

HOMEMADE DESSERTS

CHOCOLATE CHIP COOKIE & BROWNIE TRAY

\$35 serves 8-10

\$70 serves 18-20

APPLE COBLER

\$35 serves 8-10

\$70 serves 18-20

TIRAMISU

\$50 serves 8-10

\$75 serves 18-20

NEW YORK STYLE CHEESE CAKE

\$50 Cake serves 12-14

\$6 per slice

OUR HISTORY

In 1969 a secret homemade dough recipe and a specially blended sauce gave birth to a fast favorite pastime for Philadelphians . . . eating a slice of Apollo pizza.

Four “Best of Philly” titles and six Apollo pizzerias later, our seventh location opened its doors at 7th & Chestnut in early 2005 launching a full selection of homemade Italian American cuisine. Our expanded menu was so well received, we quite appropriately changed this location’s name to an Italian one—OURS.

Over 80 years ago Frank Rocchino & Charles LaScala arrived in Philadelphia without a penny in their pockets. They worked incredibly hard, shared the determination and passion to help Philadelphia grow and thrive, never hesitated to lend a hand to fellow immigrants and, in time built successful businesses of their own. They are my inspiration, they are my grandfathers.

To honor my heritage and to keep our family’s passion for Philadelphia alive, we are proud to have named our Chestnut Street location—LASCALA’S. We hope to see you soon.

BRUNCH • LUNCH • DINNER • LATE NIGHT • TAKE OUT
DELIVERY • CATERING • PRIVATE PARTIES
RESERVATIONS WELCOMED • LASCALASPHILLY.COM
.....
615 CHESTNUT STREET AT THE CORNER OF 7TH
FREE PARKING Above us on 7th St. • M-F after 3PM & all WKND

Kindly contact our Catering Coordinator at

215-928-0900

to plan & place your order or email us at

eat@lascalasphilly.com

CATERING HOURS

Mon – Thurs 11AM – 10PM

Fri – Sat 11AM – 11PM • Sun 11AM – 9PM

CREDIT CARDS

Visa • MasterCard • Amex • Discover

Catering must be ordered 24 hours
in advance since all LASCALA’S
food is prepared fresh daily.

Please let us know the total number
of people in your party so we can provide
you with ample utensils, paper plates,
napkins & bread & butter.

CATERING
LASCALA'S

215-928-0900 • ITALIAN AMERICAN HOME-STYLE • LASCALASPHILLY.COM

ANTIPASTI

	Serves 8-10	18-20
GARLIC BREAD	\$25	\$50
HOMEMADE FRIED MOZZARELLA	\$25	\$50
RISOTTO BALLS	\$40	\$80
ANTIPASTO	\$40	\$80
EGGPLANT ROLLANTINI	\$40	\$80
BROCCOLI RABE & SAUSAGE	\$50	\$100
SIRLOIN BRUSCHETTA	\$50	\$100
SHRIMP SCAMPI	\$60	\$120

INSALATE

\$35 serves 10 (choose 1 salad)

\$70 serves 20 (choose 1 salad)

THE CAESAR

Focaccia croutons, fresh shaved parmesan

THE MISTA

Grape tomatoes, kalamata olives, carrots, cucumbers, sharp provolone, red onions, balsamic dressing

THE ARUGULA

Radicchio, grilled red onions, sundried tomatoes, grilled eggplant, gorgonzola, toasted pine nuts, white balsamic vinaigrette

THE LASCALA CHOPPED SALAD

Provolone, fontina, Italian meats, pepperoncini, tomatoes, red onions, Italian vinaigrette

THE ROASTED BEET & GOAT CHEESE

Toasted walnuts, white balsamic vinaigrette

Add **CHICKEN** to any salad:

\$60 serves 10 • \$120 serves 20

Add **SALMON** to any salad:

\$85 serves 10 • \$170 serves 20

SIDES

\$15 serves 8-10 • \$30 serves 18-20

**ROASTED POTATOES • POTATO AU GRATIN
MIXED VEGETABLE MEDLEY**

or

RIGATONI • LINGUINI

SPAGHETTI • FETTUCINI

(your choice of sauce: Marinara, Alfredo, Vodka)

SANDWICH TRAY

Sandwiches prepared on an 11-inch seeded Italian roll, cut in quarters —served with Old Bay french fries

16 QUARTERS: \$48 serves 8-10 (choose 4 sandwiches)

32 QUARTERS: \$96 serves 18-20 (choose 8 sandwiches)

YOUR CHOICE: \$12 per sandwich

GRILLED RIB EYE

Sautéed mushrooms, onions, gorgonzola

CHICKEN CUTLET or GRILLED CHICKEN

Roasted peppers, sharp provolone, broccoli rabe

CHICKEN PARMESAN

ROAST PORK

VEAL CUTLET HOAGIE

ITALIAN HOT ROAST BEEF

CHICKEN FLORENTINE

HOUSE MADE ROAST TURKEY BLT

PRIMI

\$50 serves 10 (choose 1 pasta)

\$90 serves 20 (choose 1 pasta)

RIGATONI VODKA

Pancetta, sundried tomatoes, tomato cream sauce

RICOTTA TORTELLONI

Veal & prosciutto sauce, sweet peas, ricotta salada

GNOCCHI

Mozzarella, basil, tomato sauce

BAKED LASAGNA

Meat sauce, ricotta, mozzarella, tomato sauce

CAVATELLI

Broccoli rabe, white beans, sausage

BAKED CANNELLONI

Spinach, chicken, mozzarella, tomato cream sauce

Add **SAUSAGE** or **MEATBALLS** to any pasta:

\$85 serves 10 • \$160 serves 20

SECONDI

	Serves 8-10	18-20
EGGPLANT PARMESAN Sliced eggplant dipped in egg batter, seasoned Italian bread crumbs, pan fried, baked with tomato sauce, basil, parmesan, fresh mozzarella	\$60	\$75
CHICKEN PARMESAN Boneless breast lightly breaded with Italian bread crumbs, pan fried, baked with tomato sauce, basil, parmesan, fresh mozzarella	\$60	\$115
VEAL PARMESAN Tender medallions lightly breaded with Italian bread crumbs, pan fried, baked with tomato sauce, basil, parmesan, fresh mozzarella	\$70	\$135
CHICKEN MARSALA Boneless breast sautéed with shallots, sundried tomatoes, rosemary, Marsala wine	\$60	\$115
VEAL MARSALA Tender medallions sautéed with shallots, sundried tomatoes, rosemary, Marsala wine	\$70	\$135
CHICKEN CACCIATORE Boneless breast sautéed with red & green bell peppers, onions, mushrooms, simmered with tomato sauce, white wine, oregano	\$60	\$115
VEAL CACCIATORE Tender medallions sautéed with red & green bell peppers, onions, mushrooms, simmered with tomato sauce, white wine, oregano	\$70	\$135
CHICKEN PICCATA Boneless breast sautéed with mushroom & capers in a white wine butter sauce	\$60	\$115
VEAL PICCATA Tender medallions sautéed with mushroom & capers in a white wine butter sauce	\$70	\$135
CHICKEN SAN REMO Boneless breast sautéed with shrimp, sundried tomatoes, jumbo lump crabmeat in a vodka blush sauce	\$60	\$115
VEAL SAN REMO Tender medallions sautéed with shrimp, sundried tomatoes, jumbo lump crabmeat in a vodka blush sauce	\$70	\$135
BAKED SALMON With lemon butter sauce	\$100	\$180
LUMP CRAB CAKES	\$100	\$180