ITALIAN AMERICAN
WITH A RIVER VIEW

LaSCALA'S BIRRA
CREATIVE PIZZA · WORLD BEERS · ARTISAN ITALIAN

WELCOME TO THE FAMILY
LET'S EAT!

PENNSAUKEN

5300 N. PARK DRIVE • PENNSAUKEN, NJ 08109
856.333.6653

PLATED LUNCHEON PACKAGE

$38 PER PERSON
(Event must be completed by 4PM)

STARTERS

Select Two

RICOTTA BOARD
Ricotta Seasoned with Honey
Served with Homemade Piadina Bread

BURRATA BOARD
Burrata, Prosciutto, Sliced Tomatoes
with Pesto & Balsamic Glaze,
Homemade Piadina Bread

ARANCINI
Classic Homemade Risotto Balls
with Italian Ham & Mozzarella

CAPRESE
Fresh Tomatoes, Fresh Mozzarella,
Roasted Red Peppers, Basil, Extra Virgin Olive Oil,
Pesto Drizzle, Balsamic Drizzle

BRUSSELS SPROUTS
Sautéed with Roasted Garlic & Pancetta with a Balsamic Glaze

CRISPY BIRRA CALAMARI
Lightly Fried with Cherry Peppers
Served with Our Marinara Sauce on the side

STUFFED LONG HOTS
Stuffed with Prosciutto & Sharp Provolone
Baked in Our Famous Tomato Sauce

MEATBALL TRIO
Homemade Old-Fashioned Meatballs
Served with Sweet & Salty Ricotta

CHEESESTEAK EGG ROLLS
Chopped Strip Steak Wrapped in an Egg Roll with
Our Special Cheese Sauce & Caramelized Onions

SALAD

Select One

LaSCALA CHOPPED
Chopped Romaine with Provolone, Parmigiano,
Italian Meats, Tomatoes, Red Onions & Pepperoncini
in White Balsamic Dressing

CLASSIC CAESAR
Classic Caesar with Parmigiano & Croutons

MISTA
Spring Mix, Cherry Tomatoes, Kalamata Olives,
Carrots, Cucumbers & Provolone in Balsamic Dressing

ARUGULA
Radicchio, Grilled Red Onions,
Sun-Dried Tomatoes, Grilled Eggplant,
Gorgonzola Cheese & Toasted Pine Nuts
in a White Balsamic Vinaigrette

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

ENTREES

Select Three

CHICKEN PARMIGIANO
Mozzarella, Our Famous Tomato Sauce, Linguini

EGGPLANT ROLLATINI
Italian Eggplant Stuffed with Ricotta Cheese,
Our Famous Tomato Sauce, Linguini

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

CHICKEN SAN REMO (Add $2)
Boneless Chicken Sautéed in Vodka Blush Sauce
with Shrimp & Crabmeat, Linguini

RIGATONI VODKA
Pancetta & Sun-Dried Tomatoes in a Tomato Cream Sauce

GNOCCHI
Fresh Mozzarella, Basil, Our Famous Tomato Sauce

RIGATONI BOLOGNESE
Homemade Meat Sauce, Pecorino Romano

LOBSTER RAVIOLI (Add $2)
Vodka Blush Sauce with Ricotta

PENNE PRIMAVERA
Sautéed Seasonal Vegetables in
Garlic White Wine Sauce

BRAISED SHORT RIB RAVIOLI
Au Jus & Our Famous Tomato Sauce with Ricotta

ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE
Broccoli Rabe, Sweet Sausage,
Roasted Red Peppers, Garlic White Wine Sauce

CRABMEAT CECILIA (Add $2)
Jumbo Lump Crabmeat,
Asparagus, Sun-Dried Tomatoes,
Our Vodka Sauce, Linguini

GRILLED SALMON
Spinach, Mashed Potatoes & Sun-Dried Tomatoes
in a Scampi Sauce

DESSERT

(Add $2)
Select One

MINI CANNOLI

CHOCOLATE FUDGE CAKE

NY CHEESECAKE

LIMONCELLO MASCARPONE CAKE

PIZZA PARTY PACKAGE

$34 PER PERSON

STARTERS

Select Two

RICOTTA BOARD
Ricotta Seasoned with Honey
Served with Homemade Piadina Bread

BURRATA BOARD
Burrata, Prosciutto, Sliced Tomatoes
with Pesto & Balsamic Glaze,
Homemade Piadina Bread

CHEESESTEAK EGG ROLLS
Chopped Strip Steak Wrapped in
an Egg Roll with Our Special Cheese Sauce
& Caramelized Onions

TRUFFLE FRIES
Crispy Fries with Truffle Oil & Parmigiano

ARANCINI
Classic Homemade Risotto Balls
with Italian Ham & Mozzarella

BRUSSELS SPROUTS
Sautéed with Roasted Garlic & Pancetta
with a Balsamic Glaze

CRISPY BIRRA CALAMARI
Lightly Fried with Cherry Peppers Served with
Our Marinara Sauce on the side

MEATBALL TRIO
Homemade Old-Fashioned Meatballs
Served with Sweet & Salty Ricotta

CAPRESE
Fresh Tomatoes, Fresh Mozzarella,
Roasted Red Peppers, Basil,
Extra Virgin Olive Oil, Pesto Drizzle,
Balsamic Drizzle

STUFFED LONG HOTS
Stuffed with Prosciutto
& Sharp Provolone, Baked in
Our Famous Tomato Sauce

SALAD

Select One

LaSCALA CHOPPED
Chopped Romaine with Provolone, Parmigiano, Italian Meats, Tomatoes,
Red Onions & Pepperoncini in White Balsamic Dressing

CLASSIC CAESAR
Classic Caesar with Parmigiano & Croutons

MISTA
Spring Mix, Cherry Tomatoes, Kalamata Olives,
Carrots, Cucumbers & Provolone in Balsamic Dressing

ARUGULA
Radicchio, Grilled Red Onions, Sun-Dried Tomatoes, Grilled Eggplant,
Gorgonzola Cheese & Toasted Pine Nuts in a White Balsamic Vinaigrette

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

PIZZA

Select Two

MARGHERITA
San Marzano Tomato Sauce with Fresh
Handmade Mozzarella, Cured Tomatoes & Basil

BURRATA
Basil Pesto, White Sauce, Red Onions, Burrata,
Mozzarella, Arugula

GAAAHLIC
Fresh Shaved Roasted Garlic, Mozzarella,
Garlic Oil Drizzle, Our Marinara Sauce

PEAR & GRUYERE
Bosc Pears, Speck, Arugula, Gruyere, Mozzarella,
Fontina, Roasted Garlic Oil, Honey Drizzle

HOT ITALIAN
Crumbled Italian Sausage, Pepperoni, Long Hots,
Mozzarella, Our Marinara Sauce

BUFFALO CHICKEN
Braised Spicy Chicken, House Ranch Sauce,
House Buffalo Sauce, Mozzarella, Blue Cheese & Celery

GRANDMA'S PIE
Mozzarella on the Bottom,
Our Famous Tomato Sauce on Top

TRUFFLE
Mixed Wild Mushrooms, Taleggio, Mozzarella,
Fontina, White Truffle Oil

NAPOLI
Crumbled Italian Sausage, Sautéed Broccoli Rabe,
Mozzarella Cheese, Chili Flakes

BBQ CHICKEN
Chicken Cutlet, Birra Wing Sauce, Mozzarella,
Red Onions & Bacon

SHORT RIB
Homemade Roasted Short Rib, Caramelized Onions,
Fontina, Parsley

FOUR CHEESE
Mozzarella, Ricotta, Fontina, Burrata,
Roasted Garlic

DESSERT

Select One

LIMONCELLO MASCARPONE CAKE

CHOCOLATE FUDGE CAKE

MINI CANNOLI

PLATED DINNER PACKAGE

$55 PER PERSON

STARTERS

Select Two

RICOTTA BOARD
Ricotta Seasoned with Honey
Served with Homemade Piadina Bread

BURRATA BOARD
Burrata, Prosciutto, Sliced Tomatoes
with Pesto & Balsamic Glaze,
Homemade Piadina Bread

CHEESESTEAK EGG ROLLS
Chopped Strip Steak Wrapped in
an Egg Roll with Our Special Cheese
Sauce & Caramelized Onions

CAPRESE
Fresh Tomatoes,
Fresh Mozzarella, Roasted Red
Peppers, Basil, Extra Virgin Olive Oil,
Pesto Drizzle, Balsamic Drizzle

ARANCINI
Classic Homemade Risotto Balls
with Italian Ham & Mozzarella

BRUSSELS SPROUTS
Sautéed with Roasted Garlic & Pancetta
with a Balsamic Glaze

CRISPY BIRRA CALAMARI
Lightly Fried with Cherry Peppers
Served with Our Marinara Sauce
on the side

MEATBALL TRIO
Homemade Old-Fashioned Meatballs
Served with Sweet & Salty Ricotta

STUFFED LONG HOTS
Stuffed with Prosciutto & Sharp Provolone,
Baked in Our Famous Tomato Sauce

SALAD

Select One

LASCALA CHOPPED
Chopped Romaine with Provolone, Parmigiano, Italian Meats,
Tomatoes, Red Onions & Pepperoncini in White Balsamic Dressing

CLASSIC CAESAR
Classic Caesar with Parmigiano & Croutons

MISTA
Spring Mix, Cherry Tomatoes, Kalamata Olives, Carrots,
Cucumbers & Provolone in Balsamic Dressing

ARUGULA
Radicchio, Grilled Red Onions, Sun-Dried Tomatoes,
Grilled Eggplant, Gorgonzola Cheese & Toasted Pine Nuts
in a White Balsamic Vinaigrette

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

ENTREES

Select Three

EGGPLANT ROLLATINI
Italian Eggplant Stuffed with Ricotta Cheese,
Our Famous Tomato Sauce, Linguini

VEAL/CHICKEN PARMIGIANO
Mozzarella, Our Famous Tomato Sauce, Linguini

VEAL/CHICKEN MARSALA
Crimini Mushrooms, Rosemary, Sun-Dried Tomatoes,
Marsala Wine, Linguini

CHICKEN SAN REMO (Add $2)
Boneless Chicken Sautéed in Vodka Blush Sauce
with Shrimp & Crabmeat, Linguini

GRILLED SALMON
Spinach, Mashed Potatoes &
Sun-Dried Tomatoes in a Scampi Sauce

ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE
Broccoli Rabe, Sweet Sausage, Roasted Red Reppers,
Garlic White Wine Sauce

RIGATONI VODKA
Pancetta & Sun-Dried Tomatoes in a Tomato Cream Sauce

PENNE PRIMAVERA
Sautéed Seasonal Vegetables in Garlic White Wine Sauce

BRAISED SHORT RIB RAVIOLI
Au Jus & Our Famous Tomato Sauce with Ricotta

LOBSTER RAVIOLI (Add $2)
Vodka Blush Sauce with Ricotta

CRAB & SPINACH OVER LINGUINI (Add $2)
Jumbo Lump Crabmeat, Cherry Tomatoes, White Wine Sauce

RIGATONI BOLOGNESE
Homemade Meat Sauce, Pecorino Romano

GNOCCHI
Fresh Mozzarella, Basil, Our Famous Tomato Sauce

CRABMEAT CECILIA (Add $2)
Jumbo Lump Crabmeat, Asparagus,
Sun-Dried Tomatoes, Our Vodka Sauce, Linguini

SHRIMP ARRABBIATA
Spicy Tomato Sauce, Long Hots, Linguini

DESSERT

Select One

LIMONCELLO MASCARPONE CAKE

CHOCOLATE FUDGE CAKE

NY CHEESECAKE

MINI CANNOLI

ZEPPOLI

BAR PACKAGES

BASED ON A 3-HOUR EVENT

$45 PER PERSON
All Beer + House Wines By The Glass
+ All Liquor Mid Shelf

$35 PER PERSON
All Beer
+ House Wines By The Glass

$30 PER BOTTLE
House WIne

CONSUMPTION TAB
Total Added at End of Event

$195 PER SPECIALTY DRINK TOWER/30 GLASSES
Mimosa • Flavored Champagne • Red or White Sangria

PLAN YOUR EVENT

Please call Chelsea Stillman, General Manager at 856.333.6653
or email her at LaScalasBirra@gmail.com

Packages only available to parties of 20+
All soft drinks, coffee & tea are included
Luncheon events must be completed by 4PM

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

LASCALASBIRRA.COM