

SMALL PLATES *side of GF bread \$3.00, GF bread substitution \$1.50*

HOUSEMADE FOCACCIA wood-grilled, slow-fermented focaccia, extra virgin olive oil (v) · 6

BURRATA creamy mozzarella, herb sauce, kumquat, fennel, smoked almond (gf, v) · 15

STUFFED OLIVES salt cod stuffed & wood-grilled giant olives, salsa verde, new potatoes, meyer lemon (gf) · 13

KOHLRABI GRATIN smoked & baked, alpine cheese sauce, whole-grain mustard, cornichon, chives (gf, v) · 16

CRISPY POTATOES crispy-fried, roasted garlic, rosemary, LUCA profumo, shmaltz, aged-vinegar aioli (gf) · 13

CARAFLEX CABBAGE wood-grilled heirloom cabbage, pickled asian pear, gorgonzola fonduta, thyme (gf, v) · 16

LITTLE GEM LETTUCES lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15

GNOCCO FRITTO savory fried dough, prosciutto di parma, parmigiano reggiano, sage, 12 year balsamic vinegar · 16

CICCIOLI pressed heritage pork terrine, pickled and preserved mandarinquat, nasturtium, LUCA brioche · 16

'PANE DI RECCO' wood-oven baked flatbread, taleggio & provola cheeses, savory herb oil (v) · 19

add calabrian chilies · 3 add smoked prosciutto · 4 add truffle honey · 4 add anchovies · 5

PASTA *all pastas are handmade in house, to substitute gluten-free pasta add \$2.50*

GNOCCHI "all'Amatriciana" tomato, cured pork jowl, pecorino romano, chili · 27

TAGLIATELLE BOLOGNESE hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 25

HUNTERS LASAGNETTA egg pasta sheets layered with slow-cooked game birds, braised greens & three cheeses · 32

TAJARIN thinly-cut egg pasta, white wine-rabbit ragu, toasted garlic, rosemary & parmigiano reggiano · 28

NONNAS RAVIOLI ricotta & parmigiano stuffed ravioli, alpine butter, sage (v) · 25 (limited availability)

ENTREES FROM THE HEARTH & WOOD-BURNING OVEN

'THE LUCA CHICKEN' brined & wood oven-roasted chicken, tuscan kale, crispy & preserved mushrooms, crushed rosemary-lemon glaze (gf) · 34

WHOLE BREAM wood-grilled and roasted, butter sauce, Arbequina olive 'condita' with soft herbs, grilled baby fennel & young leeks (gf) · 36

TUSCAN HANGER wood-grilled in the hearth, smoked white turnips, cavolo nero & white beans, salsa verde, bone-marrow jus (gf) · 39

LUCA SUNDAY MEATBALLS (AVAILABLE ONLY ON SUNDAYS UNTIL SOLD OUT)

beef & pork meatballs, soft heirloom polenta, broccoli raab, whipped ricotta, basil (gf) · 28

We are concerned about your wellbeing, if you have allergies, please alert us as not all ingredients are listed. Any dishes marked with (gf) indicate they are gluten free but may be cooked in a shared fryer with non-gluten free food. Any dishes marked with (v) indicate they are vegetarian, ask your server for items that can also be made vegetarian or gluten free. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of six or more guests are subject to a 20% gratuity.

At LUCA, we believe in fair and equitable compensation for all members of our team. To help support this, a 3% Kitchen Appreciation Fee is added to all food purchases. This fee goes directly to the Back of House team to recognize their essential contributions to your dining experience. Thank you for helping us build a more sustainable and supportive restaurant culture.

COCKTAILS

APERITIVI *bright, refreshing and low-alcohol cocktails to start the evening*

- NEGRONI 'SBAGLIATO'** campari, cocchi torino rosso vermouth, prosecco, soda, orange peel · 14
LAMBRUSCO SPRITZ select aperitif, dopo teatro vermouth, lambrusco, soda water · 14
AUTUNNO SPRITZ dilei amaro, bonal vermouth, soda water, prosecco · 14
APERITIVO ARANCIA nardini bitter, beefeater gin, fresh orange juice, cocchi torino rosso vermouth · 14
VERMOUTH & SODA punt e mes vermouth, lime juice & soda water · 10

MODERN CLASSICS *iconic cocktails enhanced with the complexities of Italian spirits*

- ALL' ANTICA** elijah craig bourbon, amaro del sacra, angostura bitters, cocchi torino, orange peel · 16
 [UPGRADE - Luca's signature Elijah Craig - eleven year aged single barrel · 22]
MELETTI MULE cultch vodka, meletti, nux black walnut liqueur, lime juice, ginger beer · 14
LUCA SOUR bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 16
BROWN BUTTER NEGRONI hayman's gin, bruto americano bitter, bonal, contratto bianco, brown butter · 16
LA ROSITA MARGARITA tequila reposado, punt e mes and cocchi vermouth, campari, angostura & lime juice · 15
MARTINI PRUNETI olive oil-washed botanist gin, veso olive vermouth, pink salt, giant gordal olive · 18
LUCA BOULEVARDIER elijah craig bourbon, campari, cynar amaro, carpano antica & cocchi torino vermouths · 17
BRAULIO DAIQUIRI braulio, el dorado 12-year dark rum, 'the funk' white rum, alcoholic-spiced cane, lime juice · 18

WINES-BY-THE-GLASS *listed by flavor profiles*

- PROSECCO** *green apple, white peach, sparkling and refreshing* · 2022, Rocchina, Veneto-Italy · 14/56
LAMBRUSCO *light-bodied: bright tart cherry, fresh acidity* · N/V, 'L'onesta', Familia Carafoli; Modena-Italy · 13/52
VERDICCHIO *light-bodied: citrus, green almond, apricot, minerality* · 2021, Sartarelli; Marche-Italy · 13/52 (organic)
CHARDONNAY *full bodied, lemon curd, white blossom, creamy* · 2022, 'Menagerie,' T & D; South Africa · 15/60
ROSE *a rotating rose wine pour, please inquire* · MP
SANGIOVESE *light-bodied: tart cherry, savory herbs, subtle earth* · 2023, Podere La Berta; E. Romagna-IT · 14/56
PINOT NOIR *medium-bodied: black cherry, pomegranate, black tea* · 2024, La Brune; Elgin-South Africa · 15/60
CABERNET BLEND *full-bodied: dark plum, cocoa, leather, spice* · 2021, 'ERSA', Francesca Fiasco; Campania-IT · 16/64
PREMIUM RED WINE POURS featured Tuscan producer **Tenuta di Arceno** and their three **Super Tuscan Red Blends**:
 2022 'IL FAUNO': Merlot/Cabernet Franc/Cabernet Sauv-black cherry, cedar, earth · 28/95
 Historic library selections available in several formats:
 2012 'VALADORNA': Merlot/Cabernet Franc-black cherry, vanilla, cedar, pepper · 20 3oz. | 40 6oz. | 135 750ml
 2012 'ARCANUM': Cab Franc/Cab Sauv.-black plum, fig, graphite, tobacco · 20 3oz. | 40 6oz. | 135 750ml

BEER & CIDER

- PERONI** European Pale Lager, Nastro Azzurro, 5.1% ABV, 12oz. bottle · 6
NAZIONALE Hazy Blonde Ale, Birra Baladin, Piemonte-Italy, 6.5% ABV, 12oz. bottle · 11
STELLAR PHASE NE Pale Ale, South County Brewing Co., Fawn Grove-PA, 5.0% ABV, 16oz. can · 10
LUNCH IPA, Maine Brewing Co., Freeport-ME, 7.0% ABV, 16oz. Bottle · 15
SWISHY PANTS Hazy IPA, Dewey Beer Co., Dewey-Delaware, 7.5% ABV, 12oz. can · 8
DORNICK Classic American Dry Cider, Ploughman's, Aspers-PA, 8.5% ABV, 12oz. can · 7

NON-ALCOHOLIC BEVERAGES

- '**PHONY NEGRONI**' spirit-free, small batch 'Negroni' from Brooklyn- based amaro producer, St. Agrestis · 8
 '**PHONY WHITE NEGRONI**' floral, citrus forward, from Brooklyn- based amaro producer, St. Agrestis · 8
 '**PHONY ESPRESSO NEGRONI**' coffee, orange, chocolatey, from Brooklyn- based amaro producer, St. Agrestis · 8
CHINOTTO MULE chinotto Italian 'amaro' soda, lime juice · 8
DEEP FAKE IPA, Flying Dog Brewery, Frederick-MD 12oz. can · 6
PERONI 0.0 European Pale Lager, Nastro Azzurro, 12oz. bottle · 6
CASAMARA CLUB 'COMO' AMARO SODA alpine-inspired, invigorating, herbal and fresh · 6
SAN PELLEGRINO ITALIAN SODAS limonata, aranciata · 3