



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 13th, 2022 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.

BEER TO-GO:

BIRRATIVO Kettle Sour Lager, St. Boniface Brewing, Ephrata-PA 3.6% ABV, 16oz. Can · 7

PERSO NELLA SALSA 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

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

FALSE WITNESS, Tart Saison Ale, THREES Brewing, Brooklyn-NY, 6.5% ABV, 16oz. bottle · 12

PEACEMAKER Juicy IPA, South County Brewing Co., York-PA, 6.8% ABV, 16oz. can · 11

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

CIDER TO-GO

STAYMAN WINESAP Dry, Single-Varietal Cider, Ploughman's Farm Cidery, Aspers-PA, 6.9% ABV, 12oz. can · 7

BIRDWATCHER Dry Cider with Peaches, Ploughman's Farm Cidery, 6.9% ABV, 12oz. can · 7

NON-ALCOHOLIC COCKTAILS AND BEVERAGES TO-GO

STRAIGHT-EDGE NEGRONI N/A San Bitter aperitif soda, juniper tea, demerara syrup, orange peel · 7

CHINOTTO MULE Chinotto Italian 'amaro' soda, lime juice, vanilla cordial · 7

LAVENDER-LEMON SPRITZ Lavender-infused honey, lemon juice, soda water · 7

ACQUA PANNA Italian natural spring water, 1L · 4

SAN PELLEGRINO Italian sparkling water, 750 ml · 4

SAN PELLEGRINO ITALIAN SODAS limonata, aranciata, or chinotto · 3

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, glazed sweet cherries, prosciutto di parma, basil (gf) · 14
- BEEF TONGUE** wood-grilled beef, marinated zucchini, marjoram, harissa (gf) · 14
- CHICKEN LIVER MOUSSE** wood-grilled focaccia, organic liver mousse, preserved rhubarb, red sorrel · 9
- FRITTO MISTO** crispy fried squid, rock shrimp, lemons, parsley, summer herb aioli · 16
- MISTICANZA** a delightful green salad of mixed lettuces and herbs, crispy parmigiano, plum vinegar (v, gf) · 12
- CARPACCIO** raw shaved natural beef, green garlic-truffle aioli, crispy spring onions, 36 month parmigiano (gf) · 19
- PINZIMONIO** pristine raw vegetables, roasted garlic-anchovy dip, tuscan extra virgin olive oil (gf) · 12
- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 13

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

- RAVIOLO** artichoke & caputo ricotta filling, braised baby artichokes, crispy artichokes, mint (v) · 20
- LUMACHE CACIO E PEPE** green garlic, pecorino romano, parmigiano reggiano, black pepper (v) · 19
- GNOCCHI** housemade potato gnocchi, pancetta, peas, basil, lemon, buffalo milk butter · 20
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 20

PIZZA

- PICCANTE** spicy tomato sauce, shaved garlic, pecorino, mozzarella, soppressata, hot honey · 20
- PISELLI** taleggio crema, green garlic soffrito, shell peas, guanciale, pecorino and caputo mozzarella · 20
- ASPARAGI** roasted garlic crema, biellese prosciutto cotto, asparagus, jasper hill cheese, caputo mozzarella · 19
- BIANCO-ROSSO** mozzarella & pecorino cheese, savory tomato sauce, garlic, evoo, LUCA profumo (v) · 17
- SORRENTO** taleggio crema, buffalo mozzarella, shaved garlic, fresh basil, shaved whole lemon (v) · 18
- MARGHERITA** bianco di napoli tomatoes, garlic, basil, caputo mozzarella, evoo (v) · 17

*Limited Gluten Free Crusts available for Bianco-Rosso, Margherita, & Sorrento pizzas · \$5 additional

PIZZA ADD-ONS:

calabrian chilies \$1 / arugula \$2 / castelvetrano olives \$2 / prosciutto di parma \$3 / truffle \$3 / cantabrian anchovies \$3

FROM THE HEARTH

- WOOD-GRILLED BRONZINO** whole fish, braised chickpeas, wax beans, leeks, lemon, salsa verde (gf) · 36
- WOOD-ROASTED HALF CHICKEN** roasted carrots, radishes, spinach, soffritto, roasted chicken jus (gf) · 29

DESSERTS

SALTED BUTTERSCOTCH BUDINO

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

ZEPPOLE

crispy fritter, local rhubarb glaze, white chocolate & ginger creme, orange zest · 10

SUMMER FRUITS

a weekly rotating pastry-preparation of the finest local fruits · 10

Please advise us of any allergies or dietary restrictions · 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.

APERITIVI

- CORSICAN SPRITZ** cap corse blanc aperitivo, prosecco, soda water, lemon, basil · 13
ROSA SPRITZ cocchi rosa and select aperitivi, limoncello, prosecco, soda, mint · 13
NEGRONI 'SBAGLIATO' campari, cocchi torino rosso vermouth, prosecco, soda, orange peel · 13
'PIAZZA TEA' Montenegro amaro, bay-leaf infused black tea, demerara sugar, lemon juice · 12
GARIBALDI campari, fresh-pressed fluffy orange juice, orange wedge · 13

COCKTAILS

- ALL' ANTICA** elijah craig bourbon, amaro della sacra, angostura bitters, orange peel · 14
MELETTI MULE meletti amaro, vodka, lime juice, nocino walnut liqueur, ginger beer, lime peel · 12
NEGRONI beefeater gin, cocchi torino vermouth, campari, orange peel · 14
NEGRONI 'BIANCO' botanist gin, cap corse aperitivo, luxardo bitter, lemon peel · 14
MARTINI PRUNETI olive oil-washed gin, mulassano dry vermouth, pinch of salt, olives · 14
LUCA SOUR bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 13
MARGARITA ITALIANO blanco tequila, cocchi americano, aperol, lime juice · 14

WINES-BY-THE-GLASS

- PROSECCO** 2018, Rocchina; Treviso-Italy · 12/42
GAVI 2020, Marchese Luca Spinola, Liguria-Italy · 12/43 (organic)
ROSE 2020, 'VENERDI', Bricco Carlina, Italy · 12/43 (organic)
CHARDONNAY 2019, Domaine Justin Girardin, Burgundy-France · 13/47 (organic)
PINOT NOIR 2020, 'Copper Pot' Thorne Wines, Stellenbosch-South Africa · 13/47 (organic)
NERELLO MASCALESE 2019, 'POLPO ROSSO', Le Cantine de Indie, Sicily-Italy · 15/62 (organic/natural)
CABERNET BLEND 2020, Ciacci, Tuscany-Italy · 13/51

BEER

- BIRRATIVO** Kettle Sour Lager, St. Boniface Brewing, Ephrata-PA 3.6% ABV, 16oz. Can · 7
PERSO NELLA SALSA 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
INTERVALS Pale Ale, South County Brewing Co., York-PA, 5.0% ABV, 16oz. can · 10
FALSE WITNESS, Tart Saison Ale, THREES Brewing, Brooklyn-NY, 6.5% ABV, 16oz. bottle · 12
PEACEMAKER Juicy IPA, South County Brewing Co., York-PA, 6.8% ABV, 16oz. can · 11
SWISHY PANTS Hazy IPA, Dewey Beer Co., Dewey-Delaware, 7.5% ABV, 16oz. can · 11

CIDER

- STAYMAN WINESAP** Dry, Single-Varietal Cider, Ploughman's Farm Cidery, Aspers-PA, 6.9% 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 · 7
CHINOTTO MULE Chinotto Italian 'amaro' soda, lime juice, vanilla cordial · 7
LAVENDER-LEMON SPRITZ Lavender-infused honey, lemon juice, soda water · 7
SUPER FAKE IPA, Flying Dog Brewery, Frederick-MD 12oz. can · 6
WEIHENSTEPHANER Bavarian-style Pilsner, Munich-Germany 12oz. Bottle · 7
CASAMARA CLUB AMARO 'LEISURE' SODAS · 6
 ALTA- Campari and soda style-bittersweet and refreshing
 COMO- Alpine-inspired amaro and soda-invigorating, herbal and fresh
 SERA- Aperol-Spritz-inspired, bittersweet orange
SAN PELLEGRINO ITALIAN SODAS limonata, aranciata, 'chinotto' amaro soda · 3
HOUSE-BREWED UNSWEETENED ICED TEA · 3
ACQUA PANNA Italian natural spring water, 1L · 5
SAN PELLEGRINO Italian sparkling water, 750 ml · 5

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
GRAND POPPY Greenbar Distillery, 20%, California-US · citrus, poppy flower, pink peppercorns, bay leaf · 11
NEPETA Nepeta 2018, 28%, Sicily-IT · wild mint, herbal tea, lemon balm · 11
MAJORA Nepeta 2018, 28%, Sicily-IT · aromatic orange blossom, herbaceous marjoram · 11
MELETTI Ascoli Piceno 1871, 32% Marche-IT · saffron, gentian, clove, honeyed orange blossom · 7
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 · 9
SETA Amaro Seta, 30%, Lake Como- IT · vanilla, mulberry, rose petal, cardamom · 16

DARK, SWEET & RICH

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 · 11
ABANO Luxardo 1952, 30%, Padua-IT · burnt sugar, tobacco box, black pepper, eucalyptus · 10
VIGO Philadelphia Distilling 2019, 32.5%, Philadelphia, PA · cola, molasses, dried fruit, baking spice · 9
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
ZUCCA RABBARO Ettore Zucca 1845, 30%, Milan-IT · tobacco, cardamom, resinous herbs · 12
AMARO DI ANGOSTURA 2014, 35%, West Indies · cinnamon, clove, caramel, cardamom, root beer · 10
VARNELLI SIBILLA Muccia 1868, 21%, Marche-IT · chestnut honey, sweet earth, botanical spice · 15

ALPINE & BOTANICAL

BRAULIO Gruppo Campari 1875, 21%, Lombardy-IT · chamomile, pine, spearmint, honey, spice · 12
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 · 10
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 · 9

HERBAL, EARTHY & SMOKEY

AMARO PASUBIO Cappelletti 1909, 18%, Trento-IT · aged wine, fermented blackberry, tobacco, herbs · 9
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 · 8
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
ULRICH Marlo Distillery, 32%, Alba-IT · anise, cumin, wood smoke · 12
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 · 9
BRANCA MENTA Branca 1963, 30%, Milan-IT · syrupy cola, spearmint, aloe, chamomile · 9
RAMAZOTTI Canelli 1815, 30% Piedmont-IT · saffras, bitter orange peel, woody herbs, spice · 8
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

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 · Noveis · Dente De Leone

NOT MY FIRST RODEO *intermediate selections* Ulrich · Amaro Sibilla · S. Maria al Monte

AMERI-CAN *domestically produced selections* Forthave 'Marseille' · Amaro Gorini · Vigo Amaro

VERMOUTH hand-crafted aromatized wines, ideal for aperitivo

CARPANO ANTICA classic, refined, cherry, almond, vanilla, caramel, botanicals · 11

CONTRATTO Rosso earthy, smooth, bitter-sweet, grapefruit, cardamom, bay-laurel · 11

COCCHI TORINO Rosso house favorite: rich, smooth, approachable and simple · 11

COCCHI ' DOPO TEATRO' sweet and fruity, woody bitterness, raisin, smoke, cherry, herbal, rich · 12

MANCINO Rosso balanced, woody, herbaceous, vanilla, baking spices, juniper · 12

DEL PROFESSORE Bianco floral, sweet honeysuckle, lime zest, herbaceous, crisp · 13

SPIRITS craft spirits from around the world; listed from least to most expensive

VODKA

Tito's · Ketel One

GIN

Beefeater · Bluecoat · Haymans · Hendricks · Botanist

RUM

Castillo Silver Rum · Smith and Cross Jamaican Rum

TEQUILA · MEZCAL

Altos Blanco · Vida del Maguey Mezcal · Casamigos Blanco · Casamigos Reposado · Casamigos Anejo

WHISKEY

RYE Old Overholt Bonded · Stoll & Wolfe · Woodford Reserve

BOURBON Old Grand Dad Bonded · Bulleit · Elijah Craig · Woodford Reserve

SCOTCH

Monkey Shoulder · Laphroaig 10yr

GRAPPA

NARDINI: grappa classico

SIBONA: botti di Rovere; oak barrel aged

SIBONA: botti da Porto; port barrel aged