



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 beginning April 13th, 2022 and will be open depending on weather as it is an uncovered patio. We will not be taking reservations for our patio.

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

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 1.5 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.
- We will not be taking reservations for our outdoor patio.

TAKE-OUT:

- When our Patio is open for service, we do not offer take-out
- When our Patio is closed, we will be determining the amount of orders available based on the volume of 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 · 6

ASTRAL DRIFT Pale Ale, South County Brewing Co., York-PA, 5.0% ABV, 16oz. can · 10

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

PEACEMAKER Juicy IPA, South County Brewing Co., York-PA, 6.8% ABV, 16oz. can · 11

SWISHY PANTS Hazy IPA, Dewey Beer Co., Dewey-Delaware, 7.5% ABV, 16oz. can · 11

CIDER TO-GO

'RURAL METHOD' STAYMAN WINESAP natural, semi-sweet, Ploughman's, Aspers-PA, 8.5% ABV, 16 oz bottle · 18

DORNICK classic american dry, Ploughman's, Aspers-PA, 8.5% ABV, 12oz. can · 7

'MIXED CULTURE' STAYMAN WINESAP dry, ale-forward, Ploughman's, Aspers-PA, 8.5% ABV, 16 oz bottle · 18

NON-ALCOHOLIC COCKTAILS AND BEVERAGES TO-GO

STRAIGHT-EDGE NEGRONI N/A San Bitter aperitif soda, juniper tea, demerara syrup, orange peel · 8

CHINOTTO MULE Chinotto Italian 'amaro' soda, lime juice, vanilla cordial · 8

SPICED-CITRUS CIDER sage & spice infused-honey, orange, lemon, apple cider, soda water · 8

ACQUA PANNA Italian natural spring water, 750ml · 4

SAN PELLEGRINO Italian sparkling water, 750 ml · 4

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
- BURRATA** creamy mozzarella, roasted apple & fennel, smoked prosciutto, thyme, extra virgin olive oil (gf) · 15
- RIBOLLITA** rustic tuscan bean & lacinato kale soup, parmigiano broth, focaccia croutons, pruneti tuscan evoo · 13
- FRITTO MISTO** crispy fried squid, rock shrimp, lemons, parsley, warm lemon-caper 'piccata' sauce · 17
- STUFFED DATES** wood-roasted 'nduja & breadcrumb stuffed dates, pickled pepper sauce · 14
- CARPACCIO** raw natural beef, crispy sunchokes, preserved caper leaves, anchovy soffritto, parmigiano · 19
- PEARS & PARMIGIANO SALAD** heirloom pears, aged parmigiano, piedmontese hazelnuts, arugula, saba (v, gf) · 15
- BOQUERONES** marinated anchovies, vinegar-preserved sweet summer peppers, fried bread, evoo · 14
- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15
- WARM ESCAROLE SALAD** focaccia, wood-grilled escarole, pancetta vinaigrette, soft-cooked egg, parmigiano · 18

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

- ZUCCA RAVIOLO** heirloom squash, caputo ricotta cheese, rosemary-brown butter, smoked almonds (v) · 21
- GNOCCHI** roasted mushrooms, toasted garlic, thyme, taleggio crema, truffle, aged pecorino (v) · 22
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 20
- RIGATONI 'alla NORMA'** slow-cooked eggplant & smoky tomato sauce, mint, ricotta salata cheese (v) · 19
- RADIATORE** pork sausage, kale & tomato ragu, fennel seed, chili flake, 24-month parmigiano reggiano · 20

PIZZA

- PICCANTE** spicy tomato sauce, shaved garlic, pecorino, mozzarella, soppressata, hot honey · 21
- BIANCO-ROSSO** mozzarella & pecorino cheese, savory tomato sauce, garlic, evoo, LUCA profumo (v) · 18
- NORCIA** taleggio crema, shaved garlic, biellese pancetta, black truffle, caputo mozzarella, fresh thyme · 21
- SALSICCIA** garlic crema, caputo ricotta, pork sausage, pistachios, corbaci peppers, tropea onions, savory · 20
- GIUSEPPE** taleggio crema, roasted heirloom peppers, shaved garlic, mortadella salumi, caputo mozzarella · 20
- ROCCO** roasted garlic crema, hearth-roasted leeks, marinated kale, sun-dried tomato, fontina cheese (v) · 20

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

PIZZA ADD-ONS:

calabrian chilies \$1 / arugula \$2 / castelvetro olives \$2 / truffle \$3 / prosciutto di parma \$4 / cetara anchovies \$5

FROM THE HEARTH

WOOD-GRILLED WHOLE BRONZINO

Ember-roasted leeks, braised escarole, picholine olive, pantelleria capers, lemon (gf) · 41

CHICKEN 'ALLA DIAVOLA'

Organic half-roasted, hearth-grilled chicken with spicy herb and chili sauce, grilled and marinated heirloom cabbage, herbs (gf) · 32

DESSERTS

SALTED BUTTERSCOTCH BUDINO

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

ZEPPOLINA

petite crispy fritters, concord grape, mascarpone, lemon · 8

THIS WEEKS PASTRY OFFERING

a rotating, seasonal pastry-preparation of autumn flavors · 10

ROBIOLA CHEESE

eucalyptus honey, sea salt crackers · 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.

COCKTAILS

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

- LAMBRUSCO SPRITZ** nicchia lambrusco, cynar amaro, angostura bitters, lemon · 13
NEGRONI 'SBAGLIATO' campari, cocchi torino rosso vermouth, prosecco, soda, orange peel · 13
AUTUNNO CIDER spiced alpine aperitif, Ploughman's cider, cinnamon infused-Rittenhouse rye · 14

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

- ALL' ANTICA** elijah craig bourbon, amaro della sacra, angostura bitters, orange peel · 15
MELETTI MULE meletti amaro, vodka, lime juice, nocino walnut liqueur, ginger beer, lime peel · 14
NEGRONI beefeater gin, cocchi torino vermouth, campari, orange peel · 14
AUTUMN NEGRONI botanist gin, bonal aperitif, cocchi americano, bruto americano bitter · 15
MARTINI PRUNETI olive oil-washed gin, mulassano dry vermouth, pink salt, olives · 15
LUCA SOUR bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 15
ANGO DI MARGARITA reposado tequila, montenegro amaro, angostura, lime juice · 15

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

- PROSECCO** green apple, white peach, sparkling and refreshing · 2018, Rocchina, Veneto-Italy · 13/52
LAMBRUSCO cranberry, black plum, red cherry, currants · Nicchia', Familia Carafoli; Modena-Italy · 12/48
GAVI light-bodied, crisp, citrus-driven with lively acidity · 2020, Spinola, Liguria-Italy · 13/52 (organic)
ROSE light-bodied, tart strawberry, lemon peel, pink apple · 2020, Jurtschitsch; Austria · 13/52 (natural/organic)
CHARDONNAY medium-bodied, yellow pear, vanilla-lemon custard · 2019, Girardin, France · 14/56 (organic)
PINOT NOIR medium-bodied, tart cherry, plum, savory herbs · 2020, Thorne Wines, S. Africa · 14/56 (organic)
NERELLO MASCALESE medium-bodied, jammy, black raspberry · 2019, Indie, Sicily-Italy · 15/60 (organic)
CABERNET BLEND medium-bodied, black cherry, cocoa, dusty earth · 2020, Ciacci, Tuscany-Italy · 15/60

BEER

- 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
ISAAC Italian Wheat Beer, Birra Baladin, Piemonte-Italy, 5.0% ABV, 12oz. bottle · 11
ASTRAL DRIFT Pale Ale, South County Brewing Co., York-PA, 5.0% ABV, 16oz. can · 10
BIRRATIVO Kettle Sour Lager, St. Boniface Brewing, Ephrata-PA 3.6% ABV, 16oz. can · 7
FESTIFALL Marzen-Lager, South County Brewing Co., Fawn Grove-PA, 5.1% ABV, 16 oz. can · 11
BAD FAITH Barrel-Aged Wheat Beer, THREES Brewing, Brooklyn-NY, 5.4% ABV, 16.9oz. bottle · 22
PEACEMAKER Juicy IPA, South County Brewing Co., York-PA, 6.8% ABV, 16oz. can · 11
SWISHY PANTS Hazy IPA, Dewey Beer Co., Dewey-Delaware, 7.5% ABV, 16oz. can · 11

CIDER

- 'RURAL METHOD' STAYMAN WINESAP** natural, semi-sweet, Ploughman's, Aspers-PA, 8.5% ABV, 16 oz bottle · 18
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NON-ALCOHOLIC BEVERAGES

- STRAIGHT-EDGE NEGRONI** N/A San Bitter aperitif soda, juniper tea, demerara syrup, orange peel · 8
CHINOTTO MULE Chinotto Italian 'amaro' soda, lime juice, vanilla cordial · 8
SPICED-CITRUS CIDER sage & spice infused-honey, orange, lemon, apple cider, soda water · 8
DEEP FAKE IPA, Flying Dog Brewery, Frederick-MD 12oz. can · 6
WEIHENSTEPHANER Bavarian-style Pilsner, Munich-Germany 12oz. Bottle · 7
CASAMARA CLUB AMARO 'LEISURE' SODAS · 6
 ALTA- Campari and soda style-bittersweet and refreshing
 COMO- Alpine-inspired amaro and soda-invigorating, herbal and fresh
 ONDA- mediterranean inspired Italian lemon and herbal soda
SAN PELLEGRINO ITALIAN SODAS limonata, aranciata, 'chinotto' amaro soda · 3
HOUSE-BREWED UNSWEETENED ICED TEA · 3
SAN PELLEGRINO Italian sparkling water, 750 ml · 5
ACQUA PANNA Italian natural spring water, 750ml · 5

SPARKLING WINES

- ROSE BRUT** 2020, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)
LAMBRUSCO BIANCO N/V, LINI 910; Emilia Romagna-Italy · 44
PINOT GRIS PET NAT 2019, *'Foam White'*, Meinklang; Burgenland-Austria · 65 (natural/biodynamic)
CHARDONNAY PET NAT 2020, Vivant; Languedoc-France · 50 (organic)
FRANCIACORTA *'Animante'*, Barone Pizzini-Extra Brut, Franciacorta-Lombardia-Italy · 85

WHITE WINES

- PINOT GRIGIO** 2020, Caldaro; Friuli-Italy · 41
GRÜNER VELTLINER 2021, Brunn; Niederosterreich-Austria, 1 Liter · 49 (natural/organic)
GRILLO 2019, Ottoventi; Sicily-Italy · 41 (sustainable)
VERMENTINO 2020, La Spinetta; Tuscany-Italy · 54 (sustainably farmed)
CHARDONNAY 2020, *'Linda Vista Vineyard'*, Matthiasson, Napa-California · 72 (natural/organic)
MANZONI BIANCO 2020, *'Fontanasanta'*, Agricola Foradori, Trentino-Italy · 80 (natural/biodynamic)
GRECO DI TUFO 2019, *'Vigna Cicogna'*, Benito Ferrara, Campania-Italy · 62

ORANGE WINES

- SKIN-CONTACT PINOT GRIGIO** 2020, *'Ramato'*, Lorem; Paso Robles-California · 55 (natural/organic)
CATARRATTO 2020, CALA, Sicily-Italy · 44 (natural/organic)
VERDEJO/SAUVIGNON BLANC 2019, *GULP HABLO*, Castilla y León, Spain, 1 Liter · 47 (natural/biodynamic)
GRECHETTO 2020, *'La Palmetta'*, Fongoli, Umbria,-Italy · 55 (natural/organic)
RIESLING/PINOT GRIS 2021, *'L'Orange'*, DAY Wines, Dundee-Oregon · 52 (natural/organic)

ROSE WINES

- TEMPRANILLO** 2021, *Illahé*, Willamette Valley-Oregon · 56 (organic)
SANGIOVESE 2020, La Spinetta; Tuscany-Italy · 52 (sustainably farmed)
GRENACHE/CINSAULT 2020, Le Patience, Languedoc-France · 50 (natural/organic)
DAY LEMONADE 2021, Day Wines, Oregon · 52 (organic)

RED WINES

- TEROLDEGO** 2021, *'LEZER'*, Agricola Foradori, Trentino-Italy · 65 (natural/biodynamic)
MONTEPULCIANO D'ABRUZZO 2020, Cirelli; Abruzzo-Italy · 50 (natural/organic)
BARBERA D'ALBA 2018, PACE; Piedmont-Italy · 48 (natural/organic)
PINOT NOIR 2020, Scribe Winery; Carneros-Sonoma-California · 70 (sustainably farmed)
CHIANTI CLASSICO 2019, *'La Misse di Candialle'*, Candialle; Tuscany-Italy · 54 (organic)
TUSCAN RED BLEND 2020, *'Tutti Giorni Rosso'*, Tuscany-Italy · 52 (natural/organic)
FRAPPATO 2021, Cos, Sicily-Italy · 67 (natural/organic)
PINOT NOIR 2020, LIOCO, Mendocino-California · 52 (natural/organic)
NEBBIOLO 2019, *'Starda'*, Paitin, Piedmont-Italy · 55 (organic)
SANGIOVESE 2019, Chiara Condello; Emilia Romagna-Italy · 60 (natural/organic)
 2019, Chiara Condello; Emilia Romagna-Italy · 120 (natural/organic) **1.5 L**
BAROLO 2016, *'Garretti'*, La Spinetta; Piedmont-Italy · 130
BRUNELLO DI MONTALCINO 2017, Poggiotondo, Tuscany-Italy · 83
CHIANTI CLASSICO 2019, Castello dei Rampolla; Tuscany-Italy · 105
AMARONE DELLA VALPOLICELLA 2016, Montecariano; Veneto-Italy, 750 ml · 110 (organic)
CABERNET SAUVIGNON 2020, *'Village'*, Matthiasson, Napa-California · 90 (natural/organic)
SUPER TUSCAN 2017, Le Sghere di Frassinello; Tuscany-Italy · 76
BARBARESCO 2018, *'Froi'*, Massimo Rivetti, Neive-Piedmont-Italy · 92
BRUNELLO DI MONTALCINO 2016, Ciacci Piccolomini d'Aragona; Tuscany-Italy · 129

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

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 · 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
VIGO Philadelphia Distilling 2019, 32.5%, Philadelphia, PA · cola, molasses, dried fruit, baking spice · 10
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 RABARBARO Ettore Zucca 1845, 30%, Milan-IT · tobacco, cardamom, resinous herbs · 12
AMARO DI ANGOSTURA 2014, 35%, West Indies · cinnamon, clove, caramel, cardamom, root beer · 12

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
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 · 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
RAMAZOTTI Canelli 1815, 30% Piedmont-IT · saffras, bitter orange peel, woody herbs, spice · 9
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 · Alpe · Dente De Leone

NOT MY FIRST RODEO *intermediate selections* Noveis · Alta Verde · 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

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

VODKA

Skyy · Tito's · Ketel One

GIN

Beefeater · Bluecoat · Haymans · Hendricks · Botanist

RUM

Castillo Silver Rum · Smith and Cross Jamaican Rum

TEQUILA · MEZCAL

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

WHISKEY

RYE Old Overholt Bonded · Stoll & Wolfe · Woodford Reserve Rye · Whistle Pig 10yr

BOURBON Wild Turkey 101 · Bulleit · Elijah Craig · Buffalo Trace · Woodford Reserve

SCOTCH Monkey Shoulder · Laphroaig 10yr

GRAPPA

NARDINI: grappa classico

SIBONA: botti di Rovere; oak barrel aged

SIBONA: botti da Porto; port barrel aged