



To Our Valued Guests,

Our indoor dining rooms, and bar seats are available via reservation. Our outdoor patio will be open, weather permitting beginning in April. We do not take reservations for our Patio seating, it is a first come first served basis.

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

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

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 rhubarb, castelvetro olives, spring onions, sicilian evoo (v, gf) · 14

ARTICHOKE heirloom artichokes-poached, grilled & crispy, barigoule sauce, verjus, spring herbs (v) · 17

ASPARAGUS lemon-parmigiano espuma, aleppo chili, mint, sicilian olive oil (v, gf) · 15

CRISPY POLENTA wild ramp agrodolce, lindendale farm goat's milk feta, meyer lemon (v) · 14

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

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

'PANE DI RECCO' wood-oven baked flatbread, taleggio & provola cheeses, aromatic herb oil (v) · 19

add smoked prosciutto · 4 add truffle honey · 4 add chitarian anchovies · 5 add ramp agrodolce · 6

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

MALLOREDDUS spicy pork sausage, wild nettle sauce, cockle clams, toasted garlic, dried cruschi pepper · 26

GNOCCHI potato dumplings, wild ramps, lemon zest, buffalo milk butter, parmigiano reggiano (v) · 23

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

GIRELLE spinach, chard, & ricotta stuffed large raviolo, black pepper & parmigiano sauce (v) · 27

ENTREES FROM THE HEARTH & WOOD-BURNING OVEN

'THE LUCA CHICKEN' brined & wood oven-roasted natural chicken, spring bread salad of toasted focaccia, earl's spinach, roasted maitake mushrooms, spring onions, dandelion & green garlic soffritto · 31

WOOD-GRILLED TROUT green-walk pennsylvania trout filet grilled over the wood-burning hearth, fava beans & their leaves, green garlic, sugar peas, preserved lemon-butter sauce (gf) · 31

RABBIT CREPELLE braised rabbit stuffed buckwheat crepes, bechamel sauce, parmigiano reggiano, fontina cheese, asparagus & spring pea insalata · 29

SLOW-ROASTED LAMB pennsylvania lamb, slow-cooked & cast-iron seared, wild ramps, braised young fennel, lamb-rhubarb jus (gf) · 32

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. · 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

'SPAGHETTI SPRITZ' cappelletti vino bitter, strega herbal liqueur, lime juice, soda, prosecco · 14

TORINO 'SBAGLIATO' BIANCO antica Torino bitter, vermouth bianco, lemon peel · 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

GORINI MULE faccia brutto amaro gorini, vodka, falernum, lime juice, ginger beer · 14

VERDE NEGRONI vida mezcal, faccia brutto centerbe, contratto bianco vermouth, italicus · 16

ROSA MARGARITA tequila blanco, cocchi rosa aperitif, genepi liqueur, lime juice, sea salt · 14

CENTERBE DAIQUIRI white rum, faccia brutto centerbe, alcoholic cane sugar, lime juice · 17

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

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

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

LAMBRUSCO *bright, light-bodied, tart cherry* · 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, yellow pear, creamy, bright* · 2021, Bosio, 'Fiabe di Carta' Piemonte-Italy · 11/44

FEATURED ROSÉ please inquire about today's rosé by the glass

GRIGNOLINO *light-bodied red, tart cherry, pomegranate* · 2021, Prima Piuma, Piemonte-Italy · 13/52 (organic)

PINOT NOIR *medium-bodied, black cherry, plum, savory herbs* · 2022, Lyric, Santa Barbara-CA · 12/48

CABERNET SAUVIGNON *full-bodied, black currant, cocoa* · 2022, 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

SOUND MACHINE Pale Ale-New England style, South County, 6.8% 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 · 8

LIMONATA-BASIL SPRITZ limonata, basil syrup, tonic · 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, Marche-Italy · 12

SAMBUCA *Meletti*, Ascoli Piceno 1871, 43% ABV, Marche-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 & 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
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 2021, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)
RED PET NAT 2022, 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 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
GRÜNER VELTLINER 2022, 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, 'Fiabe di Carta', Piemonte-Italy · 44
GRILLO 2021, Ottoventi; Sicily-Italy · 45 (sustainable)
CHARDONNAY 2021, 'Cadet', Bruno Rocca; Langhe, Piemonte-Italy · 75
VERMENTINO 2022, La Spinetta; Tuscany-Italy · 60 (sustainably farmed)
MANZONI BIANCO 2022, 'Fontanasanta', Agricola Foradori, Trentino-Italy · 85 (natural/biodynamic)

ROSE WINES

- TEMPRANILLO ROSE** 2022, Illahe; Willamette Valley-Oregon · 56 (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-California · 72 (organic)

ORANGE WINES

- BLEND** 2021, 'Mulatschak', Meinklang; Burgenland-Austria · 55 (natural/organic)
VERDEJO/SAUVIGNON BLANC 2022, *GULP HABLO*, Castilla y León-Spain, 1 Liter · 47 (natural/biodynamic)
RIESLING/PINOT GRIS 2022, 'L'Orange', DAY Wines, Dundee-Oregon · 52 (natural/organic)
VERDICCHIO 2022, 'GATTO ARANCIO', Fazi Battaglia; Le Marche-Italy · 55 (natural/organic)
TREBBIANO 2022, 'biancofondoli', Fondoli; Umbria-Italy · 62 (natural/organic)

RED WINES

- GRIGNOLINO** 2021, Prima Piuma; Piemonte-Italy · 52 (organic)
ARBOIS 2020, Domaine Rolet Pere et Fils; Jura-France · 69 (organic)
MONTEPULCIANO D'ABRUZZO 2022, Valle Reale; Abruzzo-Italy · 50 (natural/organic)
PINOT NOIR 2022, Lyric; Santa Barbara-CA · 48
BARBERA D'ALBA 2020, PACE; Piedmont-Italy · 49 (natural/organic)
CHIANTI COLLI SENESI 2021, Torre alle Tolve; Tuscany-Italy · 49 (organic)
FRAPPATO 2021, Valle dell'Acate; Sicily-Italy · 59 (natural/organic)
PINOT NOIR 2022, 'Copper Pot', Thorne Wines; S. Africa · 62 (organic)
MONTEPULCIANO D'ABRUZZO RISERVA 2019, 'Rubesto', Cantina Frentana; Abruzzo-Italy · 52 (organic)
NERO D'AVOLA/FRAPPATO BLEND 2020, Paolo Cali; Vittoria-Sicily (organic/natural) · 59
NEBBIOLO 2022, 'Ellena', Ellena Giuseppe; Piemonte-Italy · 43 (organic)
PINOT NOIR 2014, 'Lost & Found', Ryme; Russian River Valley-California · 85 (organic)
SANGIOVESE 2021, Chiara Condello; Emilia Romagna-Italy (natural/organic) · 70 750 ml/ 120 1.5 L
GAMAY 2021, 'Beaujolais is not dead' Beaujolais-France · 77 (organic)
SANGIOVESE/CABERNET BLEND 2022, Ciacci Piccolomini; Tuscany-Italy · 60
CABERNET SAUVIGNON 2022 Tres Osos, Valencia-Spain · 52 (organic)
BAROLO 2019, 'Garretti', La Spinetta; Piedmont-Italy · 130
CHIANTI CLASSICO 2020, Castello dei Rampolla; Tuscany-Italy · 105
BARBARESCO 2018, 'Froi', Massimo Rivetti; Neive-Piedmont-Italy · 92
SUPER TUSCAN 2020, Le Sughere di Frassinello; Tuscany-Italy · 78
CABERNET SAUVIGNON 2021, BREA; Paso Robles-California · 90 (natural/organic)
BRUNELLO DI MONTALCINO 2018, Poggiotondo; Tuscany-Italy · 85
BRUNELLO DI MONTALCINO 2018, Ciacci Piccolomini; Tuscany-Italy · 140
AMARONE DELLA VALPOLICELLA 2017, Montecariano; Veneto-Italy, 750 ml · 110 (organic)