

PIZZA PIE

Whole wheat pizza available.
Made fresh daily with our homemade dough
& specially blended sauce.

12-INCH PIE 9. (add one dollar per topping)

16-INCH PIE 14. (two 2 dollars per topping)

TOPPINGS:

Pepperoni • Sausage • Steak • Meatball
Prosciutto • Chicken • Anchovies • Mushrooms
Onions • Spinach • Green Peppers • Roasted Peppers
Hot Peppers • Kalamata Olives • Broccoli
Feta • Ricotta • Extra Cheese

STROMBOLI

Made with onions, sweet peppers, pizza sauce,
cheese & wrapped in our homemade pizza dough.

SMALL 10. • LARGE 17.
(add three dollars per filling)

FILLINGS:

Cheese Steak • Pepperoni • Sausage
Meatball • Chicken • Roasted Vegetables

SPECIALTY PIZZA

Whole wheat pizza available.

MARGHERITA fresh mozzarella, Italian cheeses,
crushed plum tomatoes, basil 12.

EGGPLANT ricotta, basil, Roma tomatoes 12.

CLAMS & BACON tomato sauce, pepper flakes,
parmesan 12.

MARINARA oregano, olive oil, parmesan,
pecorino romano 12.

SAUSAGE & MEATBALL pizza sauce,
green bell peppers, blend of cheeses 14.

SPINACH & CRAB garlic, fontina, plum tomatoes 16.

SIRLOIN & GRUYERE caramelized onions,
portabella, balsamic reduction 14.

GRILLED VEGETABLE zucchini, portabella, eggplant,
kalamata olives, roasted peppers, feta 13.

SEAFOOD octopus, scallops, spicy marinara,
smoked mozzarella 16.

DESSERTS

PEACH COBBLER 8.

CHOCOLATE CHIP CHEESECAKE 8.

APPLE CROSTATA 9.

CHEESECAKE WITH
FRESH STRAWBERRIES
& STRAWBERRY SAUCE 8.

TIRAMISU 8.

CHOCOLATE CHIP BANANA
BREAD PUDDING 9.

HOMEMADE CANNOLI

Filled with our special chocolate chip
ricotta cream 7.

ASK ABOUT OUR DESSERT SPECIALS
OF THE DAY

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 launch-
ing a full selection of homemade Italian Amer-
ican 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 incredi-
bly hard, shared the determination and pas-
sion to help Philadelphia grow and thrive,
never hesitated to lend a hand to fellow immi-
grants 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.

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

Book your party
or event in
LASCALA’S PRIVATE
DINING ROOM or
CHEF’S TABLE

DELIVERY HOURS

Monday – Thursday
4PM – 9:45PM

Friday – Saturday
4PM – 10:45PM

Sunday
4PM – 8:45PM

CREDIT CARDS

Visa • MasterCard • Amex • Discover

215-928-0900

\$20 MINIMUM ORDER

TAKE OUT & DELIVERY
LASCALA'S

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

STARTERS

BROCCOLI RABE

Sweet Italian sausage, olive oil, garlic, grilled polenta 9.

FRIED CALAMARI

Cornmeal dusted, marinara 9.

SIRLOIN BRUSCHETTA

Grilled sirloin, gorgonzola, spinach, roasted peppers 10.

BAKED EGGPLANT

Ricotta, mozzarella, marinara 9.

RISOTTO & MOZZARELLA ARANCINE

Ham, mozzarella, parmesan 9.

MUSSELS OR CLAMS

Crushed tomatoes, basil, garlic, white wine 10.

SEAFOOD COCKTAIL

Lobster, shrimp, crabmeat 18.

SAUSAGE & PEPPERS

Sweet onions, peppers, marinara, grilled Italian bread 9.

GRILLED PORTABELLA & ZUCCHINI

Arugula, grilled polenta, shaved parmesan 9.

STUFFED ITALIAN LONG HOTS

Sharp provolone, prosciutto, grilled Italian bread 10.

OCTOPUS SALAD

Extra virgin olive oil, lemon, chickpeas 13.

SANDWICHES

Served with your choice of Old Bay Fries or homemade Italian Pasta Salad.

GRILLED RIB EYE

Sautéed mushrooms, onions, gorgonzola 12.

CHICKEN CUTLET or GRILLED CHICKEN

Roasted peppers, sharp provolone, broccoli rabe. 11.

CHICKEN PARMESAN 10.

GRILLED VEGETABLE 10.

SALADS

THE LASCALA CHOPPED SALAD

Romaine, iceberg, provolone, fontina, Italian meats, pepperoncini, tomatoes, red onions, Italian vinaigrette 9.

THE ROASTED BEET & GOAT CHEESE

Mixed greens, toasted walnuts, white balsamic vinaigrette 9.

THE ARUGULA

Radicchio, grilled red onions, sundried tomatoes, grilled eggplant, gorgonzola, toasted pine nuts, white balsamic vinaigrette 9.

THE CAESAR

Focaccia croutons, fresh shaved parmesan 9.

THE MISTA

Mixed greens, grape tomatoes, kalamata olives, carrots, cucumbers, sharp provolone, red onions, balsamic dressing 9.

SMALL PLATES

GRILLED LAMB SPIEDINI

Tomato, cucumber & feta salad 12.

EGGPLANT CAPANATA

Grilled mushroom polenta, goat cheese 9.

BEEF (BRESAOLA) CARPACCIO

Extra virgin olive oil, lemon juice, baby artichokes, arugula, shaved parmesan 14.

JUMBO LUMP CRAB CAKE

Fried zucchini, Dijon mustard, roasted pepper cream sauce 11.

GRILLED ARTICHOKE

Prosciutto, shaved parmesan 10.

CRAB CHIPS

Potato crisps, jumbo lump crabmeat, Italian long hot peppers, provolone cheese cream sauce, old bay seasoning, bacon 11.

ESCAROLE & WHITE BEANS 8.

PASTA & CHICKPEAS 8.

PASTA

RAVIOLI

Ricotta, fresh herbs, basil, tomato sauce 19.

SHORT RIB AGNOLOTTI

Sage, gorgonzola, wild mushrooms 20.

PAPPARDELLE

Wild mushrooms, prosciutto, peas, caramelized onions 21.

RIGATONI VODKA

Pancetta, sundried tomatoes, tomato cream sauce 18.

SPAGHETTI

Ricotta salada, basil, oven roasted tomatoes 18.

GNOCCHI

Mozzarella, basil, tomato sauce 18.

SPINACH GNOCCHI

Butter, sage, parmesan 18.

RICOTTA TORTELLONI

Prosciutto, peas, parmesan, truffle cream sauce 20.

RIGATONI NAPOLETANO

Braciola, meatballs, sausage 22.

BAKED CANNELLONI

Spinach, chicken, mozzarella, tomato cream sauce 19.

BAKED LASAGNA

Meat sauce, ricotta, mozzarella, tomato sauce 19.

FETTUCINI BOLOGNESE 20.

SIDES

Sautéed Broccoli 5.

Sautéed Spinach 6.

Sautéed Mushrooms 6.

Sautéed Broccoli Rabe 7.

Seasonal Vegetables 8.

Roasted Potatoes 6.

Mashed Potatoes 6.

Risotto 6.

Grilled Polenta 5.

Grilled Wild Mushroom Polenta 6.

ENTREES

VEAL SALTIMBUCA

Sage, prosciutto, marsala wine sauce, sautéed spinach 24.

VEAL & JUMBO SHRIMP

Artichokes, capers, white wine sauce 27.

VEAL CHOP PARMIGIANO

14 oz chop, our marinara sauce, mozzarella, parmesan 31.

VEAL & LOBSTER TAIL

Sautéed wild mushrooms, plum tomatoes, brandy, cream 27.

VEAL CAPRESE

Plum tomatoes, white wine, eggplant, roasted peppers, fresh mozzarella 24.

VEAL CHOP MILANESE

14 oz chop, fresh mozzarella, cherry tomatoes, red onions, shaved parmesan, arugula, aged balsamic vinegar 31.

CHICKEN ROLLANTINI

Rolled with sausage, ricotta, spinach 21.

CHICKEN SORRENTO

Mushrooms, black olives, plum tomatoes, white wine, grilled eggplant, provolone 22.

CHICKEN PARMIGIANO 21.

GRILLED ROSEMARY LAMB CHOPS

Eggplant capanata, wild mushroom polenta cake 28.

GRILLED PORK CHOP

14 oz double cut, hot cherry & sweet peppers, caramelized onions, sautéed mushrooms, aged balsamic vinegar, mashed potatoes 24.

FILET MIGNON PHILLY STYLE

Center cut, sautéed onions & mushrooms, our provolone cheese cream sauce, Italian long hot peppers, roasted potatoes 29.

TURKEY VALDOSTANO

Prosciutto, spinach, fontina, white wine sauce, pasta 23.

GRILLED SALMON

Spinach, roasted potatoes, sundried tomato scampi sauce 24.

SPICY TUNA

Arugula, radicchio, crispy shoestring fries, cherry tomatoes 24.

SEAFOOD FRADIAVLO

Lobster, shrimp, scallops, calamari, mussels, clams, crabmeat, spicy tomato sauce, linguini 28.

LOBSTER FRANCESE

Twin 5oz. tails, lemon-butter sauce, linguini 30.