



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 outdoor patio is open for walk-in guests beginning April 12th, 2023 and will be open depending on weather as it is an uncovered patio. We will not be taking reservations for our patio.

Click the link to book a reservation: <https://resy.com/cities/lcn/luca?date=2021-05-19&seats=2>

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 1.5 hours, and anything larger will have 2 hours allotted to their reservation. This way we can fully clean down the tables in between reservations.
- Following the CDC guidelines masks are recommended but optional for both our guests and team members.
- We will not be taking reservations for our outdoor patio.

TAKE-OUT:

- When our Patio is open for service, we do not offer take-out
- When our Patio is closed, we will be determining the amount of orders available based on the volume of reservations we have. 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

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

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, rhubarb jam, marinated rhubarb, smoked prosciutto, basil (gf) · 15
- CROSTINO** housemade sourdough, nettle & spinach ricotta, sun dried tomatoes, anchovy, spring onion · 14
- FRITTO MISTO** crispy fried squid, rock shrimp, shaved lemons, parsley, spring herb aioli · 18
- ASPARAGUS** spring garlic, lemon aioli, lindendale goat feta, mint, toasted walnuts (gf, v) · 14
- CARPACCIO** raw natural beef, crispy sunchokes, pantelleria capers, truffle-anchovy aioli · 19
- CRISPY POTATOES** crispy-fried, roasted garlic, rosemary, LUCA profumo, schmaltz, aged-vinegar aioli · 10
- SMOKED BEEF TONGUE** chicories, pickled vegetables, ramp vinegar, watercress, horseradish crema, bread crumbs · 18
- CETARIAN ANCHOVIES** pickled fennel, ramp leaf pesto, soft boiled farm egg (gf) · 14
- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15
- LION'S MANE MUSHROOM** hearth roasted, porcini vinaigrette, nettle crema (gf, 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** housemade potato gnocchi, braised wild ramps, lemon, buffalo milk butter (v) · 22
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 20
- MALLOREDDUS** pork sausage, wild nettles, mustard greens, aleppo pepper, parmigiano, bread crumbs · 21
- LUMACHE 'CACIO E PEPE'** green garlic soffritto, pecorino & parmigiano reggiano, black pepper (v) · 20

PIZZA

- PICCANTE** spicy tomato sauce, shaved garlic, pecorino & mozzarella, soppressata, hot honey · 22
- BIANCO-ROSSO** mozzarella & pecorino cheese, savory tomato sauce, garlic, evoo, LUCA profumo (v) · 18
- COZZE** taleggio crema, mussels, wild ramps, smoked mozzarella, caputo provola, charred half lemon · 22
- RICO** bianco tomatoes, garlic, oregano, housemade pork sausage, burrata, red onion, fennel pollen · 25
- ORTICA** garlic crema, wild nettles, braised leeks, jasper hill cheese, calabrian chilies (v) (add pork sausage \$2) · 21
- MARGHERITA** bianco di napoli tomatoes, shaved garlic, caputo mozzarella, extra virgin olive oil (v) · 18
- SORRENTO** crema, buffalo milk mozzarella, shaved garlic, fresh basil, shaved sorrento lemons (v) · 23

*Limited Gluten Free Crusts available for Bianco-Rosso and Piccante 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 BEEF

hanger steak, housemade sourdough & wild ramp butter, roasted asparagus, salsa verde · 33

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

BELLA SPRITZ sparkling rosé, rhubarb shrub, cocchi americano, lemon · 14

ITALICAS 'SBAGLIATO' Italicas bergamont liqueur, luxardo bitter, prosecco · 15

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

NEGRONI BIANCO botanist gin, cap corse, luxardo bitter, lemon · 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

IL' ROSE' MARGARITA rose-infused blanco tequila, cocchi rosa, 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

ROSE BRUT subtle cherry, light rose petal, sparkling acidity · N/V, Buscareto, Marche-Italy · 12/45

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

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

LEMON ROSE SPRITZ rose infused-honey, 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

SPARKLING WINES

- PROSECCO** 2022, Rocchina, Veneto-Italy · 52
ROSE BRUT 2020, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)
ROSE BRUT N/V, Buscareto, Marche-Italy · 48
PINOT GRIS PET NAT 2019, 'Foam White', Meinklang; Burgenland-Austria · 65 (natural/biodynamic)
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)
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)

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 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 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/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, Grosjean; Valle D'Aoste-Italy · 81 (biodynamic)
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 Sughere 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)
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 2017, 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