

WOOD-FIRED
ITALIAN AMERICAN

LASCALA'S FIRE

WELCOME TO THE FAMILY
LET'S EAT!

GLASSBORO

112 ROWAN BOULEVARD
GLASSBORO, NJ 08028 • 856.863.5500

THE LET'S PARTY PACKAGE

\$35 PER PERSON

STARTERS

Select Two

RICOTTA BOARD

Ricotta, Honey,
Wood-Fired Piadina Bread \$14

BURRATA BOARD

Burrata, Prosciutto, Sliced Tomatoes
with Pesto & Balsamic Glaze,
Wood-Fired Piadina Bread \$20

MEATBALL TRIO

Old-Fashioned Meatballs,
Sweet & Salty Ricotta \$13

ARANCINI

Classic Handmade Rice Balls
with Italian Ham & Mozzarella in
Our Famous Tomato Sauce \$13

SHRIMP POMPEII

Sauteed Shrimp, Cherry Peppers,
Grape Tomatoes, Garlic, White Wine \$14

BAKED EGGPLANT

Italian Eggplant, Ricotta,
Our Famous Tomato Sauce \$13

CALAMARI FRITTI

Fresh Calamari Battered
& Fried in Rice Flour \$13

BRUSSELS SPROUTS

Pancetta, Roasted Garlic, Balsamic Glaze \$13

LASCALA FRIES

Old Bay Fries, Bacon, Jumbo Lump
Crabmeat, Long Hots, Provolone Sauce \$15

TRUFFLE FRIES

Crispy Fries, Truffle Salt, Truffle Oil,
Parmigiano \$14

TRUFFLE

MAC & CHEESE

Smoked Prosciutto, Peas,
White Truffle Oil, Crispy Panko \$15

CHEESESTEAK

EGGROLLS

Chopped Sirloin, Caramelized Onions,
Cheese Sauce \$14

PORTOBELLO

Grilled Portobello Mushroom,
Jumbo Lump Crabmeat, Fontina \$15

MUSSELS IN RED

White Wine, Our Famous Tomato Sauce,
Italian Bread \$15

CLAMS IN WHITE

Garlic, White Wine, Grape Tomatoes,
Italian Bread \$15

STUFFED LONG HOTS

Prosciutto, Sharp Provolone,
Our Famous Tomato Sauce \$13

CAPRESE

Fresh Tomatoes, Fresh Mozzarella,
Roasted Peppers, Basil Pesto, Balsamic \$12

BROCCOLI RABE

& SAUSAGE

Broccoli Rabe, Garlic & Oil, Sweet Sausage,
Sun-Dried Tomatoes, Polenta \$13

CRISPY PARMIGIANO

ARTICHOKE

Sun-Dried Tomatoes, Parmigiano,
Honey-Lemon Vinaigrette \$12

TUSCAN WINGS

Garlic & Oil, Parmigiano, Lemon \$14

FIRE WINGS

Sweet & Spicy Wings, Carrots,
Celery, Blue Cheese \$14



SALADS

Select One

LASCALA CHOPPED

Crisp Romaine, Provolone, Parmigiano, Italian Meats, Tomatoes, Red Onions, Pepperoncini, White Balsamic \$14

CLASSIC CAESAR

Crisp Romaine, Parmigiano, Garlic Croutons, Caesar Dressing \$10

ARUGULA

Radicchio, Grilled Red Onions, Sun-Dried Tomatoes, Grilled Eggplant, Gorgonzola, Toasted Pine Nuts, White Balsamic \$13

MISTA

Spring Mix, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Provolone, Balsamic \$12

ALICIA'S MEATBALL & ITALIAN SALAD

Extra Large Meatball in Our Famous Tomato Sauce with Italian Salad & Ricotta \$14

ROASTED BEET & GOAT CHEESE

Spring Mix, Fennel, Candied Walnuts, White Balsamic \$12

CRANBERRY & FETA

Spinach, Spring Mix, Candied Walnuts, Craisins, Feta, Olive Oil & Balsamic \$14

MEDITERRANEAN

Arugula, Grape Tomatoes, Calamari, Jumbo Lump Crabmeat, Shrimp Lemon Olive Oil \$16

OCTOPUS

Fresh Spanish Octopus, Arugula, Celery, Roasted Peppers, Oranges, Capers, Fennel, Polenta, Lemon Olive Oil \$14

SICILIAN

Crisp Romaine, Kalamata Olives, Cherry Tomatoes, Red Onions, Roasted Red Peppers, Sharp Provolone, Pepperoni, Olive Oil & Red Wine Vinegar \$15

FAVORITES

Select Two

RIGATONI VODKA

Pancetta, Sun-Dried Tomatoes, Tomato Cream Sauce \$18

GNOCCHI

Fresh Mozzarella, Basil, Our Famous Tomato Sauce \$18

RAVIOLI

Ricotta, Fresh Herbs, Basil, Our Famous Tomato Sauce \$18

ALICIA'S SUNDAY DINNER

Rigatoni, Meatballs, Fresh Ricotta, Our Famous Tomato Sauce \$19

SPINACH & BEANS OVER RIGATONI

Cannellini Beans, Spinach, Onions, Red Pepper Flakes, Pecorino Romano, Olive Oil \$18

ITALIAN STYLE PASTA & PEAS

Peas, Small Shell Pasta, Onions, Pecorino Romano, Red Pepper Flakes, Olive Oil \$18

ITALIAN SAUSAGE BOLOGNESE

Sausage, Onions, Pecorino Romano, Our Famous Tomato Sauce, Rigatoni \$18

CHICKEN PARMIGIANO

Seasoned Cutlet, Our Famous Tomato Sauce, Mozzarella, Linguini \$20

CHICKEN MARSALA

Crimini Mushrooms, Rosemary, Sun-Dried Tomatoes, Marsala Wine, Linguini \$20

CHICKEN PICCATA

Lemon Butter Sauce, Capers, Crimini Mushrooms, Linguini \$20

CHICKEN MILANESE

Cutlet topped with Arugula, Fresh Mozzarella, Cherry Tomatoes, Balsamic Glaze \$20

CHICKEN SAN REMO *

Boneless Chicken Sautéed in Vodka Sauce with Shrimp & Jumbo Lump Crabmeat, Linguini \$24

RICOTTA TORTELLINI

Prosciutto, Peas, Parmigiano, Truffle Cream Sauce \$18

BAKED LASAGNA

Meat Sauce, Ricotta, Mozzarella, Our Famous Tomato Sauce \$18

VEAL PARMIGIANO

Seasoned Cutlet, Our Famous Tomato Sauce, Mozzarella, Linguini \$25

VEAL MARSALA

Crimini Mushrooms, Rosemary, Sun-Dried Tomatoes, Marsala Wine, Linguini \$25

VEAL PICCATA

Lemon Butter Sauce, Capers, Crimini Mushrooms, Linguini \$25

VEAL MILANESE

Cutlet topped with Arugula, Fresh Mozzarella, Cherry Tomatoes, Balsamic Glaze \$25

VEAL SAN REMO *

Sautéed in Vodka Sauce with Shrimp & Jumbo Lump Crabmeat, Linguini \$28

SPICY TUNA *

Arugula, Radicchio, Crispy Shoestring Fries, Cherry Tomatoes \$22

GRILLED SALMON *

Spinach, Roasted Potatoes, Sun-Dried Tomatoes, Scampi Sauce \$22

SEAFOOD

FRA DIAVOLO *

Shrimp, Calamari, Mussels, Clams, Crabmeat, Spicy Tomato Sauce, Linguini \$24

* Add \$3 for each seafood selection



WOOD-FIRED PIZZA

Select One

MARGHERITA

San Marzano Tomato Sauce,
Buffalo Mozzarella, Basil \$14

BUFFALO CHICKEN CUTLET

Chicken Cutlets, Buffalo Sauce,
Mozzarella, Blue Cheese \$15

CHICKEN BACON RANCH

Grilled Chicken, Bacon, Red Onions, Ranch \$15

BRUSSELS SPROUT

Roasted Brussels Sprouts, Burrata,
Pancetta, Sriracha Balsamic \$15

HOT ITALIAN

Sausage, Pepperoni, Long Hots,
Mozzarella \$15

WILD MUSHROOM TRUFFLE

Wild Mushrooms, Caramelized Onions,
Asiago, Ricotta \$15

VEGETARIAN

Grilled Zucchini, Grilled Eggplant,
Roasted Peppers, Mushrooms, Baby Spinach,
Mozzarella, White or Red \$15

WHITE SHRIMP

Shrimp, Grape Tomatoes, Arugula,
Lemon Garlic Olive Oil \$16

CHEESESTEAK

Steak or Chicken Steak, Caramelized Onions,
Long Hots, Cheddar, Mozzarella,
American Cheese, Cheese Whiz \$15

FIG & SMOKED PROSCIUTTO

Prosciutto, Fig Jam, Basil Pesto,
Crumbled Gorgonzola \$16

NAPOLI

White Pizza, Broccoli Rabe, Sausage,
Smoked Mozzarella \$15

SWEET & SPICY CHICKEN

Sweet & Spicy Sauce, Grilled Chicken,
Caramelized Onions, Gorgonzola \$15

FOUR CHEESE

Ricotta, Asiago, Fontina, Burrata,
Garlic, White or Red \$15

GRANDMA'S PIE

Mozzarella on the Bottom,
Our Famous Tomato Sauce on Top \$14

DESSERTS

Select One

MINI CANNOLIS

Sweet Ricotta & Chocolate Chips in a Homemade Shell

TIRAMISU

LaScala's Homemade Favorite

BAR PACKAGES

BASED ON A TWO-HOUR PARTY

\$20 PER PERSON

Domestic Beer
+ House Wines

\$30 PER PERSON

All Beer + All Wines By The
Glass + Well Liquor

\$50 PER PERSON

All Beer + All Wine
+ All Liquor

OTHER OPTIONS

Available Upon
Request



PLAN YOUR EVENT

Please call Jeimi Chamalian at 856.863.5500
or email us at fireglassboro@gmail.com

20% deposit required • 20% gratuity added • 6.625% food & liquor tax additional

LASCALASFIRE.COM