

LASCALA'S

THE MARKET AT COMCAST MENU

HOMEMADE SALADS

Served with a focaccia bread. Add chicken 3. Add shrimp 4.

THE LASCALA CHOPPED SALAD

Romaine & iceberg, provolone & fontina, imported Italian meats, pepperoncini, tomatoes & red onions, dressed in our Italian vinaigrette. 8.

THE ROASTED BEET & GOAT CHEESE

Marinated over mixed greens, nestled with toasted walnuts & dressed in our white balsamic vinaigrette. 8.

THE ARUGULA

Baby arugula, radicchio, grilled red onions, sundried tomatoes, grilled eggplant & gorgonzola cheese, dressed in our white balsamic vinaigrette. 8.

THE CAESAR

Romaine, homemade baked croutons & parmesan tossed in our creamy Caesar dressing. 7.

THE MISTA

Mixed greens with grape tomatoes, kalamata olives, carrots, cucumbers, sharp provolone & red onions with our house dressing. 7.

THE MEDITERRANEAN

Mixed greens with chilled lobster, jumbo lump crabmeat, shrimp, red onions, grape tomatoes & cucumbers in our citrus vinaigrette. 15.

PASTA FAVORITES

Served with focaccia bread. Add meatballs 3. Add sausage 3.

HOMEMADE GNOCCHI CAPRESE

Italian potato dumpling pasta tossed in our marinara sauce with fresh mozzarella & basil. 10.

HOMEMADE THREE-CHEESE RAVIOLI

Ricotta, Pecorino Romano & parmesan ravioli served in a fresh tomato sauce. 10.
Add meat sauce 3.

RIGATONI ALLA VODKA

Served with sundried tomatoes, pancetta, red onions & garlic in a tomato cream vodka sauce. 10.
Add chicken 3. Add shrimp 4. Add crabmeat 5.

CAVATELLI WITH BOLOGNESE MEAT SAUCE

Ground beef, veal & Italian sausage simmered in a hearty tomato sauce. Tossed with homemade cavatelli pasta & parmesan cheese. 10.

BAKED CHICKEN & SPINACH CANNELLONI

Pasta sheets layered with ricotta, chicken & spinach, rolled & baked with a blush sauce & mozzarella. 10.

HOMEMADE FETTUCCINI ALLA ROMANO

Homemade pasta tossed with jumbo shrimp, lump crab & peas in Alfredo cream sauce & laced with cognac. 13.

STROMBOLI

Pepperoni & Provolone
Roast Pork, Broccoli Rabe & Provolone
Broccoli, Ham & Provolone

7.

CALZONES

Three-Cheese
Ham & Ricotta
Spinach & Ricotta

7.

HOMEMADE BRICK OVEN PIZZA

The freshest ingredients & finest quality cheeses imported from around the world!

SLICE • SMALL • LARGE

THE CLASSIC

Mozzarella cheese & pizza sauce.

3. • 9. • 15.

THE EGGPLANT

Eggplant, ricotta, mozzarella cheese & pizza sauce.

3. • 9. • 17.

THE WILD MUSHROOM

Wild mushrooms, fontina cheese, Taleggio cheese,
ham & rosemary oil.

3.5 • 9.5 • 19.

THE GRILLED SIRLOIN

Grilled sirloin, caramelized onion, wild
mushroom, gorgonzola & balsamic reduction.

3.5 • 9.5 • 19.

THE ITALIAN SAUSAGE

Italian sausage, green bell peppers, provolone cheese,
mozzarella cheese & pizza sauce.

3.5 • 9.5 • 18.

THE GARLIC & CLAMS

Chopped clams, garlic, oregano, bacon
& spicy tomato sauce.

3.5 • 9.5 • 18.

THE ROASTED CHICKEN

Roasted chicken, broccoli, provolone cheese,
mozzarella cheese, & parmesan cream sauce.

3.5 • 9.5 • 18.

THE GORGONZOLA

Gorgonzola cheese, radicchio, mozzarella cheese,
grilled red onion, garlic & oil.

3.5 • 9.5 • 18.

THE PEPPER & SPINACH

Roasted peppers, olives, sautéed spinach,
feta cheese, garlic & oil.

3.5 • 9.5 • 18.

THE MEATBALL

Meatballs, provolone cheese, mozzarella
cheese, grated parmesan & pizza sauce.

3.5 • 9.5 • 17.

HOMEMADE BRICK OVEN WHOLE WHEAT PIZZA

THE WHOLE WHEAT CLASSIC

Mozzarella cheese & pizza sauce.

SLICE 3.5 • SMALL 9.5 • LARGE 19.

THE GRILLED VEGETABLE

Goat cheese, grilled vegetables, sun-dried
tomatoes, sautéed spinach, garlic & oil.

SLICE 4. • SMALL 10. • LARGE 19.5

THE PORTABELLA

Caramelized onions, pancetta,
portabella mushrooms, fontina cheese,
cherry tomatoes, garlic & oil.

SLICE 4. • SMALL 10. • LARGE 19.5

DESSERTS

Ricotta Cheesecake 4.

Tiramisu 4.

New York Style Cheesecake 4.

OUR HISTORY

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

To honor my heritage & to keep our family's passion for Philadelphia alive, we are proud to have named both our 7th & Chestnut Street restaurant & our place here at The Market at Comcast—LASCALA'S. It is also our great pleasure to be introducing our Homemade Brick Oven Pizzas at this location.

Enjoy and thank you for joining us!