



To Our Valued Guests,

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

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 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

Layered, earthy & rich winter flavors inspired by the Northern reaches of Italy...

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

BURRATA creamy mozzarella cheese, squash butter, pumpkin seed pesto, smoked prosciutto (gf) · 17

CARDOON CROSTINO griddled housemade brioche, alpine cheeses, bagna cauda, pickled cardoons · 16

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

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

CARAFLEX CABBAGE wood-grilled heirloom cabbage, pickled asian pear, gorgonzola fonduta, thyme (gf, v) · 16

ARCTIC CHAR citrus cured, grapefruit, puntarelle, badger flame beets, radish, caraway & sesame crispbread · 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 gorgonzola fonduta · 6

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

GNOCCHI delicate potato dumplings, taleggio fonduta, pancetta, brussels, black truffle, parmigiano · 29

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

PEGAJ *'alla casa lanzarotti'* chestnut filled pasta, bechamel, toasted walnuts, thyme (v) · 23

TAJARIN thinly-cut egg pasta, white wine rabbit ragu, toasted garlic, rosemary & parmigiano reggiano · 27

POLENTA CONCIA slow-cooked heirloom polenta, brown butter, 'casera di valtellina' alpine cheese (gf, v) · 19

add butcher's ragu · 8 add black truffle · 13

ENTREES FROM THE HEARTH & WOOD-BURNING OVEN

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

BLACK COD wood-grilled, creamed leeks, wilted greens, caramelized guanciale, braised salsify (gf) · 34

BOLLITO MISTO pork sausage & braised beef, glazed heirloom potatoes, carrots, spigarello greens, salsa verde & mostarda sauces (gf) · 35

WOOD-GRILLED BEEF hanger steak, caramelized sunchokes, wood-roasted escarole, roasted bone marrow, beef jus (gf) · 38

GAME BIRD CANNELONI egg pasta sheets stuffed with game birds braised in white wine & cream, slow-cooked winter greens, baked in the wood-burning oven · 30

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 or gluten free · 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

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

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

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

TIRAMISU

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

SPICED BROWN BUTTER CAKE

white chocolate creme anglaise · 11

AFFOGATO 'alla LUCA'

penny's vanilla ice cream, freshly pulled espresso, cocoa powder · 12

CHEESE OFFERING: LA TUR CHEESE

soft-ripened, triple-cream cheese from piedmont, 'carta di musica' flatbread cracker, wood-oven caramelized pears · 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 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%, Fruili-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, 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
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 · 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 · 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)
ZWIEGELT 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)