

LASCALA'S

DINNER MENU

STARTERS

CALAMARI FRITTI

Cut fresh, lightly breaded with Italian spices, served with our marinara sauce. 9.

FRESH CLAMS or MUSSELS

Sautéed in extra virgin olive oil & garlic, served in white wine or tomato sauce. 10.

HOMEMADE FRIED MOZZARELLA 8.

EGGPLANT ROLLANTINI

Thinly sliced eggplant rolled with ricotta & parmesan cheeses, baked with mozzarella & our marinara sauce. 8.

CRISPY RISOTTO & MOZZARELLA ARANCINE

Fried crispy balls of risotto stuffed with ham & mozzarella. 8.

STUFFED ITALIAN LONG HOT PEPPERS

Stuffed with sharp provolone cheese & wrapped with prosciutto. Garnished with garlic bread. 8.

BROCCOLI RABE, SWEET ITALIAN SAUSAGE & POLENTA

Sautéed in olive oil & garlic. 8.

HOT LUMP CRAB & ARTICHOKE DIP

Baked with our creamy Alfredo sauce, spices & sundried tomatoes. Topped with bread crumbs & parmesan cheese. Served with grilled garlic toast. 11.

SIRLOIN BRUSCHETTA

Grilled sirloin slices topped with spinach, roasted peppers & gorgonzola cheese, served on grilled Italian bread. 10.

THE SEAFOOD SAMPLER

2 Clams Casino, 2 fried shrimp & 2 mushrooms stuffed with crabmeat or, 6 of one item. 10.

CHILLED JUMBO LUMP CRAB & SHRIMP COCKTAIL

Lightly dressed with extra virgin olive oil & Old Bay. 13.

HOMEMADE SALADS

THE LASCALA CHOPPED SALAD

Romaine & iceberg, provolone & fontina, imported Italian meats, pepperoncini, tomatoes & red onions, dressed in our Italian vinaigrette. 12.
Starter portion 6.

THE ROASTED BEET & GOAT CHEESE

Marinated over mixed greens, nestled with toasted walnuts & dressed in our white balsamic vinaigrette. 12.
Starter portion 6.

THE ARUGULA

Baby arugula, radicchio, grilled red onions, sundried tomatoes, grilled eggplant & gorgonzola cheese, dressed in our white balsamic vinaigrette. 12.
w/chicken 14. w/shrimp 16. Starter portion 6.

THE CAESAR

Romaine, homemade baked croutons & parmesan tossed in our creamy Caesar dressing. 11.
w/chicken 13. w/shrimp 15. Starter portion 6.

THE MISTA

Mixed greens with grape tomatoes, kalamata olives, carrots, cucumbers, sharp provolone & red onions with our house dressing. 10.
w/chicken 12. w/shrimp 14.
Starter portion 5.

OUR FAVORITES

SEAFOOD RISOTTO

Seared scallops & shrimp simmered with calamari, lump crab, capers, olives, fresh tomatoes, peas & garlic. 24.

BRAISED LAMB SHANK

Slow roasted lamb shank with rosemary & Merlot.
Choose sides below. 23.

HANGER STEAK PORTABELLA

Grilled & seasoned to perfection in a rosemary Madeira wine sauce.
Choose sides below. 21.

OUR CLASSICS

Choose SIDES below.

GRILLED NEW YORK STRIP STEAK

12oz center cut with caramelized onions & mushrooms. 24.

CHICKEN ROLLANTINI

Boneless chicken breast stuffed with spinach, sweet Italian sausage & ricotta cheese. Sautéed & served with a white wine & sundried tomato sauce. 20.

CHICKEN PARMESAN

Prepared with our marinara sauce. 17.

VEAL or CHICKEN MARSALA

Tender boneless veal or chicken sautéed with Florio Marsala wine, rosemary, butter, mushrooms & sundried tomatoes. 22./18.

VEAL PARMESAN

Prepared with our marinara sauce. 21.

VEAL INVOLTINI

Tender veal rolled with prosciutto, spinach & mozzarella, pan roasted with herbs & port wine. 21.

LASCALA'S OLD BAY FRIES

Crispy fries with our special cheese sauce, bacon, jumbo lump crab & chopped Italian long hots. 10.

SIDES

Seasonal vegetables & your choice of:
Garlic mashed potatoes • Potato au gratin
Potato pancetta croquettes
Pasta • Wild mushroom polenta cake

SOUPS

Tuscan White Bean Minestrone 5.

Escarole 5.

FREE PARKING • Above LaScala's, enter on 7th St. • M-F after 3PM & all WKND • Ask server for validation

PASTA FAVORITES

RIGATONI ALLA VODKA

Tender strips of veal sautéed with pancetta & garlic in a tomato cream vodka sauce. 17.

HOMEMADE FETTUCCINI ALLA ROMANO

Broccoli, grilled chicken, sundried tomatoes & bacon in a parmesan cheese cream sauce. 17.

CAVATELLI WITH BOLOGNESE MEAT SAUCE

Ground beef, veal & Italian sausage simmered in a hearty tomato sauce. Tossed with homemade cavatelli pasta & parmesan cheese. 17.

HOMEMADE GNOCCHI CAPRESE

Italian potato dumpling pasta tossed in our marinara sauce with fresh mozzarella & basil. 16.

BAKED LASAGNA BOLOGNESE

Layered with ricotta, mozzarella & meat sauce. 16.

CAVATAPPI

Cork screw shaped pasta tossed with grilled eggplant, radicchio, smoked mozzarella, crushed tomatoes & garlic. 16.

HOMEMADE 3 CHEESE RAVIOLI

Ricotta, Pecorino Romano & parmesan ravioli served in a fresh tomato sauce with veal meatballs. 17.

BAKED CHICKEN & SPINACH CANNELLONI

Pasta sheets layered with ricotta, chicken & spinach, rolled & baked with a blush sauce & mozzarella. 17.

HAND CUT PAPPARDELLE

Wide homemade noodles tossed with caramelized onions, portabella mushrooms, prosciutto & sweet peas sautéed with Madeira wine sauce, butter & parmesan. 16.

Four-time “Best of Philly” award winner!

APOLLO PIZZA

12-inch 9.

(each additional topping 1.)

Choice of Toppings:

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

APOLLO STROMBOLI

Made with onions, sweet peppers, pizza sauce, cheese & wrapped in our homemade pizza dough. 10.

(each additional filling 3.)

Choose a Filling:

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

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 and 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.

Thank you for joining us!

SEAFOOD

SEARED SPICY TUNA

Drizzled with extra virgin olive oil, cherry tomatoes & aged balsamic vinegar. Served over a bed of arugula & radicchio with crispy shoestring potatoes. 21.

LINGUINE FRA DIAVOLO

Crabmeat, calamari, shrimp, clams, scallops & mussels in a spicy marinara sauce. 23.

BAKED STUFFED SHRIMP

Stuffed with crab imperial & served with homemade fettuccini in a parmesan cream sauce. 21.

GRILLED SALMON

Fresh Atlantic salmon with roasted red bliss potatoes & sautéed spinach in a scampi sauce. 21.

FRESH DAILY FISH (MARKET PRICE)

KIDS

Age 10 & under • beverage included

Spaghetti & Meatballs 7.

Cheese Pizza 7.

Chicken Fingers & Crispy Fries 7.