



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 currently closed for the winter season.

Click the link to book a reservation: <https://resy.com/cities/lcn/luca?date=2021-05-19&seats=2>

RESERVATIONS:

- All locations 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 1.5 hours, and anything larger will have 2 hours allotted to their reservation. This way we can fully clean down the tables in between reservations.
- Following the CDC guidelines masks are recommended but optional for both our guests and team members.

TAKE-OUT:

- While our outdoor patio is closed we will be offering a limited number of takeouts. Each evening we will be determining the amount of orders available based on the volume of indoor reservations we have. Guests are able to call after 3:30pm to see if they are able to reserve a take out time and place an order.

BOTTLE WINES TO-GO:

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

<https://lucabottleshop.square.site/>

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.

BEER TO-GO:

PERONI European Pale Lager, Nastro Azzurro, 5.1% ABV, 12oz bottle · 5

SOLAR NEBULA NE Pale Ale, South County Brewing Co., 5.0% ABV, 16 oz. can · 10

COASTAL EVACUATION West Coast-style Double IPA, Cape May Brewing Co., 8% ABV, 12 oz. can · 7

UP & OUT Hazy IPA, 2SP Brewing Company, 6.0% ABV, 12 oz. can · 8

KING SUE Hazy Double IPA, Toppling Goliath Brewing Co., 7.8% ABV, 16 oz. can · 14

CIDER TO-GO

STAYMAN WINESAP Dry, Single-Varietal Cider, Ploughman's Farm Cidery, Aspers-PA, 6.9% ABV, 12 oz. can · 7

NON-ALCOHOLIC COCKTAILS AND BEVERAGES TO-GO

STRAIGHT-EDGE NEGRONI N/A San Bitter aperitif, juniper tea, demerara syrup, orange peel · 6

CIDER MULE local apple cider, chinotto amaro soda, ginger beer · 7

GRAPEFRUIT SOUR fresh grapefruit and lemon juices, rosemary simple · 7

ACQUA PANNA Italian natural spring water, 1L · 3

SAN PELLEGRINO Italian sparkling water, 750 ml · 3

SAN PELLEGRINO ITALIAN SODAS limonata, aranciata, or chinotto · 3

You will be able to find our seasonal menus on our website lucalancaster.com

All of our love,

The LUCA Family

Follow us on Instagram and Facebook for daily updates from our team!

@luca_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
- SWEET POTATOES** wood-roasted, gorgonzola crema, pistacchio, pomegranate seed, vincotto (gf)(v) · 13
- BURRATA** crispy fried brussels sprouts, bagna cauda, pepper jelly, smoked prosciutto, focaccia · 15
- HERITAGE PORK 'TONNATO'** shaved-cured pork, tonnato aioli, shaved radish, celery, crisp focaccia · 13
- WOOD-ROASTED SQUID** 'chipirone' squid, confit potatoes, torn olives, frisee, breakfast radish (gf) · 14
- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 13
- ASIAN PEAR SALAD** chicories, arugula, parmigiano reggiano, hazelnuts, smoked pear vinaigrette (gf)(v) · 13

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

- 'TRIANGOLI'** ricotta & castellosso cheese ravioli, smoked squash crema, brown butter, sage, amaretti (v) · 19
- GNOCCHI 'al ORO'** housemade potato gnocchi, taleggio crema, white truffle, aged parmigiano (v) · 20
- CREPELLE** prosciutto cotto, raclette, fontina, shaved fennel, herbs, chestnut honey · 20
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragu bolognese, grana padano cheese · 18
- MALLOREDDUS** rabbit and pancetta ragu, chanterelles, rosemary, toasted garlic, bread crumb, grana padano · 19

PIZZA

- PICCANTE** spicy tomato sauce, shaved garlic, pecorino, mozzarella, soppressata, hot honey · 19
- NORCIA** taleggio crema, mozzarella, thyme, black truffle, pancetta, black pepper · 19
- FUNGHI** crema, roasted mushrooms, thyme, fontina, mozzarella, garlic, pickled mustard seeds (v) · 18
- BIANCO-ROSSO** mozzarella & pecorino cheese, savory tomato sauce, garlic, evoo, LUCA profumo (v) · 15
- VINCENZO** crema, brussels sprouts, crispy pancetta, caramelized onion, caputo mozzarella · 19

*Limited Gluten Free Crusts available for Bianco-Rosso & Norcia pizzas · \$5 additional

PIZZA ADD-ONS:

calabrian chilies \$1 / arugula \$2 / castelvtrano olives \$2 / prosciutto di parma \$3 / truffle \$3 / cantabrian anchovies \$3

FROM THE HEARTH

- YELLOWFIN TUNA** roasted chicories, shaved fennel & celery, truffled bagna cauda (gf) · 30
- COTECHINO** traditional Italian New Years pork sausage, braised lentils, brassica leaves, currant agrodolce (gf) · 27

DESSERTS

SALTED BUTTERSCOTCH BUDINO

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

BOMBOLONI

Italian fried doughnuts, bay leaf sugar, meyer lemon curd · 10

BONET

dark chocolate & house made amaretti custard, blood orange · 10

Please advise us of any allergies or dietary restrictions · Any dishes marked with (gf) indicate they are gluten free. · Any dishes marked with (v) indicates they are vegetarian, ask your server for items that can also be made vegetarian. · Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LUCA has adopted the 'Living Wage' initiative to bring equality to kitchen staff wages. In lieu of increasing all menu prices, a service charge of 3% will be applied to all food purchases to be distributed directly to our Back of House employees. We thank you for your support in this initiative.

APERITIVI

APEROL SPRITZ aperol aperitivo, lime juice, prosecco, soda water, olive-orange garnish · 12

LAMBRUSCO SPRITZ lambrusco 'nicchia', cynar amaro, grapefruit, bitters, soda, olive-grapefruit garnish · 13

NEGRONI 'SBAGLIATO' campari, mancino rosso vermouth, prosecco, soda, orange peel · 13

COCKTAILS

ALL' ANTICA elijah craig bourbon, amaro della sacra, angostura bitters, orange peel · 14

MELETTI MULE meletti amaro, vodka, lime juice, nocino walnut liqueur, ginger beer, lime peel · 12

NEGRONI beefeater gin, cocchi torino vermouth, campari aperitivo, orange peel · 13

MARTINI PRUNETI olive oil-washed gin, mulassano dry vermouth, pinch of salt, olive-sage · 14

POMPEII blanco tequila, sweet and smokey amari, grapefruit juice, angostura bitters · 13

LUCA SOUR bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 13

WINES-BY-THE-GLASS

PROSECCO 2018, Rocchina; Treviso-Italy · 11/42

LAMBRUSCO *Nicchia*; Familia Carafoli; Modena-Italy · 10/39

ROSE 2020, Le Patience, Languedoc-France · 12/48 (organic/natural)

GRUNER VELTLINER 2019, Weingut Oppenauer, Austria · 11/43 (organic/natural)

CHARDONNAY 2019, 'Doss,' Castelfeder; Alto Adige-Italy · 12/47 (organic)

SANGIOVESE 2018, Scarpetta, Tuscany-Italy · 10

BARBERA d'ASTI 2018, La Carlina, Piedmont-Italy · 11/42 (organic/natural)

CABERNET BLEND 2015, Ciacci, Tuscany-Italy · 13/51

BEER

PERONI European Pale Lager, Nastro Azzurro, Rome- Italy, 5.1% ABV, 12oz. bottle · 5

BIRRA MORETTI Italian Lager, Birra Moretti, Friuli-Italy, 6.0% ABV, 12oz. Bottle · 6

NAZIONALE Hazy Blonde Ale, Birra Baladin, Piemonte-Italy, 6.5% ABV, 12 oz. can · 11

ISAAC Italian Wheat Beer, Birra Baladin, Piemonte-Italy, 5.0% ABV, 12oz. bottle · 11

SOLAR NEBULA NE Pale Ale, South County Brewing Co., Fawn Grove-PA, 5.0% ABV, 16 oz. can · 10

COASTAL EVACUATION West Coast Double IPA, Cape May Brewing Co., Cape May-NJ, 8% ABV, 12 oz. can · 7

FESTIFALL Marzen-Lager, South County Brewing Co., Fawn Grove-PA, 5.1% ABV, 16 oz. can · 11

LAZERSNAKE IPA, Three Floyds Brewing Co., Munster-IA, 7.0% ABV, 12 oz. can · 10

UP & OUT Hazy IPA, 2SP Brewing Company, Aston-PA, 6.0% ABV, 12 oz. can · 8

KING SUE Hazy Double IPA, Toppling Goliath Brewing Co., Decorah-IA 7.8% ABV, 16 oz. can · 14

CIDER

STAYMAN WINESAP Dry, Single-Varietal Cider, Ploughman's Farm Cidery, Aspers-PA, 6.9% ABV, 12 oz. can · 7

CHURCHYARD English-style Dry Cider, Ploughman's Farm Cidery, 6.9% ABV, 750 ml bottle · 27

NON-ALCOHOLIC COCKTAILS

STRAIGHT-EDGE NEGRONI N/A San Bitter aperitif soda, juniper tea, demerara syrup, orange peel · 6

CIDER MULE local apple cider, chinotto amaro soda, ginger beer · 7

GRAPEFRUIT SOUR fresh grapefruit and lemon juices, rosemary simple · 7

NON-ALCOHOLIC BEVERAGES

HOUSE-BREWED UNSWEETENED ICED TEA · 3

COCA COLA PRODUCTS · 2

SAN PELLEGRINO ITALIAN SODAS limonata, aranciata, or chinotto · 3

ACQUA PANNA Italian natural spring water, 1L · 3

SAN PELLEGRINO Italian sparkling water, 750 ml · 3

SPARKLING WINES

- ROSE BRUT** 2020, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)
LAMBRUSCO BIANCO N/V, LINI 910; Emilia Romagna-Italy · 42
PINOT GRIS PET NAT 2019, 'Foam White', Meinklang; Burgenland-Austria · 65 (natural/biodynamic)

WHITE WINES

- PINOT GRIGIO** 2020, Cantina Caldaro; Friuli-Italy · 39
RIESLING/GRÜNER VELTLINER 'Vorgeschmack White', Arndorfer; Kamptal-Austria · 49 (natural/organic)
GRILLO 2019, Clara Sala; Sicily-Italy · 39 (organic)
ORANGE TREBBIANO 2020, Fongoli, Umbria,-Italy · 49 (natural/organic)
PINOT NOIR ROSE 2020, 'Una Lou', Scribe Winery; Sonoma-California · 54 (organic)
SANGIOVESE ROSE 2018, La Spinetta; Tuscany-Italy · 46 (sustainably farmed)
ORANGE BLEND 2019, *GULP HABLO*, Castilla y León-Spain · 39 (natural/organic)
CHARDONNAY 2020, BREA, Monterey-California · 47 (natural/organic)
VERMENTINO 2018, La Spinetta; Tuscany-Italy · 52 (sustainably farmed)
GRECO DI TUFO 2019, 'Vigna Cicogna', Benito Ferrara, Campania-Italy · 62
CHARDONNAY 2020, 'Linda Vista Vineyard,' Matthiasson, Napa-California · 72 (natural/organic)
MANZONI BIANCO 2020, 'Fontanasanta,' Agricola Foradori, Trentino-Italy · 80 (natural/biodynamic)

RED WINES

- TEROLDEGO** 2018, 'LEZER', Foradori; Trentino-Italy · 55 (natural/biodynamic)
BARBERA D'ALBA 2017, PACE; Piedmont-Italy · 44 (natural/organic)
MONTEPULCIANO D'ABRUZZO 2019, Cirelli; Abruzzo-Italy · 49 (natural/organic)
SANGIOVESE/MERLOT 2018, 'Il Terzo Grado' The Juice Asylum; Montepulciano-Italy · 56 (natural/organic)
PINOT NOIR 2018, Le Machin; Santa Rita Hills-California · 47 (natural/organic)
PINOT NOIR 2018, Scribe Winery; Carneros-Sonoma-California · 79 (sustainably farmed)
CHIANTI CLASSICO 2017, 'La Misse di Candialle,' Candialle; Tuscany-Italy · 52 (organic)
LANGHE NEBBIOLO 2019, 'Starda,' Paitin, Piedmont-Italy · 55 (organic)
SANGIOVESE 2017, Chiara Condello; Emilia Romagna-Italy · 50 (natural/organic)
BAROLO 2015, 'Garretti', La Spinetta; Piedmont-Italy · 130
BRUNELLO DI MONTALCINO 2016, Poggiotondo, Tuscany-Italy · 83
AMARONE DELLA VALPOLICELLA 2016, Montecariano; Veneto-Italy, 750 ml · 110 (organic)
CHIANTI RISERVA 2013, La Spinetta; Tuscany-Italy · 85
CABERNET SAUVIGNON 2017, BREA; Paso Robles-California · 62 (natural/organic)
SUPER TUSCAN 2017, Le Sughere di Frassinello; Tuscany-Italy · 72
BRUNELLO DI MONTALCINO 2016, Ciacci Piccolomini d'Aragona; Tuscany-Italy · 109

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
GRAND POPPY Greenbar Distillery, 20%, California-US · citrus, poppy flower, pink peppercorns, bay leaf · 11
MELETTI Ascoli Piceno 1871, 32% Marche-IT · saffron, gentian, clove, honeyed orange blossom · 7
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 · 9
NARDINI 'TAGLIATELLA' Ditta Bortolo Nardini 1779, 35%, Veneto-IT · orange blossom, cherry, botanicals · 13

DARK, SWEET & RICH

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 · 11
ABANO Luxardo 1952, 30%, Padua-IT · burnt sugar, tobacco box, black pepper, eucalyptus · 10
VIGO Philadelphia Distilling 2019, 32.5%, Philadelphia, PA · cola, molasses, dried fruit, baking spice · 9
NARDINI Muccia 1779, 29% Veneto-IT · peppercorn, citrus caramel, cocoa, spice · 15
AMARO DELLA SACRA Antica Torino, 35% ABV, Torino-IT · green cardamom, cinnamon, vanilla, allspice · 13
ZUCCA RABBARO Ettore Zucca 1845, 30%, Milan-IT · tobacco, cardamom, resinous herbs · 12
AMARO DI ANGOSTURA 2014, 35%, West Indies · cinnamon, clove, caramel, cardamom, root beer · 10
VARNELLI SIBILLA Muccia 1868, 21%, Marche-IT · chestnut honey, sweet earth, botanical spice · 15

ALPINE & BOTANICAL

BRAULIO Gruppo Campari 1875, 21%, Lombardy-IT · chamomile, pine, spearmint, honey, spice · 12
ALPE Distilleria Alpe, 38% ABV, Val de Aosta-IT · baking spices, saffron, alpine mint, sweet tea · 12
DENTE DI LEONE Saint Marcel, 32.6% Valle d'Aosta-IT · complex alpine herbs, citrus peel, dandelion root · 13
AMARO NOVEIS Distillerie Francoli, 24%, Piedmont-IT · spiced molasses, herbs, buckwheat honey · 10
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 · 9

HERBAL, EARTHY & SMOKEY

AMARO PASUBIO Cappelletti 1909, 18%, Trento-IT · aged wine, fermented blackberry, tobacco, herbs · 9
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 · 8
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 · 9
BRANCA MENTA Branca 1963, 30%, Milan-IT · syrupy cola, spearmint, aloe, chamomile · 9
CONTRATTO FERNET Contratto 1920, 30%, Piedmont-IT · licorice, sugar cane, sassafras root, chamomile · 12
RAMAZOTTI Canelli 1815, 30% Piedmont-IT · sassafras, bitter orange peel, woody herbs, spice · 8
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

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 · Noveis · Dente De Leone

NOT MY FIRST RODEO *intermediate selections* Alpe · Amaro Sibilla · S. Maria al Monte

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

VERMOUTH hand-crafted aromatized wines, ideal for aperitivo

CARPANO ANTICA classic, refined, cherry, almond, vanilla, caramel, botanicals · 11

CONTRATTO Rosso earthy, smooth, bitter-sweet, grapefruit, cardamom, bay-laurel · 11

COCCHI TORINO Rosso house favorite: rich, smooth, approachable and simple · 11

COCCHI ' DOPO TEATRO' sweet and fruity, woody bitterness, raisin, smoke, cherry, herbal, rich · 12

MANCINO Rosso balanced, woody, herbaceous, vanilla, baking spices, juniper · 12

DEL PROFESSORE Bianco floral, sweet honeysuckle, lime zest, herbaceous, crisp · 13

SPIRITS craft spirits from around the world; listed from least to most expensive

VODKA

Tito's · Ketel One

GIN

Beefeater · Bluecoat · Haymans · Hendricks · Botanist

RUM

Castillo Silver Rum · Smith and Cross Jamaican Rum

TEQUILA · MEZCAL

Altos Bianco · Vida del Maguey Mezcal · Casamigos Blanco · Casamigos Reposado · Casamigos Anejo

WHISKEY

RYE Old Overholt Bonded · Stoll & Wolfe · Woodford Reserve

BOURBON Old Grand Dad Bonded · Bulleit · Elijah Craig · Woodford Reserve

SCOTCH

Monkey Shoulder · Laphroaig 10yr

BRANDY

Dominique Italiano Riserva

GRAPPA

NARDINI: grappa classico

SIBONA: botti di Rovere; oak barrel aged

SIBONA: botti da Porto; port barrel aged