

PIZZA PIE

4-time "Best of Philly" winner!

Made fresh daily with our homemade dough & specially blended sauce.

12-in. **SMALL** 9. (add one dollar per TOPPING)
16-in. **LARGE** 14. (add two dollars per TOPPING)

Choice of TOPPINGS:

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

STROMBOLI

4-time "Best of Philly" winner!

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

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

Choose a FILLING:

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

DESSERTS

SEASONAL FRESH FRUIT COBBLER 8.

TIRAMISU 8.

CHOCOLATE-BANANA BREAD PUDDING 9.

CHOCOLATE FUDGE CAKE

Rich chocolate cake layered with fudge frosting, topped with chocolate shavings & chocolate chips 8.

BUTTERMILK PANNA COTTA

With fresh seasonal berries 8.

HOMEMADE CANNOLI 7.

CRÈME BRULÉE SAMPLER 9.

RICOTTA CHEESE CAKE

Accented with lemon 8.

CHOCOLATE CHIP CHEESE CAKE

Chocolate cookie crumb crust, rich chocolate cheese cake with a layer of chocolate 9.

DEL GIORNO

MONDAY

Baked Polpetone (Italian Meatloaf) 19.

TUESDAY

Lemon Roast Chicken 19.

WEDNESDAY

Roast Pork Shoulder 21.

THURSDAY

Lamb Pizziaola 22.

FRIDAY

Grilled Mixed Seafood 25.

SATURDAY

Roast Prime Rib 27.

SUNDAY

Rigatoni with Homemade Gravy 22.

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

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

LASCALA'S

TAKE OUT & DELIVERY

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

ANTIPASTI

BROCCOLI RABE

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

FRIED CALAMARI

Cornmeal dusted, marinara 9.

SEARED SCALLOPS

Wild mushrooms, crispy potatoes, arugula 11.

SIRLOIN BRUSCHETTA

Grilled sirloin, gorgonzola, spinach, roasted peppers 10.

RISOTTO & MOZZARELLA ARANCINE

Ham, mozzarella, parmesan 9.

STUFFED ITALIAN LONG HOTS

Sharp provolone, prosciutto, grilled Italian bread 9.

MUSSELS OR CLAMS

Crushed tomatoes, basil, garlic, white wine 10.

SEAFOOD COCKTAIL

Lobster, shrimp, crabmeat 18.

GRILLED PORTABELLA & ZUCCHINI

Arugula, grilled polenta, shaved parmesan 9.

GRILLED SAUSAGE & PEPPERS

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

BAKED EGGPLANT

Ricotta, mozzarella, marinara 9.

OCTOPUS SALAD

Extra virgin olive oil, lemon, chickpeas 11.

HAND TOSSED CRISPY PIZZAS

Margherita 10.

Ricotta, eggplant, basil, Roma tomatoes 12.

Clams, bacon, tomato sauce, pepper flakes, parmesan 12.

SOUPS

Tuscan White Bean Minestrone 5.

Escarole 5.

Soup of the Day 5.

INSALATE

THE LASCALA CHOPPED SALAD

Provolone, fontina, Italian meats, pepperoncini, tomatoes, red onions 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 9.

THE CAESAR

Focaccia croutons, fresh shaved parmesan 9.

THE MISTA

Grape tomatoes, kalamata olives, carrots, cucumbers, sharp provolone, red onions 9.

THE MEDITERRANEAN

Chilled lobster, jumbo lump crabmeat, shrimp, red onions, grape tomatoes, cucumbers 15.

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.

CLASSIC CHEESEBURGER

Certified Black Angus beef, lettuce, tomato, onion, American cheese 10.

ROAST PORK 11.

VEAL CUTLET HOAGIE 12.

ITALIAN HOT ROAST BEEF 11.

CHICKEN FLORENTINE 11.

HOUSE MADE ROAST TURKEY BLT 11.

PRIMI

CAVATELLI

Broccoli rabe, white beans, sausage 19.

LINGUINI

Clams, escarole, pancetta, chili peppers 20.

RAVIOLI

Ricotta, fresh herbs, basil, tomato sauce 19.

SHORT RIB AGNOLOTTI

Sage, gorgonzola, wild mushrooms 20.

TAGLIATELLE BOLOGNESE 20.

PAPPARDELLE

Wild mushrooms, prosciutto, peas, caramelized onions 21.

FETTUCCINI

Ricotta salata, basil, oven roasted tomatoes 18.

GNOCCHI

Mozzarella, basil, tomato sauce 18.

SPINACH GNOCCHI

Butter, sage, parmesan 18.

RICOTTA TORTELLONI

Veal & prosciutto sauce, sweet peas, ricotta salata 20.

SPAGHETTI

Pesto, pine nuts, fresh mozzarella 18.

BLACK SPAGHETTI

P.E.I. mussels, rock shrimp, basil, garlic 20.

BAKED CANNELLONI

Spinach, chicken, mozzarella, tomato cream sauce 19.

BAKED LASAGNA

Meat sauce, ricotta, mozzarella, tomato sauce 19.

BUCATINI

Pancetta, tomatoes, hot peppers, onions 18.

RIGATONI VODKA

Pancetta, sundried tomatoes, tomato cream sauce 18.

RIGATONI NAPOLETANO

Braciolo, meatballs, sausage 22.

PENNE

Smoked mozzarella, grilled eggplant, tomato sauce 18.

SPAGHETTINI

Crab gravy, tomato, white wine, fresh herbs, chili peppers 26.

SECONDI

CHICKEN

Piccata, Marsala, Parmigiano or Francese. With roasted potatoes & vegetable of the day 21.

VEAL

Piccata, Marsala, Parmigiano or Francese. With roasted potatoes & vegetable of the day 23.

HANGER STEAK

Portabella mushrooms, peppernata, potato croquette 23.

GRILLED LAMB CHOPS WITH ROSEMARY

Eggplant capanata, wild mushroom polenta cake 28.

SPICY TUNA

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

GRILLED SALMON

Spinach, roasted potatoes, sundried tomato scampi sauce 24.

SEAFOOD FRADIABLO

Shrimp, scallops, calamari, mussels, clams, crabmeat, spicy tomato sauce, linguini 25.

NEW YORK STRIP STEAK

Aged Balsamic, caramelized onions, gorgonzola, roasted garlic mashed potatoes 28.

SEAFOOD RISOTTO

Lobster, shrimp, scallops, calamari, olives, peas, capers, tomatoes 28.

LOBSTER FRANCESE

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

ROAST PORK TENDERLOIN WITH FENNEL & BLACK PEPPERCORNS

Watercress, shaved fennel, pine nuts, oranges, aged Balsamic 22.

VEAL MEDALLIONS WITH ITALIAN LONG HOT PEPPERS 23.