



To Our Valued Guests,

Our indoor dining rooms, and bar seats are available via reservation. Our outdoor patio is open for walk-in guests beginning in April and is weather dependent as it is an uncovered space.

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 1.5 hours, and anything larger will have 2 hours allotted to their reservation. This way we can fully clean down the tables in between reservations.
- 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 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

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, pumpkin agrodolce, toasted hazelnuts, fried sage, saba (v, gf) · 15
- CROSTINO** focaccia, hearth-grilled & chili-spiced eggplant, pickled chilies, goat's milk feta cheese · 13
- PROSCIUTTO** this week's best local fruit, prosciutto di parma, mint, pianogrillo olive oil (gf) · 13
- CARPACCIO** raw wagyu beef, crispy sunchoke, pantelleria capers, truffle-anchovy aioli · 19
- BABY OCTOPUS** coal-roasted, pistachio, torn olive vinaigrette, marjoram, saffron aioli, breadcrumbs · 16

VEGETABLES

- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15
- CRISPY POTATOES** crispy-fried, roasted garlic, rosemary, LUCA profumo, shmaltz, aged-vinegar aioli · 12
- CAULIFLOWER** wood-oven charred, romesco sauce, meyer lemon aioli, pianogrillo olive oil (v, gf) · 13
- KABOCHA SQUASH** grilled & caramelized, pistachios, autumn herbs, brown butter ricotta, savory squash jus (gf) · 13
- KALE SALAD** tuscan kale, pink lady apples, marcona almonds, pecorino, preserved lemon vinaigrette (v, gf) · 15

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

- MEZZELUNE** ricotta stuffed ravioli, butter poached lobster, calabrian chili oil, orange · 30
- GNOCCHI** slow-cooked leeks, 'la tur' cheese crema, crispy hen-of-the-woods mushrooms (v) · 23
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 20
- WILD BOAR LASAGNA** wild boar ragù, toasted rosemary, porcini mushrooms, parmigiano reggiano · 25
- SPAGHETTI** faella spaghetti, bottarga, lemon zest, parsley, breadcrumbs · 19

ENTREES FROM THE HEARTH & WOOD-BURNING OVEN

- 'THE LUCA CHICKEN'** brined, hearth-smoked & wood oven roasted natural chicken, grilled escarole, charred hen-of-the-woods mushrooms, warm vinaigrette (gf) · 28
- HALIBUT** seared over coals, confit pinto potatoes, shaved fennel, fermented pepper-butter sauce (gf) · 27
- SKIRT STEAK** heirloom pepper conserva, blistered leeks, gremolata, bone-marrow butter (gf) · 30
- LAMB** wood-oven baked lamb cannelloni, confit lamb, rainbow chard, wild mushroom bechamel · 25

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

LAMBRUSCO SPRITZ cynar 70, angostura bitters, lambrusco, lemon · 14

AUTUNNO 'SPAGLIATO' nux alpina, dopo teatro, prosecco, black walnut bitters · 14

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

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

MELETTI MULE meletti amaro, vanilla infused vodka, nux alpina, lime juice, ginger beer, lime peel · 14

AUTUNNO NEGRONI botanist gin, bruto americano bitter, bonal, cocchi americano · 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

MARGARITA ITALIANO blanco tequila, cocchi americano, aperol, lime juice · 15

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

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

LAMBRUSCO cranberry, black plum, red cherry, currants · Nicchia', Familia Carafoli; Modena-Italy · 12/48

FAVORITA medium-bodied, crisp, citrus-driven with lively acidity · 2021, TerraBianca; Langhe-Italy · 12/48

ISOLA BIANCO mineral & citrus-driven white blend, notes of florals · 2022, Alcesti, Sicily-Italy · 11/41 (organic)

ROSE medium-bodied, strawberry, lemon · 2021 Lemonade, Oregon · 14/56 (organic)

PINOT NOIR medium-bodied, tart cherry, plum, savory herbs · 2020, Lyric, Santa Barbara-CA · 12/48

NERELLO MASCALESE medium-bodied, jammy, black raspberry · 2021, Indie, Sicily-Italy · 15/60 (organic)

CABERNET BLEND medium-bodied, black cherry, cocoa, dusty earth · 2020, Ciacci, Tuscany-Italy · 15/60

BEER/CIDER

PERONI European Pale Lager, Nastro Azzurro, 5.1% ABV, 12oz. bottle · 6

PIZZETTA Italian Lager, Dewey Beer Co., Dewey-Delaware, 5% ABV, 12oz can · 7

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

ASTRAL DRIFT Pale Ale, South County Brewing Co., York-PA, 5.0% ABV, 16oz. can · 9

BODEM IPA, Half Acre Beer Co., Chicago-IL, 6.7% 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

BIRDWATCHER Dry Cider with Peaches, Ploughman's Farm Cidery, 6.9% ABV, 12oz. can · 7

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

CITRUS SPICED CIDER SPRITZ orange, apple cider, spiced honey syrup · 8

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

WEIHENSTEPHANER Bavarian-style Pilsner, Munich-Germany 12oz. bottle · 7

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

CANNOLI

classic crispy shells filled with ricotta & mascarpone, dipped in chocolate chips & pistachio · 10

ROBIOLA CHEESE

eucalyptus honey, sea salt crackers · 10

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, March-Italy · 12

SAMBUCA *Meletti*, Ascoli Piceno 1871, 43% ABV, March-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, COFFEE, & TEA Necessary Coffee - Lancaster, PA

HONEY BADGER espresso, steamed milk, smoked honey, cinnamon · 5

ESPRESSO commonplace coffee, Pittsburgh, PA · 3

MACCHIATO equal parts espresso & steamed milk · 3.5

CAPPUCCINO espresso with steamed milk · 4

HAZELNUT MOCHA espresso with dark chocolate hazelnut ganache and steamed milk · 5

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 2020, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)
RED PET NAT 2021, Osmote; Finger Lakes-NY · 46 (natural/biodynamic)
ROSE BRUT N/V, Buscareto, Marche-Italy · 48
PINOT NOIR PET NAT 2020, 'Marsili', Madrevite; Umbria-Italy · 55 (natural/organic)
TREBBIANO SPOLETINO PET NAT 2020, 'Futura' Madrevite; Umbria-Italy · 55 (organic)
FRANCIACORTA 'Animante', Barone Pizzini-Extra Brut, Franciacorta-Lombardia-Italy · 85
LAMBRUSCO 'Nicchia', Familia Carafoli; Modena-Italy · 48

WHITE WINES

- PINOT GRIGIO** 2020, Caldaro; Friuli-Italy · 42
GRÜNER VELTLINER 2021, Brunn; Niederosterreich-Austria, 1 Liter · 49 (natural/organic)
FAVORITA 2021, TerraBianca; Langhe-Italy · 48 (organic)
CARRICANTE 2020, Massimo Lentsch; Sicily-Italy · 53 (organic)
TEMPRANILLO ROSE 2021, Illahe, Willamette Valley-Oregon · 56 (organic)
DAY LEMONADE 2021, Day Wines, Oregon · 56 (organic)
GRILLO 2019, Ottoventi; Sicily-Italy · 41 (sustainable)
SANGIOVESE ROSE 2020, La Spinetta; Tuscany-Italy · 52 (sustainably farmed)
ISOLA BIANCO 2022, Alcesti, Sicily-Italy · 41 (organic)
CHARDONNAY 2020, 'Linda Vista Vineyard,' Matthiasson, Napa-California · 72 (natural/organic)
VERMENTINO 2020, La Spinetta; Tuscany-Italy · 54 (sustainably farmed)
MANZONI BIANCO 2020, 'Fontanasanta,' Agricola Foradori, Trentino-Italy · 80 (natural/biodynamic)

ORANGE WINES

- BLEND** 2021, 'Mulatschak,' Meinklang; Burgenland-Austria · 55 (natural/organic)
VERDEJO/SAUVIGNON BLANC 2019, *GULP HABLO*, Castilla y León-Spain, 1 Liter · 47 (natural/biodynamic)
RIESLING/PINOT GRIS 2021, 'L'Orange', DAY Wines, Dundee-Oregon · 52 (natural/organic)
GRECHETTO 2020, 'La Palmetta', Fongoli, Umbria, -Italy · 55 (natural/organic)

RED WINES

- ARBOIS** 2018, Domaine Rolet Pere et Fils; Jura-France · 69 (organic)
MONTEPULCIANO BLEND 2021, Cirelli; Abruzzo-Italy · 49 (natural/organic)
PINOT NOIR 2020, Lyric, Santa Barbara-CA · 48
BARBERA D'ALBA 2019, PACE; Piedmont-Italy · 49 (natural/organic)
PINOT NOIR 2020, Scribe Winery; Carneros-Sonoma-California · 70 (sustainably farmed)
CHIANTI COLLI SENESI 2020, Torre alle Tolfè; Tuscany-Italy · 49 (organic)
TUSCAN RED BLEND 2021, 'Tutti Giorni Rosso', Tuscany-Italy · 52 (natural/organic)
FRAPPATO 2021, Valle dell'Acate; Sicily-Italy · 59 (natural/organic)
PINOT NOIR 2020, 'Copper Pot', Thorne Wines; S. Africa · 56 (organic)
MONTEPULCIANO D'ABRUZZO 2017, Cantina Frentana; Abruzzo-Italy · 52 (organic)
NERO D'AVOLA/FRAPPATO BLEND 2019, Paolo Cali; Vittoria-Sicily (organic/natural) · 59
NEBBIOLO 2020, 'Ellena', Ellena Giuseppe; Piemonte-Italy · 43 (organic)
SANGIOVESE ROMAGNA 2019, Chiara Condello; Emilia Romagna-Italy · 68 (natural/organic)
SANGIOVESE 2019, Chiara Condello; Emilia Romagna-Italy · 120 (natural/organic) **1.5 L**
GAMAY 2021, 'Beaujolais is not dead' Beaujolais-France · 77 (organic)
NERELLO MASCALESE 2021, Indie Cellars; Sicily-Italy · 60 (organic)
SANGIOVESE/CABERNET BLEND 2021, Ciacci Piccolomini; Tuscany-Italy · 60
BAROLO 2018, 'Garretti', La Spinetta; Piedmont-Italy · 130
CHIANTI CLASSICO 2019, Castello dei Rampolla; Tuscany-Italy · 105
BARBARESCO 2018, 'Froi', Massimo Rivetti; Neive-Piedmont-Italy · 92
SUPER TUSCAN 2019, Le Sghere di Frassinello; Tuscany-Italy · 76
CABERNET SAUVIGNON 2021, BREA; Paso Robles-California · 90 (natural/organic)
CABERNET BLEND 'NV17 Cuvee', Cain Vineyards; Napa Valley-California · 90 (organic)
BRUNELLO DI MONTALCINO 2017, Poggiotondo; Tuscany-Italy · 85
BRUNELLO DI MONTALCINO 2017, Ciacci Piccolomini; Tuscany-Italy · 129
AMARONE DELLA VALPOLICELLA 2017, Montecariano; Veneto-Italy, 750 ml · 110 (organic)