

BIRRA STARTERS

RICOTTA BOARD

Ricotta Seasoned with Honey Served with House Made Piadina Bread \$12

MEATBALL TRIO

Homemade Old-Fashioned Meatballs Served with Sweet & Salty Ricotta \$12

ARANCINI

Classic Handmade Rice Balls \$12

BAKED EGGPLANT

Italian Eggplant Stuffed with Ricotta and Oven Baked in Our Famous Tomato Sauce \$12

CRISPY BIRRA CALAMARI

In a Sweet & Sour Sauce with Long Hots, Sesame Seeds and Scallions \$14

STUFFED LONG HOTS

Stuffed with Prosciutto and Sharp Provolone and Baked in Our Famous Tomato Sauce \$13

FONTINA FONDUTA

Rich Melted Fontina and Cured Tomatoes with Crispy Flatbread \$12

SALUMI & CHEESE BOARD

Daily selection of Salumi and Cheeses with Seasonal Accompaniments
Half \$14 / Full \$22

CLAMS IN WHITE

Sautéed in Garlic and White Wine with Cherry Tomatoes Served with Italian Bread \$14

OUR FAMOUS MUSSELS

Peroni Beer, Herb Butter, Fresh Garlic & Shallots, Zesty Red Sauce & Arbole Chili Served with Italian Bread \$14

CAPRESE

Fresh Tomatoes, Fresh Mozzarella, Roasted Peppers, Basil, Extra Virgin Olive Oil with a Pesto Drizzle \$12

BROCCOLI RABE & SAUSAGE

Fresh Broccoli Rabe Sautéed in Garlic & Extra Virgin Olive Oil with Sundried Tomatoes and Italian Sausage Served with Homemade Semolina Polenta \$13

CRISPY PARMIGIANO ARTICHOKE

Tossed with Sundried Tomatoes, Parmigiano and Honey-Lemon Vinaigrette \$11

LASCALA FRIES

Old Bay Fries with Our Special Cheese Sauce, Bacon, Lump Crabmeat and Chopped Italian Long Hots \$14

TRUFFLE FRIES

Homemade Fries with Truffle Oil and Parmigiano \$12

CHEESESTEAK EGGROLLS

Chopped Strip Steak Wrapped in an Eggroll with Our Special Cheese Sauce and Caramelized Onions \$14

BIRRA WINGS

Our Homemade Sweet & Spicy Wings served with Carrots, Celery and Blue Cheese \$14

BRUSSELS SPROUTS

Sautéed with Roasted Garlic and Pancetta, with a Balsamic Glaze \$12

TRUFFLE MAC & CHEESE

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

SALADS

ADD: CHICKEN \$5 SHRIMP \$6 SALMON \$8 TUNA \$8

LASCALA CHOPPED

Chopped Romaine with Provolone, Parmigiano, Italian Meats, Tomatoes, Red Onions and Pepperoncini in White Balsamic Dressing \$13

ALICIA'S MEATBALL SALAD

A Large Pan-Fried Meatball with an Italian Salad and Ricotta Cheese \$13

CLASSIC CAESAR

Classic Caesar with Parmigiano and Croutons \$9

MISTA SALAD

Spring Mix, Cherry Tomatoes, Kalamata Olives, Carrots, Cucumbers and Provolone in a Balsamic Dressing \$10

ARUGULA

Radicchio, Grilled Red Onions, Sundried Tomatoes, Grilled Eggplant, Gorgonzola Cheese, and Toasted Pine Nuts in a White Balsamic Vinaigrette \$10

SPINACH & GOAT CHEESE

Warm Goat Cheese Fritter, Applewood Smoked Bacon, Port-Poached Bosc Pear in a Smokey Bacon Vinaigrette \$14

OCTOPUS

Fresh Spanish Octopus Served in Lemon & Olive Oil with Arugula, Celery, Roasted Peppers, Oranges, Capers and Fennel with Homemade Semolina Polenta \$14

MEDITERRANEAN

Arugula, Cherry Tomatoes, Calamari, Lump Crabmeat and Shrimp in Lemon & Olive Oil \$16

FAVORITES

RIGATONI VODKA

Pancetta and Sundried Tomatoes in a Tomato Cream Sauce \$16

GNOCCHI

Fresh Mozzarella, Basil, Our Famous Tomato Sauce \$16

RICOTTA TORTELLINI

Prosciutto, Peas, and Parmigiano in a Truffle Cream Sauce \$16

BAKED LASAGNA

Meat Sauce, Ricotta, Mozzarella, Our Famous Tomato Sauce \$16

BRAISED SHORT RIB RAVIOLI

Natural Jus & Our Famous Tomato Sauce with Ricotta \$15

CHICKEN MARSALA

Crimini Mushrooms, Rosemary, Sundried Tomatoes, Marsala Wine, Linguini \$18

CHICKEN SAN REMO

Boneless Chicken Sautéed in a Vodka Sauce with Shrimp, Lump Crabmeat and Linguini \$21

CHICKEN PICCATA

Lemon Butter Caper Sauce, Capers, Crimini Mushrooms, Linguini \$18

CHICKEN PARMIGIANO

Mozzarella, Our Famous Tomato Sauce, Linguini \$18

GRILLED SALMON

Spinach, Mashed Potatoes and Sundried Tomatoes in a Scampi Sauce \$21

SPICY TUNA

Arugula, Radicchio, Crispy Shoestring Fries, Cherry Tomatoes \$21

SEAFOOD FRA DIAVOLO

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



RED PIE

MARGHERITA

San Marzano Tomato Sauce with Fresh Handmade
Mozzarella, Cured Tomatoes, and Basil \$12

GABAGOO

Spicy Capicola, Mozzarella,
Cured Tomatoes, Arugula \$14

THREE LITTLE PIGS

Homemade Roasted Porchetta, Spicy Capicola,
Imported Cured Pancetta, Mozzarella, Chilis \$16

CAPONATA

Marinated Eggplant, Red Onion, Roasted Peppers,
Sopressata, Mascarpone, Balsamic Glaze \$14

GAAAHLIC

Roasted Garlic Pesto, Fresh Shaved
Garlic Mozzarella, Garlic Oil Drizzle \$11

ORTOLANA

Medley of Seasonal Roasted Veggies, Mozzarella \$13
(Vegan Option \$11)

WHITE PIE

PROSCIUTTO

Prosciutto, Cherry Tomatoes, Arugula,
Mozzarella, Shaved Parmigiano \$14

PEAR & GRUYERE

Bosc Pears, Speck, Arugula, Gruyere, Mozzarella,
Fontina, Roasted Garlic Oil, Honey Drizzle \$16

LA MORTADELLA

Mortadella, Arugula Pesto, Mozzarella, Fontina,
Spicy Toasted Pistachios, Onion Pesto \$15

ALLA CARBONARA

Imported Cured Pancetta, Peas, Mozzarella,
Fontina, Cracked Black Pepper, Fried Egg \$14

ROASTED DUCK

Pulled Duck, Onion Pesto,
Arugula Pesto, Mozzarella, Fontina \$16

TRUFFLE

Mixed Wild Mushrooms, Taleggio, Mozzarella,
Fontina, White Truffle Oil, Fried Egg \$18

BIRRA PIE

BUFFALO CHICKEN

Braised Spicy Chicken, House Ranch Sauce,
House Buffalo Sauce, Mozzarella,
Bleu Cheese and Celery \$14

BRUSSELS SPROUT

Roasted Brussels Sprouts, Burrata, Pancetta,
Sriracha Balsamic \$13

SPINACH & ARTICHOKE DIP

Mozzarella & Fontina Cheesy Topping
with Fresh Spinach & Artichoke Pieces \$13

MAC & CHEESE

Taleggio, Cheddar, Fontina & Mozzarella
with Breadcrumb & Fresh Herbs \$14

HOT ITALIAN

Sausage, Pepperoni, Long Hots, Mozzarella,
Our Marinara Sauce \$14

CHEESEBURGER

Red & White Sauce, Seasoned Ground Beef,
Lettuce, Shredded Cheddar,
Cured Tomatoes, Sesame Seeds \$14

MEATBALL STUFFED CRUST

Red Pie topped with Meatballs and Roasted Peppers
with a Ricotta-Stuffed Crust \$14

BIRRA PIZZA SALAD

Arugula, Spring Mix, Chickpeas, Fennel, Cherry
Tomatoes, Ciliegine Mozzarella and
Red Onions over House Made Piadina \$13

FOUR CHEESE

Mozzarella, Ricotta, Fontina & Burrata
with Roasted Garlic Pesto \$14

PANINIS

BIRRA'S FAVORITE

Prosciutto, Fresh Mozzarella, Arugula, Bruschetta-Style Tomatoes,
made in Fresh Baked Homemade Panini \$15

CHICKEN ITALIANO

Grilled Chicken or Chicken Cutlet
Topped with Roasted Red Peppers, Broccoli
Rabe and Provolone \$15

CHICKEN PARMIGIANO

Tender Breaded Chicken Breast with
Our Marinara Sauce and Mozzarella Cheese \$15

VEGETARIAN

Roasted Zucchini, Roasted Eggplant,
Roasted Peppers, Baby Spinach, Mushrooms,
Provolone \$14

DUCK CHEESESTEAK

Shaved Duck Breast,
Caramelized Red Onions, Mixed Wild Mushrooms,
House Cheese Whiz \$15

STROMBOLI

BROCCOLI RABE & SAUSAGE

Homemade Stromboli Stuffed
with Mozzarella, Broccoli Rabe and Sausage
with Our Famous Tomato Sauce \$14

PEPPERONI

Homemade Stromboli Stuffed with Mozzarella
and Pepperoni with Our Famous Tomato Sauce \$14

VEGGIE

Homemade Stromboli Stuffed
with Mozzarella, Roasted Zucchini, Roasted Eggplant,
Roasted Peppers, Baby Spinach and Mushrooms
with Our Famous Tomato Sauce \$14

CALZONE

Hand-Folded Pizza
with Mozzarella, Ricotta, Salumi and Ham
with Our Famous Tomato Sauce \$12

