



To Our Valued Guests,

In the best way we know how we are offering our love to our community by offering food and beverage!

**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.
- Our indoor dining rooms, and bar seats are all available to book reservations.
- Following the CDC guidelines masks are recommended but optional for both our guests and team members.
- Our Patio is currently closed for the winter season.

**TAKE-OUT:**

- We will be determining the limited amount of orders available for take-out based on the volume of reservations we have each evening.
- Guests are able to call after 3:30pm to see if they are able to reserve a take out time and place an order.

**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.

You will be able to find our seasonal menus on our website [lucalancaster.com](http://lucalancaster.com)

All of our love,

The LUCA Family

Follow us on Instagram and Facebook for daily updates from our team!

@luca\_lancaster

Please email us with community outreach needs at [info@lucalancaster.com](mailto: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, currant agrodolce, prosciutto, watercress, evoo (gf) · 15
- CROSTINO** wood-grilled focaccia, organic chicken liver mousse, kumquat mostarda, puntarelle · 13
- FRITTO MISTO** crispy fried squid, rock shrimp, lemons, parsley, warm lemon-caper 'piccata' sauce · 18
- WOOD-GRILLED LEEK** castelrosso cheese, crispy chicken skin, thyme-shallot vinaigrette (gf) · 14
- CARPACCIO** raw natural beef, crispy sunchokes, pantelleria capers, truffle-anchovy aioli · 19
- CRISPY POTATOES** crispy-fried, roasted garlic, rosemary, LUCA profumo, shmaltz, aged-vinegar aioli · 10
- SMOKED TROUT** pocono trout, creme fraiche, fried polenta, arugula, evoo · 15
- BOQUERONES** marinated anchovies, winter citrus, castelvetro olive, shaved fennel, evoo (gf) · 14
- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15
- WOOD-GRILLED CAULIFLOWER** pistachio-calabrian chili pesto, crispy breadcrumbs, brown butter, evoo (v) · 16

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

- BEET MEZZALUNA** beet 'stained' ravioli, la tur & ricotta cheese, brown butter, marjoram, hazelnut (v) · 21
- GNOCCHI** roasted mushrooms, toasted garlic, thyme, taleggio crema, truffle, aged pecorino (v) · 22
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 20
- 'CARBONARA'** rigatoni pasta, organic egg yolks, pecorino cheese, crispy guanciale, black pepper · 22
- PACCHERI 'al forno'** braised beef, slow-cooked onions, rosemary, smoked mozzarella, pecorino romano · 22

### **PIZZA**

- PICCANTE** spicy tomato sauce, shaved garlic, pecorino & mozzarella, soppressata, hot honey · 21
- BIANCO-ROSSO** mozzarella & pecorino cheese, savory tomato sauce, garlic, evoo, LUCA profumo (v) · 18
- NORCIA** taleggio crema, shaved garlic, biellese pancetta, black truffle, caputo mozzarella, fresh thyme · 21
- RICO** bianco tomatoes, garlic, oregano, housemade pork sausage, burrata, red onion, fennel pollen · 25
- MARGHERITA** bianco di napoli tomatoes, shaved garlic, caputo mozzarella, extra virgin olive oil (v) · 18
- FUNGHI** taleggio crema, thyme, shaved garlic, roasted mushrooms, fontina & mozz, mustard seed, chive (v) · 22
- LINO** roasted garlic crema, spicy nduja sausage, broccoli raab, caramelized onion, ricotta & mozzarella · 23

\*Limited Gluten Free Crusts available for Bianco-Rosso and Norcia pizzas · \$5 additional

#### **PIZZA ADD-ONS:**

calabrian chilies \$1 / arugula \$2 / castelvetro olives \$2 / truffle \$3 / prosciutto di parma \$4 / cetara anchovies \$5

### **FROM THE HEARTH**

#### **WOOD-GRILLED HALIBUT**

fregola sarda, hearth roasted tomato brodo, clams, rock shrimp, spinach, evoo · 34

#### **WOOD-GRILLED CHICKEN**

porcini-rubbed chicken thighs, crispy heirloom polenta, spigarello greens, oyster mushrooms, shallot-mustard sauce (gf) · 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 · 13

**LAMBRUSCO SPRITZ** nicchia lambrusco, cynar amaro, angostura bitters, lemon · 13

**APRES SKI 'SBAGLIATO'** dry and sweet white vermouths, luxardo bitter, strega herbal liqueur, alpine soda · 14

#### **MODERN CLASSICS** *iconic cocktails enhanced with the complexities of Italian spirits*

**ALL' ANTICA** elijah craig bourbon, amaro della sacra, angostura bitters, orange peel · 15

**MELETTI MULE** meletti amaro, vodka, lime juice, nocino walnut liqueur, ginger beer, lime peel · 14

**ALPINE NEGRONI** beefeater gin, campari, cocchi torino vermouth, alpe amaro, walnut bitters · 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

**ANGO DI MARGARITA** reposado tequila, montenegro amaro, angostura, lime juice · 15

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

**ROSE** ask about our rotating feature rose pour

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

**LAMBRUSCO** 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

**CHARDONNAY** medium-bodied, yellow pear, vanilla-lemon custard · 2019, Girardin, France · 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 · 2019, Indie, Sicily-Italy · 15/60 (organic)

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

### BEER

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

**PIZZETTA** Italian Lager, Dewey Beer Co., Dewey-Delaware, 5% ABV, 16oz can · 8

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

**ISAAC** Italian Wheat Beer, Birra Baladin, Piemonte-Italy, 5.0% ABV, 12oz. bottle · 11

**ASTRAL DRIFT** Pale Ale, South County Brewing Co., York-PA, 5.0% ABV, 16oz. can · 10

**BIRRATIVO** Kettle Sour Lager, <St. Boniface Brewing x LUCA Collaboration>, Ephrata-PA 3.6% ABV, 16oz. can · 7

**JOOSE JUICY** Hazy IPA, Ever Grain Brewing Co., Camp Hill-PA, 6.0% ABV, 16oz. can · 11

**SWISHY PANTS** Hazy IPA, Dewey Beer Co., Dewey-Delaware, 7.5% ABV, 16oz. can · 11

**TOASTED PORTER** Baltic-Syle Porter, Einstok-Iceland 6.0% 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

**SPICED-CITRUS SPRITZ** sage & spice infused-honey, orange shrub, lemon, soda water · 8

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

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

**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

**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)  
**PINOT GRIS PET NAT** 2019, 'Foam White', Meinklang; Burgenland-Austria · 65 (natural/biodynamic)  
**PINOT NOIR PET NAT** 2020, 'Marsili', Tenuta di Castellaro, Lipari-Italy · 55 (natural/organic)  
**TREBBIANO SPOLETINO PET NAT** 2020, 'Futura' Tenuta di Castellaro; 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)  
**GRILLO** 2019, Ottoventi; Sicily-Italy · 41 (sustainable)  
**SANGIOVESE ROSE** 2020, La Spinetta; Tuscany-Italy · 52 (sustainably farmed)  
**CHARDONNAY** 2019, Girardin, France · 56 (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)  
**GRECO DI TUFO** 2019, 'Vigna Cicogna', Benito Ferrara, Campania-Italy · 62

### 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 D'ABRUZZO** 2020, Cirelli; Abruzzo-Italy · 49 (natural/organic)  
**PINOT NOIR** 2020, Lyric, Santa Barbara-CA · 48  
**BARBERA D'ALBA** 2018, PACE; Piedmont-Italy · 49 (natural/organic)  
**PINOT NOIR** 2020, Scribe Winery; Carneros-Sonoma-California 558ml · 67 (sustainably farmed)  
**CHIANTI CLASSICO** 2021, 'La Misse di Candialle,' Candialle; Tuscany-Italy · 59 (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** 2020, Paolo Cali; Vittoria-Sicily (organic/natural) · 59  
**NEBBIOLO** 2020, 'Juvenia,' Antonolio; Gattinara-Piedmont-Italy · 72 (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, Grosjean; Valle D'Aoste-Italy · 81 (biodynamic)  
**NERELLO MASCALESE** 2019, Indie Cellars; Sicily-Italy · 60 (organic)  
**SANGIOVESE/CABERNET BLEND** 2020, Ciacci Piccolomini; Tuscany-Italy · 60  
**BAROLO** 2016, '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** 2017, Le Sghere di Frassinello; Tuscany-Italy · 76  
**CABERNET SAUVIGNON** 2020, BREA; Paso Robles-California · 90 (natural/organic)  
**CABERNET BLEND** 'NV17 Cuvee', Cain Vineyards; Napa Valley-California · 90 (organic)  
**SYRAH** 2020, Ciacci Piccolomini; Tuscany-Italy · 76  
**BRUNELLO DI MONTALCINO** 2017, Poggiotondo; Tuscany-Italy · 85  
**BRUNELLO DI MONTALCINO** 2017, Ciacci Piccolomini; Tuscany-Italy · 129  
**AMARONE DELLA VALPOLICELLA** 2016, Montecariano; Veneto-Italy, 750 ml · 110 (organic)

### DESSERTS

#### SALTED BUTTERSCOTCH BUDINO

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

#### ZEPPOLINA

petite crispy fritters, concord grape, mascarpone, lemon · 8

#### THIS WEEKS PASTRY OFFERING

a rotating seasonal pastry-preparation · 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, nardini grappa, benedictine, egg, cocoa nib · 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** 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** commonplace coffee, Pittsburgh, PA

**HONEY BADGER** espresso, steamed milk, smoked honey, black cardamom, 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