



Wentworth Courier

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APRIL 23, 2014

SPECIAL FEATURE



# changing of the guard

MASSIMO MELE IS BRINGING ITALIAN FOOD AND PEOPLE TOGETHER AT LA SCALA ON JERSEY

## sharing the **italian** love

HEAD CHEF MASSIMO MELE IS AT THE HELM AS LA SCALA ON JERSEY REINVENTS ITSELF

WORDS SHAE McDONALD PICTURES PHIL BLATCH

A new era has begun at La Scala on Jersey – the energetic Massimo Mele has come on board as head chef.

Owner Dean Haritos has renovated the restaurant and brought in the successful caterer to lure back the locals.

White tablecloths have been stripped to reveal elegant wooden tables, a bar has been installed and a 7m table is the feature of a new private dining room.

Haritos says Mele, the 2005 Young Chef of the Year, had a great food philosophy.

“It’s all about sharing and getting people to the table,” Haritos says.

Mele says the new-look venue offers more than just food to its customers.

“There’s just that relaxed, welcome into our home feeling,” he says. “We want people to be walking home from the bus and feel like they can just pop in.”

Mele says while many think of classic Italian dishes as heavy pastas and New York-style pizzas, traditional meals are full of vegetables.

The La Scala on Jersey antinasti

features chickpea pancakes, fresh fig salad and crispy semolina chips with truffle mayonnaise.

The mains vary from grilled chicken cacciatore to slow-cooked Suffolk lamb shoulder chops and traditional Italian doughnuts with Nutella are the perfect dessert.

La Scala’s vegetables are sourced from fellow chef Marty Boetz’s Hawkesbury farm, while the pasta is made by Salt Meats Cheese in Alexandria.

Mele says it’s about adding his own



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twist to traditional Italian food.

“There’s lots of nostalgia going through the menu,” he says.

## fact file

**WHAT:** La Scala on Jersey

**WHERE:** Corner Jersey Rd and Melrose Lane, Woollahra

**BEST FOR:** gnocchi, basil pesto, roasted eggplant, tomatoes, caciocavallo cheese

**DETAILS:** 9357 0815

**W:** [lascalaonjersey.com.au](http://lascalaonjersey.com.au)



**What's your favourite restaurant?**  
» [shae.mcdonald@news.com.au](mailto:shae.mcdonald@news.com.au)

