Mele continues to satisfy our need for honest, Italian cooking with a modern twist.

With a new chef, new bar manager, new restaurant manager and a revamp of the venue, this old favourite has a new edge. It's a relaxing and energising place to be – whether you're just popping in for one of the delicious cocktails and a few starters or taking the time to enjoy some of Chef Mele's creations.

Ease into the evening with a cocktail, then select a few starters such as the smashed zucchini and garlic dip with fried bread; Mamma Maria's (a recipe from Mele's own mother) pickled carrots, goat curd, oregano and mint; and, of course, the butterflied king prawns, which cannot be overlooked. There is a range of incredibly fresh seafood selections, but when in Rome – risotto! Chef Mele's risotto will earn a place in your top 10; it can only be described as a dish that warms the heart.

PSST! The woman's bathroom and powder room is sensational!

15/20



Italian



Cnr Jersey Road and Melrose Lane

WOOLLAHRA

(02) 9357 0815

www.lascalaaonjersey.com.au

Open Dinner Mon to Sat

Bookings accepted

Credit cards accepted

AMEX MC VISA DC Eftpos

Average prices

Dinner **E**\$18 **M**\$32

Seating 120

Licensed (no BYO)

Proprietor Haritos Hotels