

PIATTINI

small plates for sharing

ZUCCHINI FLOWERS

tempura battered, ricotta filled, marinara 15.

SOUTH PHILLY EGGROLLS

stuffed with pulled marinated pork, broccoli rabe, sharp provolone & mozzarella cheeses, hand rolled, lightly fried 15.

DRUNKEN CLAMS

little-neck clams, sautéed in fresh garlic, EVOO, craft beer, shallots, diced red peppers 16.

PARMA GRISSINI STICKS

parma prosciutto wrapped thin bread sticks, extra virgin olive oil, parmigiana cheese flakes 14.

👑 MUSSELS FRA DIAVOLO

PEI mussels, spicy marinara sauce 15.

CALAMARI

fried golden brown, marinara dipping sauce 15.

* OR sautéed in garlic & extra virgin olive oil

BROCCOLI RABE

sautéed in garlic and extra virgin olive oil 15.

CLAMS CASINO

half dozen little neck clams, minced bacon, herbed seasoning 13.

ARANCINI

fried risotto balls, stuffed with peas, diced ham & mozzarella, marinara sauce 12.

NONNA'S POLPETTE

house-made, veal, pork and beef meatballs, parmigiana, marinara sauce 12.

TOMATO BRUSCHETTA

sweet tomatoes, basil, garlic and parmigiana on toasted italian bread 10.

MOZZARELLA DI BUFULA

plum tomatoes, basil, salt, pepper, extra virgin olive oil 15.

ITALIAN BUTCHER BOARD

prosciutto di parma, mortadella, salami, roasted vegetables, marinated olives, parmigiana, provolone and pecorino 23.

SOUP DU JOUR

chef's seasonal specialty 8.

PASTA FAGIOLI

pasta, beans of all sizes & shapes 8.

INSALATE

CASA

mixed greens, grape tomatoes, cucumber, julienne carrots, your choice of dressing 10.

ARUGULA

arugula, beets, goat cheese, shaved fennel, red onion, balsamic vinaigrette 12.

CAESAR

crisp romaine lettuce, herb croutons, parmigiana, house caesar dressing 12.

CLASSICS

RAVIOLI

house-made cheese filled ravioli, topped with sweet tomato sauce 23.

HOMEMADE LASAGNA

fresh noodles, layers of ricotta, ground beef, sausage, mozzarella & sweet tomato sauce 25.

MELANZANE PARMIGIANA

egg battered fried eggplant, marinara sauce, mozzarella cheese 24.

GNOCCHI SORRENTINA

potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil 23.

SPAGHETTI & MEATBALLS

house-made spaghetti with nonna's house-made polpette 25.

MANICOTTI

ricotta filled tubes of pasta, topped with mozzarella cheese & sweet tomato sauce 23.

CHICKEN ALFREDO

tender chicken strips, creamy ricotta alfredo sauce, tossed with fettucelle, parmigiana cheese 25.

✓ LASAGNA VERDE

house-made wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, mozzarella cheese & basil, topped with marinara sauce 25.



PIZZETTE NEAPOLITAN

CHESAPEAKE

san marzano tomato sauce, mozzarella, gulf shrimp, crabmeat 21.

MARGHERITA

san marzano tomato sauce, mozzarella, basil 17.

HOT & HEAVY

san marzano tomato sauce, pepperoni, fresh mozzarella, burrata, hot honey drizzle 18.

NOTORIOUS F.I.G

white pizza, mozzarella cheese, crumbled bleu cheese, fig jam, arugula, parma prosciutto, balsamic glaze 18.

SOPPRESSATA

san marzano tomato sauce, mozzarella, soppressata salami, fresh basil 18.

ARUGULA

white pizza, arugula, gorgonzola crumbles, mozzarella, balsamic glaze 18.

SOUPS

GLUTEN FREE PASTA OPTIONS
AVAILABLE UPON REQUEST

HOUSE MADE PASTAS
AVAILABLE TO TAKE HOME
IN OUR MARKET



martuscelli & sons
ITALIAN MARKET - CATERING

PASTA

★ denotes pastas available in half & full portions
select pastas also available in white sauce

GNOCCHETTI ITALIA

house made gnocchetti pasta, crabmeat, creamy alfredo, pesto sauce, aurora sauce garni 25.

★ SPICY RIGATONI

rigatoni, fra diavolo aurora cream sauce, melted mozzarella cheese, ricotta cheese garnish 14. | 24.

🍷★ TORTELLONI PRIMAVERA

cheese filled tortelloni pasta, seasonal fresh vegetables, white cream sauce 15. | 25.

🍷 GNOCCHETTI BOMBA

house made gnocchetti pasta, sautéed in a spicy fra diavolo aurora cream sauce, topped with burrata, EVOO 24.

PENNE ROMANO

penne pasta, fresh mozzarella, bolognese meat sauce, aurora cream sauce 27.

★ BROCCOLI RABE & SAUSAGE

orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, butter, EVOO, parmigiana 16. | 26.

FETTUCELLE BOLOGNESE

house-made fettucelle with traditional meat sauce 24.

MOSTACCIOLI PAESANO

penne pasta, italian sausage, pancetta, parmigiana, san marzano tomato sauce 24.

BOURBON STREET

sliced chicken, fettucelle pasta, cherry tomatoes, broccoli florets, zesty cajun creole cream sauce 26.

SEAFOOD

all pastas house-made

CRAB RAVIOLI

crab & cheese filled ravioli, creamy crab alfredo sauce 25.

PESCATORE

scialatielli pasta, sautéed clams, PEI mussels, scallops, gulf shrimp, san marzano tomatoes 31.

🍷 FUSILLI SANTA MARIA

fusilli pasta, sautéed with garlic, extra virgin olive oil, crabmeat, shrimp & scallops in an aurora cream sauce 32.

SHRIMP SCAMPI

sautéed gulf shrimp, garlic butter sauce, scialatielli pasta 27.

CANNELLONI DI MARE

house-made tube shaped pasta, stuffed with shrimp, crabmeat, scallops, ricotta & mozzarella, tomato & lobster cream sauce 28.

SECONDI



entrées below served with vegetable & potato, or pasta del giorno, topped with san marzano tomato sauce

🍷 VITELLO SALTIMBOCCA

medallions of veal, prosciutto di parma, mozzarella cheese, marsala wine sauce that "leaps in your mouth" 31.

RACK OF LAMB

grilled rack, dijon mustard coated, herb bread crumb, mushroom sauce, served with vegetable & potato du jour or pasta 40.

VITELLO PARMIGIANA

lightly breaded veal cutlet, topped with mozzarella cheese, sweet tomato sauce 30.

VITELLO GIUSEPPE

medallions of veal, sautéed onions, mushrooms, mozzarella cheese, white wine sauce 31.

VEAL CHOP PARMIGIANA

16oz french cut chop, butterflied, breaded, pan seared, melted mozzarella cheese, marinara sauce 45.

🍷 VEAL CHOP

16oz french cut and grilled, sautéed garlic, rosemary, extra virgin olive oil 45.

POLLO | CHICKEN

MARSALA

medallions of chicken, marsala wine sauce, sautéed local mushrooms 28.

PARMIGIANA

medallions of chicken, lightly breaded, pan seared, topped with mozzarella cheese, sweet tomato sauce 27.

PICCATA

sautéed chicken breasts, capers, lemon butter sauce 25.

PESCE NUDO

BRONZINO

whole european sea bass, poached in garlic, extra virgin olive oil, capers, pimentos, lemon butter sauce 30.

* served with chef's choice of vegetable and potato *

NAKED FISH

today's fresh fish, prepared grilled or baked, served with choice of vegetable and potato, or pasta del giorno, topped with san marzano tomato sauce 27.



CHESAPEAKE \$11
BAKED, TOPPED WITH CRAB IMPERIAL,
WHITE LOBSTER CREAM SAUCE

SICILIAN \$4
EXTRA VIRGIN OLIVE OIL,
GARLIC, CAPERS, PIMENTOS, LEMON

GRATUITY ADDED TO PARTIES OF 8 OR MORE
2 SEPARATE CHECKS PER TABLE
A 3% PROCESSING FEE ADDED TO ALL CC TRANSACTIONS.
CASH IS ALWAYS ACCEPTED



@LACASAPASTA