



To Our Valued Guests,

In the best way we know how we are offering our love to our community by offering food and beverage!

Our indoor dining rooms, and bar seats are all available to book reservations. Our outdoor patio is open for walk-in guests and will be open depending on weather as it is an uncovered patio. We will not be taking reservations for our patio.

Please note, our pizza offerings have moved to their new home, Pizzeria LUCA at 1200 Christopher Place in The Crossings. We no longer offer pizza at LUCA.

RESERVATIONS:

Click the link to book a reservation: [RESY Reservations](#)

- All indoor spaces are by reservation and will have specified amounts of time to dine and help ensure all reservations are able to be sat on time.
 - For groups of 2 guests we will have 1 hour and 45 minutes, and anything larger will have 2 hours and 15 minutes allotted to their reservation. This way we can fully clean down the tables in between reservations.
- We will not be taking reservations for our outdoor patio.
- Parties of 6 guests or more may be subject to an automatic gratuity of 20%
- During our service hours our team may be unavailable to answer the phones as they will be assisting our in-house guests. If you need to make adjustments to your reservation for the evening, please text back to your confirmation text message from RESY and our team will see your inquiry.
 - We recommend emailing us at info@lucalancaster.com with any future inquiries or needs.

BOTTLE WINES TO-GO:

Check out the LUCA Bottle Shop for some great and unique wines!

[LUCA Bottle Shop](#)

You can purchase online and set up a date and pick up time.

→ There is a maximum of 4 bottles per transaction allowed by the PLCB. If you are looking for more than 4 bottles, you will need to place a second order to run a separate transaction.

The LUCA Family

Be the first to know about special events at LUCA!

[Subscribe to our newsletter!](#)

Follow us on Instagram @luca_lancaster and @pizzerialuca_lancaster

Please email us with community outreach needs at info@lucalancaster.com

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 cheese, late-summer stone fruits, smoked prosciutto, sicilian olive oil, mint (gf) · 17

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

'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 add pesto trapanese · 6

VEGETABLES

SWEET PEPPERS parmigiano reggiano, salsa verde, marjoram, tomato vinegar, breadcrumbs (v) · 15

TUNA CRUDO late-summer vegetables, tonnato sauce, salsa verde, pantelleria capers, herbs, fresno chili (gf) · 18

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

EGGPLANT PANZANELLA marinated eggplant, late-summer greens, luca's country bread, pickled peppers (v) · 16

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

SQUASH BLOSSOMS crispy-fried & stuffed, caputo brother's ricotta, lemon, basil (gf, v) · 16

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

GNOCCHI taleggio fonduta, heirloom peppers, dried lemon, marjoram, parmigiano reggiano (v) · 27

FUSILLONE extra-long extruded pasta, 'pesto trapanese' of cherry tomatoes, almonds, garlic, basil (v) · 24

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

STROZZAPRETI 'alla Norma' eggplant ragu, summer savory, luca's ricotta cheese, extra virgin olive oil (v) · 26

BOTTONI ricotta-stuffed ravioli, cherry tomato passata, basil, parmigiano reggiano (v) · 26

ENTREES FROM THE HEARTH & WOOD-BURNING OVEN

'THE LUCA CHICKEN' brined & wood oven-roasted chicken, heirloom peppers, tropea soffritto, summer lettuces, n'duja glaze, herbs (gf) · 33

BRANZINO wood-grilled whole fish trussed with basils, soft herbs, late-summer squash, heirloom tomatoes, tropea butter sauce (gf) · 39

WOOD-GRILLED BEEF hanger steak, charred & smokey potatoes, marinated & wood-grilled escarole, bone marrow, beef jus (gf) · 38

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

SPAGHETTI SPRITZ strega aperitivo, cappelletti aperitivo, lime juice, prosecco, soda water · 15

LAMBRUSCO SPRITZ select aperitif, dopo teatro vermouth, lambrusco, soda water · 14

APERITIVO ARANCIA nardini bitter, beefeater gin, fresh orange juice, cocchi torino rosso vermouth · 14

VERMOUTH & SODA cocchi torino, orange oils & 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 · 15

[UPGRADE - Luca's signature Elijah Craig - eleven year aged single barrel · 20]

MONTE MULE vodka, montenegro, honey liqueur, angostura, lime juice, ginger beer · 14

VERDE NEGRONI campero mezcal, faccia bruto centerbe, contratto bianco vermouth, italicus · 16

PUNT E MARGARITA tequila blanco, puntemes, chateau, almond orgeat, lime · 15

MARTINI PRUNETI olive oil-washed gin, bordiga dry vermouth, pink salt, olives · 16

LUCA SOUR bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 16

DEL SANTO DAIQUIRI jamaican light rum, luxardo del santo, spiced alcoholic cane sugar, lime juice · 17

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

PROSECCO green apple, white peach, sparkling and refreshing · 2022, Rocchina, Veneto-Italy · 13/52

LAMBRUSCO bright, light-bodied, tart cherry · N/V, 'L'onesta', Familia Carafoli; Modena-Italy · 12/48

VERDICCHIO citrus, green almond, apricot, minerality · 2021, 'Tralivio', Sartarelli; Le Marche-Italy · 12/48 (organic)

CHARDONNAY medium-bodied, yellow pear, apple, fresh, elegant · 2024, Celli; Emilia Romagna-Italy · 14/56 (organic)

ROSE ask about our rotating feature rose pour

GRENADE light-bodied, red plum, cherry, savory herbs · 2022, 'Opra', Madrevite; Umbria-IT · 12/48 (organic)

PINOT NOIR medium-bodied, black cherry, leather, vanilla · 2022, Lyric; Santa Barbara-CA · 13/52

CABERNET BLEND full-bodied, currant, black cherry, cocoa, spice · 2022, 'Cantoloro', Avignonesi; Tuscany-IT · 14/56

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

DEEP FAKE IPA, Flying Dog Brewery, Frederick-MD 12oz. can · 6

PERONI 0.0 European Pale Lager, Nastro Azzurro, 12oz. bottle · 6

HOUSE BREWED ICED TEA · 3

CASAMARA CLUB 'COMO' AMARO SODA alpine-inspired, invigorating, herbal and fresh · 6

SAN PELLEGRINO ITALIAN SODAS limonata, aranciata · 3

SAN PELLEGRINO Italian sparkling water, 750 ml · 5

ACQUA PANNA Italian natural spring water, 750ml · 5

DESSERTS

SALTED BUTTERSCOTCH BUDINO

bourbon butterscotch pudding with caramel, whipped mascarpone & malt flakes · 8

TIRAMISU

housemade lady fingers, marsala zabaglione cream, espresso, creme de cacao, dark chocolate · 12

PISTACHIO MOUSSE

rotation of summer fruit, malt & white chocolate crisp, sea salt · 13

AFFOGATO 'alla LUCA'

penny's vanilla ice cream, freshly pulled espresso, cocoa powder · 12

AFTER-DINNER WINES/CORDIALS

VIN SANTO San Felice, Tuscany-Italy: Tuscan dessert wine with notes of apricot, honey & almond · 14

ANISETTE Meletti, Ascoli Piceno 1871, 35% ABV, Marche-Italy · 12

SAMBUCA Meletti, Ascoli Piceno 1871, 43% ABV, Marche-Italy · 13

'DOPO TEATRO VERMOUTH' Cocchi 1891, 16% ABV, Torino-Italy: vermouth enriched with rhubarb, chiretta flowers, quinine · 16

AFTER-DINNER COCKTAILS

'ESPRESSO NONA' Averna amaro, anisette liquor, fresh espresso, orange bitters · 15

ELEPHANT AMARO FLIP 'see the elephant' amaro, dopo teatro vermouth, egg, shaved chocolate · 14

AMERICANO-ITALIANO LUCA coffee liqueur, sibona amaro, espresso, steamed milk · 13

'AFTER DARK NEGRONI' cocoa nib infused campari, cocchi barolo vermouth, borghetti, grappa · 16

AMARO GRASSHOPPER creme de cacao, creme de menthe, fernet branca & menta, cream, cocoa · 14

AMARO 2 oz. pour--please ask for a list of entire amaro collection

Selections from our Nationally-recognized Amari Collection

MONTENEGRO Montenegro 1885, 23%, Bologna-IT · orange, caramel, vanilla, botanical spice · 12

AMARO GORINI Faccia Brutto, 22% ABV, Brooklyn-NY · orange peel, botanical blossom, brown sugars · 15

NONINO Nonino Distillatori 1933, 35%, Friuli-IT · bitter orange, rhubarb, caramel, juniper · 15

CARDAMARO Canelli 1820, 17%, Piedmont-IT · caramelized orange peel, sweet herbs, botanicals · 11

MELETTI Ascoli Piceno 1871, 32% Marche-IT · saffron, gentian, clove, honeyed orange blossom · 9

ESPRESSO & TEA

ESPRESSO Necessary Coffee - Lancaster, PA · 4

MACCHIATO equal parts espresso & steamed milk · 4.5

CAPPUCCINO espresso with steamed milk · 5

HONEY BADGER espresso, steamed milk, smoked honey, cinnamon · 6

HAZELNUT MOCHA espresso with dark chocolate hazelnut ganache and steamed milk · 6

TEA · 3 *caffeinated*: english breakfast, earl gray

caffeine free: peppermint, chamomile, rooibos chai

AMARI SELECTIONS bittersweet, Italian digestifs, served in two-ounce pours

LIGHT AND FLORAL

AMARA ROSSA Amara distillery, 30%, Sicily-IT · candied orange peel, almond, citrus blossom · 12
VECCHIO AMARO del CAPO Distillery Gruner 1965, 35%, Calabria-IT · citrus blossom, spice, licorice · 11
NEPETA Nepeta 2018, 28%, Sicily-IT · wild mint, herbal tea, lemon balm · 12
MAJORA Nepeta 2018, 28%, Sicily-IT · aromatic orange blossom, herbaceous marjoram · 12
MELETTI Ascoli Piceno 1871, 32% Marche-IT · saffron, gentian, clove, honeyed orange blossom · 9
MONTENEGRO Montenegro 1885, 23%, Bologna-IT · orange caramel, vanilla, warm botanical spice · 12
NONINO QUINTESSENTIA Nonino Distillatori 1933, 35%, Friuli-IT · bitter orange, rhubarb, caramel, juniper · 15
CARDAMARO Canelli 1820, 17%, Piedmont-IT · caramelized orange peel, sweet herbs, botanicals · 11
SETA Amaro Seta, 30%, Lake Como- IT · vanilla, mulberry, rose petal, cardamom · 16
CHIOT Bordiga, 17%, Piedmont-IT · thyme, peppermint, juniper · 16
AMARO DELLA SACRA Antica Torino, 35% ABV, Torino-IT · green cardamom, cinnamon, vanilla, allspice · 13
JEFFERSON Vecchio Magazzino, 30%, Calabria-IT · bergamot, orange, gentian, vanilla · 15

DARK, SWEET & RICH

AMARO DILEI Bordiga, 30%, Piedmont-IT · honey, bitter orange, tea · 16
AMARO GORINI Faccia Brutto, 22% ABV, Brooklyn-NY · orange peel, botanical blossom, brown sugars · 15
SIBONA Antica Distilleria Domenico Sibona, 28%, Alba, Piedmont-IT · cherry cola, citrus peel, botanicals · 10
AVERNA Fratelli Averna 1859, 29%, Sicily-IT · cola, vanilla, subtle licorice, cocoa, orange · 11
LUCANO Amaro Lucano s.p. 1894, 28%, Basilicata-IT · gentian, honeyed sage, cola, baking spice · 13
CAMATTI Sangallo Distillery 1964 , 20%, Genoa-IT · quinine, menthol, gentian, and amaretto · 12
SEE THE ELEPHANT ‘Amaro di Rucola’, 30%, Amalfi Coast-IT · caramel, espresso, bubblemint, warming spices · 12
ABANO Luxardo 1952, 30%, Padua-IT · burnt sugar, tobacco box, black pepper, eucalyptus · 11
NARDINI Muccia 1779, 29% Veneto-IT · peppercorn, citrus caramel, cocoa, spice · 15
AMARO DI ANGOSTURA 2014, 35%, West Indies · cinnamon, clove, caramel, cardamom, root beer · 12
CIOCIARO Vincenzo Paulucci, 30%, Ciociaria-IT · fresh orange zest, caramelized sugars, gentian · 15

ALPINE & BOTANICAL

BRAULIO Gruppo Campari 1875, 21%, Lombardy-IT · chamomile, pine, spearmint, honey, spice · 13
ALPE Distilleria Alpe, 38% ABV, Val de Aosta-IT · baking spices, saffron, alpine mint, sweet tea · 12
AMARO NOVEIS Distillerie Francoli, 24%, Piedmont-IT · spiced molasses, herbs, buckwheat honey · 11
LAZZARONI Lazzaroni E Figli 1851, 25%, Lombardy-IT · alpine herbs, burnt sugar, peppermint · 11
ALTA VERDE Cappelletti 1909, 24%, Trento-IT · alpine herbs, lemon peel, floral chamomile tea · 10

HERBAL, EARTHY & SMOKEY

AMARO PASUBIO Cappelletti 1909, 18%, Trento-IT · aged wine, fermented blackberry, tobacco, herbs · 10
MARSEILLE Forthave 36%, Brooklyn-NY · clove, eucalyptus, raw-honey, vanilla, anise, chamomile · 15
CYNAR Gruppo Campari 1952, 16.5% Milan-IT · savory dried herbs, thistle, black tea, buckwheat honey · 9
CYNAR 70 Gruppo Campari 1952, 35%, Milan-IT · tart cocoa, bitter botanicals, sweet spice · 12
SFUMATO Cappelletti 1909, 20%, Trento-IT · resinous herbs, mountain berries, smoky tobacco, rhubarb · 9
FERNET PIANTA Faccia Brutto Spirits, 35% ABV, Brooklyn-NY · peppermint, aloe, black licorice, sorghum · 14
FERNET BRANCA Branca 1845, 39%, Milan-IT · tobacco, menthol, molasses, eucalyptus · 10
BRANCA MENTA Branca 1963, 30%, Milan-IT · syrupy cola, spearmint, aloe, chamomile · 10
ELISIR Cappelletti 1909, 16%, Trento-IT · tart madeira, juicy, dandelion, pine, earth · 11
S. MARIA AL MONTE Distilleria Durbino 1892, 40%, Genoa-IT · botanicals, ginseng, burnt orange, saffron · 15
ST. HUBERTUS Bordiga, 30%, Piedmont-IT · liquorice, peppermint, earth · 16
VARNELLI SIBILLA Varnelli 1868, 34% Marche-IT · bitter herbs, dried fruit, honey · 15

AMARO FLIGHTS house-curated amaro flights, three one-ounce pours · 18

GENTLE INTRODUCTION *entry-level selections* Cardamaro · Montenegro · Camatti

IF THE BOOT FITS *southern-Italian selections* Amara Rossa · Lucano · Averna

APRES SKI *alpine-inspired selections* Braulio · Alpe · St. Hubertus

NOT MY FIRST RODEO *intermediate selections* Noveis · Alta Verde · S. Maria al Monte

AMERI-CAN *domestically produced selections* Forthave ‘Marseille’ · Amaro Gorini · Vigo Amaro

SPARKLING WINES

- PROSECCO** 2022, Rocchina, Veneto-Italy · 52
- ROSE BRUT** 2021, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)
- GRIGNOLINO BRUT ROSE** N/V, Vicara; Monferrato-Italy · 60 (organic)
- TREBBIANO SPOLETINO PET NAT** 2021, ‘Futura’ Madrevite; Umbria-Italy · 55 (organic)
- FRANCIACORTA** N/V, ‘Animante’, Barone Pizzini-Extra Brut, Franciacorta-Lombardia-Italy · 85
- LAMBRUSCO** N/V, ‘Lonestà’, Familia Carafoli; Modena-Italy · 48

WHITE WINES

- PINOT GRIGIO** 2022, Rocchina; Veneto-Italy · 42
- FAVORITA** 2022, TerraBianca; Piedmont-Italy · 48 (organic)
- GRÜNER VELTLINER** 2022, Brunn; Niederosterreich-Austria, 1 Liter · 49 (natural/organic)
- ARNEIS** 2022, Malvira; Piedmont-Italy · 55
- GRILLO** 2022, Ottoventi; Sicily-Italy · 45 (sustainable)
- VERDICCHIO** 2021, ‘Tralivio’, Sartarelli; Le Marche-Italy · 48 (organic)
- FALANGHINA** 2022, Bosco di Medici; Pompeii-Italy · 48 (organic)
- PINOT BLANC** 2018, Robert Sinskey Vineyards; Carneros-California · 72 (organic)
- CHARDONNAY** 2021, ‘Linda Vista Vineyard,’ Matthiasso; Napa Valley-California · 80 (organic)

ROSE WINES

- GRENACHE ROSE** 2022, MALLEA; Santa Barbara County-California · 63 (organic)
- SANGIOVESE ROSE** 2021, La Spinetta; Tuscany-Italy · 52 (sustainably farmed)
- PINOT NOIR/GAMAY** 2023, ‘LEMONADE’; Day Wines-Oregon · 60 (organic)
- GAMAY/CABERNET FRANC** 2023, Jolie-Laide; El Dorado County-California · 72 (organic)

ORANGE WINES

- PINOT GRIS/RIESLING/CHARDONNAY BLEND** 2022, ‘Mutual Feelings’, Pray Tell Wines, Philadelphia-PA · 75 (organic)
- BLEND** 2021, ‘Mulatschak,’ Meinklang; Burgenland-Austria · 55 (natural/organic)
- VERDEJO/SAUVIGNON BLANC** 2022, GULP HABLO, Castilla y León-Spain, 1 Liter · 47 (natural/biodynamic)
- VERDICCHIO** 2022, ‘GATTO ARANCIO’, Fazi Battaglia; Le Marche-Italy · 55 (natural/organic)

RED WINES

- GRIGNOLINO** 2021, Prima Piuma; Piemonte-Italy · 48 (organic)
- FRAPPATO** 2022, Paolo Cali, Sicily-Italy · 55 (organic)
- GRENACHE** 2022, ‘Opra’ Madrevite; Umbria-Italy · 48 (organic)
- PINOT NOIR** 2022, SCRIBE; Carneros-California · 88 (organic)
- PINOT NOIR** 2021, Pence Ranch; Santa Rita Hills-California · 68
- BARBERA D’ALBA** 2020, PACE; Piedmont-Italy · 49 (natural/organic)
- BARBARESCO** 2018, ‘Froi’, Massimo Rivetti; Neive-Piedmont-Italy · 95
- CHIANTI CLASSICO** 2020, Castello dei Rampolla; Tuscany-Italy · 105
- MONTEPULCIANO D’ABRUZZO RISERVA** 2019, ‘Rubesto’, Cantina Frentana; Abruzzo-Italy · 52 (organic)
- PINOT NOIR** 2022 Dupuis Estate; Anderson Valley-CA · 96 (organic)
- NEBBIOLO** 2021, ‘Fralu,’ Bruno Rocca; Piedmont-Italy 750ml · 72 / 2022, 1.5L Magnum · 150
- SANGIOVESE** 2021, Chiara Condello; Emilia Romagna-Italy (natural/organic) 750ml · 70 / 1.5L Magnum · 130
- SANGIOVESE/CABERNET BLEND** 2022, Ciacci Piccolomini; Tuscany-Italy · 60
- CABERNET BLEND** 2022, ‘Cantoloro’, Avignonesi; Tuscany-IT · 56
- BAROLO** 2018, ‘Boiolo’, Camparo; Piedmont-Italy · 120 (organic)
- RED BLEND** 2018 ‘POV’ Robert Sinskey Vineyards; Napa Valley-California · 110 (organic)
- SUPER TUSCAN** 2020, Le Sughere di Frassinello; Tuscany-Italy · 78
- CABERNET SAUVIGNON** 2021, BREA; Paso Robles-California · 90 (natural/organic)
- BRUNELLO DI MONTALCINO** 2019, Sasso di Sole; Tuscany-Italy · 100
- CABERNET SAUVIGNON** 2022 ‘LV Vineyard,’ Matthiasson; Napa Valley-CA (organic) 750ml · 150 / 1.5L Magnum · 410
- BRUNELLO DI MONTALCINO** 2018, Ciacci Piccolomini; Tuscany-Italy · 140
- AMARONE DELLA VALPOLICELLA** 2017, Montecariano; Veneto-Italy, 750 ml · 110 (organic)