



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 seasonal 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 this location.

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 do not take 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.

ADDITIONAL CLOSED DATES IN 2025:

January 1st · July 4th · November 21st · November 27th · December 24th & 25th

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, wood-oven roasted squash, smoked prosciutto, black currant-thyme agrodolce (gf) · 15

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

SMOKED SQUASH wood-roasted & glazed, squash jus, robiola cheese mousse, pumpkin seed praline (gf) · 15

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

GRILLED POLENTA wood-grilled heirloom polenta, chanterelle mushrooms, rosemary butter (gf, v) · 16

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

GNOCCO FRITTO savory fried dough, prosciutto di parma, parmigiano reggiano, sage, 12 year balsamic vinegar · 16

EGGPLANT PANZANELLA marinated eggplant, smoked escarole, luca's country bread, preserved peppers (v) · 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

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

GNOCCI squash & taleggio cheese fonduta, pumpkin seed pesto, brown butter, sage (v) · 27

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

'PUMPKIN PARMIGIANO' layered & pressed pasta with heirloom pumpkin, bechamel & aged parmigiano (v) · 26

TAJARIN thinly-cut egg pasta, white wine-rabbit ragu, toasted garlic, rosemary & parmigiano reggiano · 28

FRANCOBILI ricotta & pumpkin filled 'postage stamp' ravioli, LUCA bone broth, spiced brown butter · 26

ENTREES FROM THE HEARTH & WOOD-BURNING OVEN

'THE LUCA CHICKEN' brined & wood oven-roasted chicken, tuscan kale, crispy maitake mushrooms, crushed rosemary-lemon glaze (gf) · 33

ARCTIC CHAR 'al cartoccio' in parchment with savory bone broth, matsutake mushrooms, braised lentils, buttered leeks, autumn herbs (gf) · 32

WOOD-GRILLED BEEF hanger steak, charred & smokey fingerling 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

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

AUTUNNO SPRITZ dilei amaro, bonal vermouth, soda water, prosecco · 14

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

VERMOUTH & SODA cocchi torino vermouth, expressed 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 · 16

[UPGRADE - Luca's signature Elijah Craig - eleven year aged single barrel · 22]

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

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

BROWN BUTTER NEGRONI hayman's gin, bruto americano bitter, bonal, contratto bianco, brown butter · 16

PUNT E MARGARITA tequila blanco, punt e mes sweet vermouth, chareau, almond orgeat, lime juice · 15

MARTINI PRUNETI olive oil-washed botanist gin, veso olive vermouth, pink salt, giant gordal olive · 18

LUCA BOULEVARDIER elijah craig bourbon, campari, cynar amaro, carpano antica & cocchi torino vermouths · 17

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

PROSECCO green apple, white peach, sparkling and refreshing · 2022, Rocchina, Veneto-Italy · 14/56

LAMBRUSCO light-bodied: bright tart cherry, fresh acidity · N/V, 'L'onesta', Familia Carafoli; Modena-Italy · 13/52

VERDICCHIO light-bodied: citrus, green almond, apricot, minerality · 2021, Sartarelli; Marche-Italy · 13/52 (organic)

CHARDONNAY full bodied, lemon curd, white blossom, creamy · 2022, 'Menagerie,' T & D; South Africa · 15/60

ROSE a rotating rose wine pour, please inquire · MP

SANGIOVESE light-bodied: tart cherry, savory herbs, subtle earth · 2023, Podere La Berta; E. Romagna-IT · 14/56

PINOT NOIR medium-bodied: black cherry, pomegranate, black tea · 2024, La Brune; Elgin-South Africa · 15/60

CABERNET BLEND full-bodied: dark plum, cocoa, leather, spice · 2021, 'ERSA', Francesca Fiasco; Campania-IT · 16/64

PREMIUM RED WINE a rotating wine from our red wine cellar being featured by-the-glass, please inquire · MP

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

DESSERTS

SALTED BUTTERSCOTCH BUDINO

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

TIRAMISU

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

SPICED BROWN BUTTER CAKE

white chocolate creme anglaise (v) · 12

PISTACHIO MOUSSE

rotation of seasonal preserved & fresh fruit, malt & white chocolate crisp, sea salt (gf, v) · 13

AFFOGATO 'alla LUCA'

penny's vanilla ice cream, freshly pulled espresso, cocoa powder (gf, v) · 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, 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
- 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 · 56
- 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 · 52

WHITE WINES

- CHARDONNAY 2022, 'Menagerie,' T & D; South Africa · 60
- CHARDONNAY 2024, Celli; Emilia Romagna-Italy · 56 (organic)
- 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 · 52 (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,' Matthiasson; 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

- SANGIOVESE 2023, Podere La Berta; E. Romagna-IT · 56
- PINOT NOIR 2024, La Brune; Elgin-South Africa · 60
- CABERNET BLEND 2021, 'ERSA', Francesca Fiasco; Campania-IT · 64
- PINOT NOIR 2022, Lyric; Santa Barbara-CA · 52
- 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 Sghere 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)