

# LASCALA'S FIRE

WOOD-FIRED  
ITALIAN AMERICAN

WELCOME TO THE FAMILY  
LET'S EAT!

## MARLTON

THE PROMENADE AT SAGEMORE • 500 ROUTE 73 SOUTH  
MARLTON, NJ 08053 • 856.452.5757

## THE FIRE'D UP FOR LUNCH EVENTS PACKAGE

\$45 PER PERSON

### STARTERS Select One

#### RICOTTA BOARD

Ricotta, Honey, Wood-Fired Piadina Bread

#### CAPRESE

Fresh Tomatoes, Fresh Mozzarella,  
Roasted Peppers, Basil Pesto, Balsamic

#### ARANCINI

Classic Handmade Rice Balls with Italian Ham  
& Mozzarella in Our Famous Tomato Sauce

#### MEATBALL TRIO

Old-Fashioned Meatballs, Sweet & Salty Ricotta

#### BRUSSELS SPROUTS

Pancetta, Roasted Garlic, Balsamic Glaze

#### CRISPY PARMIGIANO ARTICHOKE

Sun-Dried Tomatoes, Parmigiano,  
Honey-Lemon Vinaigrette

#### BROCCOLI RABE & SAUSAGE

Broccoli Rabe, Garlic & Oil, Sweet Sausage,  
Sun-Dried Tomatoes, Polenta

### SALADS

Select One

#### MISTA

Spring Mix, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Provolone, Balsamic

#### CLASSIC CAESAR

Crisp Romaine, Parmigiano, Garlic Croutons, Caesar Dressing

### FAVORITES

Select One

#### SPAGHETTI & MEATBALLS

Pecorino Romano, Basil, Our Famous Tomato Sauce

#### RIGATONI VODKA

Pancetta, Sun-Dried Tomatoes, Tomato Cream Sauce

#### GNOCCHI

Fresh Mozzarella, Basil, Our Famous Tomato Sauce

#### CHICKEN PARMIGIANO

Seasoned Cutlet, Our Famous Tomato Sauce, Mozzarella, Linguini

---

---

## WOOD-FIRED PIZZA

---

---

Select One

### MARGHERITA

San Marzano Tomato Sauce, Buffalo  
Mozzarella, Basil

### GRANDMA'S PIE

Mozzarella on the Bottom, Our Famous  
Tomato Sauce on Top

### FOUR CHEESE

Ricotta, Asiago, Fontina, Burrata,  
Garlic, White or Red

### HOT ITALIAN

Sausage, Pepperoni, Long Hots,  
Mozzarella

### NAPOLI

White Pizza, Broccoli Rabe, Sausage,  
Smoked Mozzarella

### BUFFALO CHICKEN CUTLET

Chicken Cutlets, Buffalo Sauce,  
Mozzarella, Blue Cheese

### CHICKEN BACON RANCH

Grilled Chicken, Bacon, Red Onions, Ranch

### SWEET & SPICY CHICKEN

Sweet & Spicy Sauce, Grilled Chicken,  
Caramelized Onions, Gorgonzola

### CHEESESTEAK

Steak or Chicken Steak, Caramelized  
Onions, Long Hots, Cheddar, Mozzarella,  
American Cheese, Cheese Whiz

### WHITE SHRIMP

Shrimp, Grape Tomatoes, Arugula,  
Lemon Garlic Olive Oil

### WILD MUSHROOM TRUFFLE

Wild Mushrooms, Caramelized Onions,  
Asiago, Ricotta

### FIG & SMOKED PROSCIUTTO

Prosciutto, Fig Jam, Basil Pesto,  
Crumbled Gorgonzola

### BRUSSELS SPROUT

Roasted Brussels Sprouts, Burrata,  
Pancetta, Sriracha Balsamic

### VEGETARIAN

Grilled Zucchini, Grilled Eggplant,  
Roasted Peppers, Mushrooms, Baby  
Spinach, Mozzarella, White or Red

---

---

## DESSERTS

---

---

Select One

### CHOCOLATE CHIP COOKIES & FUDGE BROWNIES

### TIRAMISU

LaScala's Homemade Favorite

### MINI CANNOLIS

Sweet Ricotta & Chocolate Chips in a Homemade Shell

### ZEPPLES

Fried Dough Tossed in Powdered Sugar, Filled with  
Cannoli Cream, Served with Raspberry Dipping Sauce

---

---

# THE LASCALA'S EVENTS PACKAGE

---

---

\$50 PER PERSON

---

---

## STARTERS

---

---

Select Two

### RICOTTA BOARD

Ricotta, Honey, Wood-Fired Piadina Bread

### CHEESESTEAK EGGROLLS

Chopped Sirloin, Caramelized Onions, Cheese Sauce

### BAKED EGGPLANT

Italian Eggplant, Ricotta, Our Famous Tomato Sauce

### MEATBALL TRIO

Old-Fashioned Meatballs, Sweet & Salty Ricotta

### BRUSSELS SPROUTS

Pancetta, Roasted Garlic, Balsamic Glaze

### CALAMARI FRITTI

Fresh Calamari Battered & Fried in Rice Flour

### CRISPY PARMIGIANO ARTICHOKES

Sun-Dried Tomatoes, Parmigiano,  
Honey-Lemon Vinaigrette

### CAPRESE

Fresh Tomatoes, Fresh Mozzarella,  
Roasted Peppers, Basil Pesto, Balsamic

### TRUFFLE FRIES

Crispy Fries, Truffle Salt, Truffle Oil, Parmigiano

### TRUFFLE MAC & CHEESE

Smoked Prosciutto, Peas, White Truffle Oil,  
Crispy Panko



## SALADS

Select One

### MISTA

Spring Mix, Grape Tomatoes,  
Kalamata Olives, Carrots, Cucumbers,  
Provolone, Balsamic

### CLASSIC CAESAR

Crisp Romaine, Parmigiano,  
Garlic Croutons, Caesar Dressing

### CRANBERRY & FETA

Spinach, Spring Mix,  
Candied Walnuts, Craisins, Feta,  
Olive Oil & Balsamic

## PASTA

Select One

### RIGATONI VODKA

Pancetta, Sun-Dried Tomatoes, Tomato Cream Sauce

### GNOCCHI

Fresh Mozzarella, Basil, Our Famous Tomato Sauce

### RAVIOLI

Ricotta, Fresh Herbs, Basil, Our Famous Tomato Sauce

### SPAGHETTI & MEATBALLS

Pecorino Romano, Basil, Our Famous Tomato Sauce

### ITALIAN SAUSAGE BOLOGNESE

Sausage, Onions, Pecorino Romano,  
Our Famous Tomato Sauce, Rigatoni

### ITALIAN STYLE

### PASTA & PEAS

Peas, Small Shell Pasta, Onions, Pecorino Romano,  
Red Pepper Flakes, Olive Oil

### SPINACH & BEANS

### OVER RIGATONI

Cannellini Beans, Spinach, Onions, Red Pepper Flakes,  
Pecorino Romano, Olive Oil

### RICOTTA TORTELLINI

Prosciutto, Peas, Parmigiano,  
Truffle Cream Sauce

## FAVORITES

Select Two

### CHICKEN MARSALA

Crimini Mushrooms, Rosemary, Sun-Dried Tomatoes,  
Marsala Wine, Linguini

### CHICKEN PICCATA

Lemon Butter Sauces, Capers,  
Crimini Mushrooms, Linguini

### CHICKEN PARMIGIANO

Seasoned Cutlet, Our Famous Tomato Sauce,  
Mozzarella, Linguini

### CHICKEN MILANESE

Cutlet topped with Arugula, Fresh Mozzarella,  
Cherry Tomatoes, Balsamic Glaze

### GRILLED SALMON

Spinach, Roasted Potatoes, Sun-Dried Tomatoes,  
Scampi Sauce

### SPICY TUNA

Arugula, Radicchio, Crispy Shoestring Fries,  
Cherry Tomatoes



## DESSERTS

Select One

### MINI CANNOLIS

Sweet Ricotta & Chocolate Chips in a Homemade Shell

### TIRAMISU

LaScala's Homemade Favorite

### ZEPPLES

Fried Dough Tossed in Powdered Sugar,  
Filled with Cannoli Cream,  
Served with Raspberry Dipping Sauce

---

---

# THE LET'S EAT! EVENTS PACKAGE

\$60 PER PERSON

---

---



## STARTERS

Select Two

### RICOTTA BOARD

Ricotta, Honey, Wood-Fired Piadina Bread

### CHEESESTEAK EGGROLLS

Chopped Sirloin, Caramelized Onions,  
Cheese Sauce

### BAKED EGGPLANT

Italian Eggplant, Ricotta, Our Famous  
Tomato Sauce

### MEATBALL TRIO

Old-Fashioned Meatballs,  
Sweet & Salty Ricotta

### BRUSSELS SPROUTS

Pancetta, Roasted Garlic, Balsamic Glaze

### CALAMARI FRITTI

Fresh Calamari Battered  
& Fried in Rice Flour

### CRISPY PARMIGIANO ARTICHOKES

Sun-Dried Tomatoes, Parmigiano,  
Honey-Lemon Vinaigrette

### CAPRESE

Fresh Tomatoes, Fresh Mozzarella,  
Roasted Peppers, Basil Pesto, Balsamic

### TRUFFLE FRIES

Crispy Fries, Truffle Salt,  
Truffle Oil, Parmigiano

### TRUFFLE MAC & CHEESE

Smoked Prosciutto, Peas, White Truffle Oil,  
Crispy Panko

### BURRATA BOARD

Burrata, Prosciutto, Sliced Tomatoes  
with Pesto & Balsamic Glaze, Wood-Fired  
Piadina Bread

### CLAMS IN WHITE

Garlic, White Wine, Grapes Tomatoes,  
Italian Bread

### MUSSELS IN RED

White Wine, Our Famous Tomato Sauce,  
Italian Bread

### SHRIMP POMPEII

Sauteed Shrimp, Cherry Peppers, Grape  
Tomatoes, Garlic, White Wine

### STUFFED LONG HOTS

Prosciutto, Sharp Provolone,  
Our Famous Tomato Sauce

### PORTOBELLO

Grilled Portobello Mushroom,  
Jumbo Lump Crabmeat, Fontina

### LASCALA FRIES

Old Bay Fries, Bacon, Jumbo Lump  
Crabmeat, Long Hots, Provolone Sauce

---

---

## SALADS

Select Two

### CLASSIC CAESAR

Crisp Romaine, Parmigiano, Garlic Croutons,  
Caesar Dressing

### MISTA

Spring Mix, Grape Tomatoes, Kalamata Olives, Carrots,  
Cucumbers, Provolone, Balsamic

### CRANBERRY & FETA

Spinach, Spring Mix, Candied Walnuts, Craisins, Feta,  
Olive Oil & Balsamic

### ROASTED BEET & GOAT CHEESE

Spring Mix, Fennel, Candied Walnuts, White Balsamic

### LASCALA CHOPPED

Crisp Romaine, Provolone, Parmigiano, Italian Meats,  
Tomatoes, Red Onions, Pepperoncini, White Balsamic

### ARUGULA

Radicchio, Grilled Red Onions, Sun-Dried Tomatoes,  
Grilled Eggplant, Gorgonzola, Toasted Pine Nuts,  
White Balsamic

---

---

## PASTA

Select Two

### RIGATONI VODKA

Pancetta, Sun-Dried Tomatoes,  
Tomato Cream Sauce

### GNOCCHI

Fresh Mozzarella, Basil,  
Our Famous Tomato Sauce

### SPAGHETTI & MEATBALLS

Pecorino Romano, Basil,  
Our Famous Tomato Sauce

### ITALIAN SAUSAGE BOLOGNESE

Sausage, Onions, Pecorino Romano,  
Our Famous Tomato Sauce, Rigatoni

### RAVIOLI

Ricotta, Fresh Herbs, Basil,  
Our Famous Tomato Sauce

### RICOTTA TORTELLINI

Prosciutto, Peas, Parmigiano,  
Truffle Cream Sauce

### ITALIAN STYLE PASTA & PEAS

Peas, Small Shell Pasta, Onions,  
Pecorino Romano, Red Pepper Flakes,  
Olive Oil

### SPINACH & BEANS OVER RIGATONI

Cannellini Beans, Spinach, Onions,  
Red Pepper Flakes, Pecorino Romano,  
Olive Oil



## FAVORITES

Select Three

### CHICKEN MARSALA

Crimini Mushrooms, Rosemary, Sun-Dried Tomatoes,  
Marsala Wine, Linguini

### CHICKEN PICCATA

Lemon Butter Sauces, Capers,  
Crimini Mushrooms, Linguini

### CHICKEN PARMIGIANO

Seasoned Cutlet, Our Famous Tomato Sauce,  
Mozzarella, Linguini

### CHICKEN MILANESE

Cutlet topped with Arugula, Fresh Mozzarella,  
Cherry Tomatoes, Balsamic Glaze

### CHICKEN SAM REMO

Boneless Chicken sauteed in Vodka Sauce with  
Shrimp & Jumbo Lump Crabmeat, Linguini

### VEAL MARSALA

Crimini Mushrooms, Rosemary, Sun-Dried Tomatoes,  
Marsala Wine, Linguini

### VEAL PICCATA

Lemon Butter Sauce, Capers, Crimini  
Mushrooms, Linguini

### VEAL PARMIGIANO

Seasoned Cutlet, Our Famous Tomato Sauce,  
Mozzarella, Linguini

### GRILLED SALMON

Spinach, Roasted Potatoes, Sun-Dried Tomatoes,  
Scampi Sauce

### SPICY TUNA

Arugula, Radicchio, Crispy Shoestring Fries,  
Cherry Tomatoes

### JUMBO LUMP CRAB

Jumbo Lump Crab Cakes, Roasted Red Pepper Sauce

### SLICED BEEF TENDERLOIN W/ RED WINE DEMI GLACÉ

## DESSERTS

Select Two

### MINI CANNOLIS

Sweet Ricotta & Chocolate Chips in a Homemade Shell

### TIRAMISU

LaScala's Homemade Favorite

### ZEPPLES

Fried Dough Tossed in Powdered Sugar,  
Filled with Cannoli Cream,  
Served with Raspberry Dipping Sauce

## BAR PACKAGES

### \$35 PER PERSON

Beer + House  
Wines

### \$45 PER PERSON

Beer + House Wines  
+ Standard Bar (Well)

### \$55 PER PERSON

Beer + Fine Wines  
+ Middle-Shelf Bar

### CASH BAR

Available Upon  
Request



## PLAN YOUR EVENT

Please call Stacy Steffen our Private Events Manager at 856.452.5757  
or email her at [letsparty@lascalasfire.com](mailto:letsparty@lascalasfire.com)

20% gratuity plus 6.625% food tax & 6.625% liquor tax  
will be added to the per person price

[LASCALASFIRE.COM](http://LASCALASFIRE.COM)