



To Our Valued Guests,

Our indoor dining rooms, and bar seats are available via reservation. Our outdoor patio will be open, weather permitting, as it is an uncovered space. We do not take reservations for our Patio seating, it is a first come first served basis.

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: <https://resy.com/cities/lcn/luca?date=2021-05-19&seats=2>

- 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.
- 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](mailto: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!

<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.

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](mailto:info@lucalancaster.com)

*As cooler days settle in, we shift our focus to the regions of central Italy and their culinary traditions of rustic, woody & earthy flavors that highlight the beauty of the autumn season.*

### **VEGETABLES & 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

**STRACCIATELLA** creamy mozzarella cheese, heirloom pumpkin, pear agrodolce, smoked prosciutto, focaccia · 17

**BEEF TONGUE** slow-cooked & grilled, maitake mushroom, charred cabbage, toasted farro, chestnut crema · 17

**CELERY ROOT** three-ways; poached, grilled & caramelized, brown butter, celery leaf, black garlic (v, gf) · 15

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

**CRISPY POTATOES** crispy-fried, roasted garlic, rosemary, LUCA profumo, schmaltz, aged-vinegar aioli · 13

**VENETIAN SQUASH** wood-grilled heirloom squash, squash jus, toasted nut praline, smoked robiola cheese (gf) · 16

**CHICORY & PERSIMMON** autumn chicories, persimmon, hazelnuts, chestnut honey vinaigrette, la tur cheese (v, gf) · 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    add pear agrodolce · 4

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

**GNOCCHI** delicate potato dumplings, wild chanterelle mushrooms, whey butter, parmigiano, rosemary (v) · 29

**TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 21

**'PUMPKIN PARMIGIANO'** wood-oven baked, layered pasta & pumpkin, aged parmigiano, bechamel, sage (v) · 22

**PICI** hand-rolled tuscan pasta, red wine-wild boar ragu, porcini mushroom, parmigiano reggiano · 26

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

**'THE LUCA CHICKEN'** brined & wood oven-roasted natural chicken, caramelized leeks, wood-grilled maitake mushrooms, early autumn chicories, roasted shallot-marsala vinaigrette (gf) · 32

**HALIBUT** wood-grilled, fermented pepper sauce, new potatoes, fennel, coal-roasted heirloom peppers (gf) · 34

**HERITAGE PORK 'COTOLETTA'** bone-in, breaded & crispy-fried berkshire pork chop, hakurei turnips, smoked celeriac sauce, butter braised kale, charred lemon · 35

**WOOD-GRILLED BEEF** hanger steak, caramelized sunchokes, wood-roasted escarole, preserved tomato vinaigrette (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. · 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*

**NEGRONI 'SBAGLIATO'** campari, cocchi torino rosso vermouth, prosecco, soda, orange peel · 14

**'AUTUNNO SPRITZ'** dilei amaro, bonal aperitif, soda, prosecco · 14

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

**VERMOUTH AND 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 · 15

**CYNAR MULE** vodka, cynar amaro, carpano antica vermouth, lime juice, ginger beer · 14

**BROWN-BUTTER NEGRONI** hayman's gin, st. george bitter, contratto bianco, bonal, brown-butter washed · 15

**LA'ROSITA MARGARITA** tequila reposado, angostura amaro, cocchi & punt e mes vermouths, campari, lime · 14

**MARTINI PRUNETI** olive oil-washed gin, mulassano dry vermouth, pink salt, olives · 15

**BOULEVARDIER** elijah craig bourbon, campari & cynar bitters, carpano & cocchi vermouths, walnut bitters · 17

**LUCA SOUR** bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 15

#### 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, creamy & elegant* · 2022, Menagerie; South Africa · 14/56 (organic)

**ROSE** *medium-bodied, crisp, tart red fruits, minerality* · 2023, Jurtschitsch; Niederösterreich, Austria · 13/52 (organic)

**MALVASIA ORANGE WINE** *citrus blossom, tangy orange peel* · 2023, ArtOrange Nature; Abruzzo-Italy · 13/52 (organic)

**GRENACHE** *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

**FESTIFALL** Marzen-style Autumn Lager, South County, York-PA, 5.1% ABV, 16oz can · 11

**DORNICK** Classic American Dry Cider, Ploughman's, Aspers-PA, 8.5% ABV, 12oz. can · 7

### NON-ALCOHOLIC BEVERAGES

**'PHONY NEGRONI'** N/A san bitter aperitif soda, juniper tea, demerara syrup, orange peel · 8

**CHINOTTO MULE** chinotto Italian 'amaro' soda, lime juice · 8

**CIDER-CHESTNUT HONEY SPRITZ** apple cider, fresh orange juice, spiced honey, soda · 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

#### RICOTTA FRITTERS

crispy ricotta pastry, orange-cardamom sugar & crème anglaise · 8

#### OLIVE OIL CAKE

preserved summer peaches, lemon verbena syrup, olive oil · 12

#### ROBIOLA CHEESE

eucalyptus honey, 'carta di musica' flatbread cracker · 11

### 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'** 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, cane sugar, 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

**DENTE DI LEONE** Saint Marcel, 32.6% Valle d'Aosta-IT · alpine herbs, citrus peel, dandelion root · 13

### 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

## 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  
**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  
**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  
**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

**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

### SPARKLING WINES

- PROSECCO** 2022, Rocchina, Veneto-Italy · 52  
**ROSE BRUT** 2021, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)  
**ROSE BRUT** N/V, Buscareto, Marche-Italy · 48  
**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; Niederösterreich-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)  
**CHARDONNAY** 2021, 'Cadet', Bruno Rocca; Langhe, Piedmont-Italy · 72  
**CHARDONNAY** 2022, Menagerie; South Africa · 56 (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)  
**ZWEIGELT ROSE** 2023, Jurtschitsch; Niederösterreich, Austria · 52 (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

- MALVASIA** 2023, ArtOrange Nature; Abruzzo-Italy · 52 (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)  
**MONTEPULCIANO D'ABRUZZO** 2022, Valle Reale; Abruzzo-Italy · 50 (natural/organic)  
**PINOT NOIR** 2021, Pence Ranch; Santa Rita Hills-California · 68  
**BARBERA D'ALBA** 2020, PACE; Piedmont-Italy · 49 (natural/organic)  
**CHIANTI COLLI SENESI** 2021, Torre alle Tolfè; Tuscany-Italy · 49 (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)  
**NEBBIOLO** 2021, Massimo Rivetti; Piedmont-Italy · 62  
**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  
**NERO D'AVOLA** 2021, Baron Sergio; Sicily-Italy · 48 (organic)  
**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)