



To Our Valued Guests,

Our indoor dining rooms, and bar seats are available via reservation. Our outdoor patio is closed for the season and will open in the spring.

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

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
- GNOCCO FRITTO** romagnese fry bread, prosciutto di parma, pistacchio-mortadella, salumi & quince mostarda · 19
- BURRATA** creamy mozzarella, pumpkin agrodolce, toasted hazelnuts, fried sage, saba (v, gf) · 15
- MUSHROOM CROSTINO** griddled focaccia, maitake & trumpet mushrooms, ricotta, thyme, sherry vinegar (v) · 15
- 'TORTA DI ERBETTE'** tart of winter greens, caputo ricotta, parmigiano, pine nut praline, extra virgin olive oil (v) · 13
- 'PANE DI RECCO'** wood-oven baked ligurian flatbread, bellwether farms crescenza cheese, aromatic herb oil (v) · 19
 add smoked prosciutto · 4 add boquerones · 5 add truffle honey · 5

VEGETABLES

- INSALATA PIEMONTESE** brussels sprouts, Earl Groff's celery, truffle-anchovy dressing, parmigiano, hazelnuts (gf) · 14
- FRITTO MISTO OF AUTUMN VEGETABLES** squash, cardoons, sage, hen-of-the-woods, heirloom onions (v) · 14
- WARM RADICCHIO SALAD** heirloom greens, warm lentils, heirloom apple, aged gouda, grape must vinegar (gf, v) · 15
- LITTLE GEM LETTUCCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15
- CARAFLEX CABBAGE** wood-grilled cabbage, gorgonzola dolce fonduta, pickled bosc pear (gf, v) · 13
- CRISPY POTATOES** crispy-fried, roasted garlic, rosemary, LUCA profumo, shmaltz, aged-vinegar aioli · 13
- KABOCHA SQUASH** grilled & caramelized, pistachios, brown butter ricotta, savory squash jus (gf, v) · 13

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

- RABBIT CAPPELETTI** confit rabbit stuffed pasta, butter-braised savoy cabbage, parsnip puree, braising jus · 25
- GNOCCHI 'alla NONNA'** potato dumplings, toasted garlic, basil, bianco di napoli tomatoes, ricotta salata (v) · 20
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 21
- SPAETZLE 'di ELSA'** petite egg dumplings, prosciutto, brussels sprouts, bechamel, parmigiano, nutmeg · 22
- WILD BOAR LASAGNA** layered egg pasta, wild boar ragù, rosemary, porcini mushrooms, parmigiano reggiano · 25

ENTREES FROM THE HEARTH & WOOD-BURNING OVEN

- 'THE LUCA CHICKEN'** brined, hearth-smoked & wood oven roasted natural chicken, coal-roasted kalettes, charred leeks, warm chicken jus vinaigrette (gf) · 30
- HALIBUT** confit pinto potatoes, shaved fennel, meyer lemon, fermented summer pepper butter sauce (gf) · 27
- HERITAGE PORK** slow-roasted & spiced pork shoulder, braised heirloom beans, lacinato kale, savory pork jus (gf) · 26
- VEAL CHEEK 'SPEZZATINO'** slow-braised veal, porcini-tomato sauce, potato puree, winter greens, gremolata (gf) · 29

(ONLY AVAILABLE ON SUNDAYS)

- LUCA SUNDAY MEATBALLS** beef & pork meatballs, 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

LAMBRUSCO SPRITZ lambrusco di sorbara, cynar 70 amaro, angostura bitters, lemon · 14

AUTUNNO 'SBAGLIATO' spiced alpine liqueur, dopo teatro vermouth, 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

ALPINE NEGRONI BIANCO hayman's gin, cocchi americano, dilei amaro, strega, luxardo bitter, sea salt · 15

'ANGO DI MARGARITA' reposado tequila, montenegro & angostura amaro, lime, punt e mes vermouth · 14

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

BOULEVARDIER elijah craig bourbon, campari, cynar amaro, carpano and cocchi vermouths, walnut bitters · 16

TRAIN TO MANHATTAN reposado tequila, cocchio barolo chinato, punt e mes vermouth, chocolate bitters · 15

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

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

LAMBRUSCO *black plum, black cherry, pomegranate* · N/V, 'L'onesta', Familia Carafoli; Modena-Italy · 12/48

FAVORITA *light-bodied, crisp, citrus-driven with lively acidity* · 2022, TerraBianca; Langhe-Italy · 12/48

CHARDONNAY *medium-bodied, white flower, yellow pear, creamy yet bright* · 2022, Bosio, Piemonte-Italy · 11/44

GRIGNOLINO *light-bodied red, tart cherry, pomegranate* · 2022, Prima Piuma, Piemonte-Italy · 13/52 (organic)

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

CABERNET SAUVIGNON *full-bodied, black currant, cocoa* · 2021, Tres Osos, Valencia-Spain · 13/52

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

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

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 N/V, 'Lonestà', Familia Carafoli; Modena-Italy · 48

WHITE WINES

- PINOT GRIGIO** 2022, Rocchina; Veneto-Italy · 42
GRÜNER VELTLINER 2021, Brunn; Niederosterreich-Austria, 1 Liter · 49 (natural/organic)
FAVORITA 2022, TerraBianca; Langhe-Italy · 48 (organic)
CARRICANTE 2020, Massimo Lentsch; Sicily-Italy · 53 (organic)
CHARDONNAY 2022, Bosio, Piemonte-Italy · 44
TEMPRANILLO ROSE 2021, Illahe, Willamette Valley-Oregon · 56 (organic)
DAY LEMONADE 2021, Day Wines, Oregon · 56 (organic)
GRILLO 2021, Ottoventi; Sicily-Italy · 41 (sustainable)
SANGIOVESE ROSE 2020, La Spinetta; Tuscany-Italy · 52 (sustainably farmed)
CHARDONNAY 2020, 'Cadet', Bruno Rocca; Langhe, Piemonte-Italy · 75
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

- GRIGNOLINO** 2022, Prima Piuma; Piemonte-Italy · 52 (organic)
ARBOIS 2018, Domaine Rolet Pere et Fils; Jura-France · 69 (organic)
MONTEPULCIANO BLEND 2021, Cirelli; Abruzzo-Italy · 50 (natural/organic)
PINOT NOIR 2020, Lyric; Santa Barbara-CA · 48
BARBERA D'ALBA 2019, PACE; Piedmont-Italy · 49 (natural/organic)
CHIANTI COLLI SENESI 2020, Torre alle Tolve; Tuscany-Italy · 49 (organic)
TUSCAN RED BLEND 2021, 'Tutti Giorni Rosso'; Tuscany-Italy · 54 (natural/organic)
FRAPPATO 2021, Valle dell'Acate; Sicily-Italy · 59 (natural/organic)
PINOT NOIR 2020, 'Copper Pot', Thorne Wines; S. Africa · 62 (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)
PINOT NOIR 'Lost & Found', Ryme; Russian River Valley-California · 85 (organic)
SANGIOVESE 2019, Chiara Condello; Emilia Romagna-Italy (natural/organic) · 70 750 ml/ 120 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
CABERNET SAUVIGNON 2021 Tres Osos, Valencia-Spain · 52 (organic)
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 · 78
CABERNET SAUVIGNON 2021, BREA; Paso Robles-California · 90 (natural/organic)
BRUNELLO DI MONTALCINO 2017, Poggiotondo; Tuscany-Italy · 85
BRUNELLO DI MONTALCINO 2017, Ciacci Piccolomini; Tuscany-Italy · 140
AMARONE DELLA VALPOLICELLA 2017, Montecariano; Veneto-Italy, 750 ml · 110 (organic)