

### **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

**INSALATA DI CAMPO** Lancaster County lettuces, herbs, flowers, peach vinegar from last year's harvest (gf, v) · 16

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

**STUFFED GUINEA HEN** speck-wrapped guinea hen breast, guinea hen sausage, turnip greens, farro, creamy parsnip · 20

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

**CARTA DI MUSICA** beef carpaccio, smoked tomato, pickled ramps, arugula sauce, parmigiano garum · 18

**'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

**WILD NETTLE CRESPELLE** buckwheat crepe, slow-cooked spring lamb, green garlic bechamel, fontina, wild nettles · 32

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

**NONNAS RAVIOLI** ricotta & parmigiano stuffed ravioli, alpine butter, petite lancaster chard (v) · 25 (limited availability)

### **ENTREES FROM THE HEARTH & WOOD -BURNING OVEN**

**'THE LUCA CHICKEN'** brined & wood oven-roasted chicken, butter-braised wild ramps and young dandelion, frisée, herbs, green garlic glaze (gf) · 34

**BRANZINO** wood-grilled and roasted, butter sauce, Arbequina olive 'condita' with soft herbs, baby fennel, garlic mustards, earl's spinach (gf) · 36

**HANGER STEAK** wood-grilled beef, white turnips, cavolo nero & white beans, salsa verde, bone-marrow jus (gf) · 39

### **LUCA SUNDAY MEATBALLS** (AVAILABLE ONLY ON SUNDAYS; LIMITED AVAILABILITY)

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  
**SPAGHETTI SPRITZ** cappelletti, strega, lime juice, soda water, prosecco · 14  
**APERITIVO ARANCIA** nardini bitter, beefeater gin, fresh orange juice, cocchi torino rosso vermouth · 14  
**VERMOUTH & SODA** contratto bianco vermouth, lemon juice and 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 ]  
**MONTE MULE** cultch vodka, montenegro, poli honey liqueur, ango di amaro, lime juice, ginger beer · 14  
**LUCA SOUR** bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 16  
**VERDE NEGRONI** campero mezcal, faccia brutto centerbe, contratto vermouth, fred bergamot · 16  
**ROSA MARGARITA** casco v. blanco tequila, cocchi rosa, antica torino genepy, 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  
**DEL SANTO DAIQUIRI** the funk white rum, luxardo del santo, alcoholic spiced cane sugar, 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** *medium-bodied: concentrated ripe cherry, cedar, baking spice* · 2024, ROCCA; Tuscany-IT · 14/56  
**PINOT NOIR** *medium-bodied: black cherry, pomegranate, black tea* · 2024, La Brunne; 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**

- 2019 Chianti Classico DOCG, ROCCO:** *fresh, bright and expressive, light on the palate and easy drinking with bright acidity and tart red fruit notes;* Tuscany-IT · 20 glass / 78 bottle  
**2018 'Domani' Barolo Classic DOCG, Camparo:** *elegantly perfumed Nebbiolo featuring tart cherry, violets, sweet tobacco; approachable and balanced with moderate tannins;* Piedmont-IT · 30 glass / 118 bottle (organic)  
**2022 'IL FAUNO', Tenuta di Arceno:** *Red Blend—bold black cherry, cedar, earth, dark chocolate* · 28 glass / 95 bottle

### 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, dark chocolate, 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