

SMALL PLATES *side of GF bread \$3.00, GF bread substitution \$1.50*

- HOUSEMADE FOCACCIA** wood-grilled, slow-fermented focaccia, extra virgin olive oil, trapani sea salt (v) · 7
- BURRATA** creamy mozzarella, six-herb sauce, grilled and marinated pole beans, mint, meyer lemon (gf, v) · 15
- STUFFED OLIVES** salt cod stuffed & wood-grilled giant olives, salsa verde, new potatoes, meyer lemon (gf) · 14
- SQUASH BLOSSOMS** crispy & stuffed Lancaster County blossoms, Caputo Brothers ricotta, parmigiano, lemon (gf, v) · 16
- CRISPY POTATOES** crispy-fried, roasted garlic, rosemary, LUCA profumo, shmaltz, aged-vinegar aioli (gf) · 13
- TIGER PRAWNS** coal-grilled prawns, blistered sweet peppers, salsa verde, tomato vinaigrette (gf) · 20
- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15
- CARTA DI MUSICA** marinated and gently cooked zucchini, goat feta, smoked heirloom tomato, basil, mint (v) · 18
- 'PANE DI RECCO'** wood-oven baked flatbread, taleggio & provola cheeses, savory herb oil (v) · 20
add calabrian chillies · 3 add smoked prosciutto · 4 add truffle honey · 4 add anchovies · 5

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

- GNOCCI** sweet corn, smoked pancetta, summer black truffle, shishito peppers, parmigiano reggiano · 31
- FUSILLONE** trapanese-style pesto of almonds, basil, cherry tomatoes · 24
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 25
- NONNA'S RAVIOLI** ricotta & parmigiano stuffed ravioli, sungold tomato sauce, basil (v) · 25 (limited availability)
- HERITAGE PORK CRESPELLE** buckwheat crepe, slow-cooked pork, glazed heirloom onions, confit tomatoes, charred & marinated escarole · 30

ENTREES FROM THE HEARTH & WOOD -BURNING OVEN

- 'THE LUCA CHICKEN'** brined & wood oven-roasted chicken, young dandelion, lancaster tomatoes, sweet corn, buttermilk sauce, pounded-herb glaze (gf) · 34
- BRANZINO** wood-grilled whole fish, young zucchini, butter sauce, arbequina olive 'condita' (gf) · 36
- HANGER STEAK** wood-grilled beef, romesco sauce, blistered heirloom peppers, summer beans, salsa verde, bone-marrow jus (gf) · 39
- LUCA SUNDAY MEATBALLS** (AVAILABLE ONLY ON SUNDAYS; LIMITED AVAILABILITY)
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 but may be cooked in a shared fryer with non-gluten free food. Any dishes marked with (v) indicate 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. Parties of six or more guests are subject to a 20% gratuity.

At LUCA, we believe in fair and equitable compensation for all members of our team. To help support this, a 3% Kitchen Appreciation Fee is added to all food purchases. This fee goes directly to the Back of House team to recognize their essential contributions to your dining experience. Thank you for helping us build a more sustainable and supportive restaurant culture.

COCKTAILS

APERITIVI *bright, refreshing and low-alcohol cocktails to start the evening*

NEGRONI 'SBAGLIATO' campari, cocchi torino rosso vermouth, prosecco, soda, orange peel · 14

LAMBRUSCO SPRITZ select aperitif, dopo teatro vermouth, lambrusco, soda water · 14

ABBONDANZA SPRITZ strega/centerbe herbal liqueurs, maraschino liqueur, lime & lemon, soda water, prosecco · 14

APERITIVO ARANCIA nardini bitter, beefeater gin, fresh orange juice, cocchi torino rosso vermouth · 14

VERMOUTH & SODA contratto bianco vermouth, lemon juice and soda water · 12

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 · 16

[UPGRADE - Luca's signature Elijah Craig - eleven year aged single barrel · 22]

MONTE MULE cultch vodka, montenegro, poli honey liqueur, ango di amaro, lime juice, ginger beer · 14

LUCA SOUR bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 16

VERDE NEGRONI campero mezcal, faccia brutto centerbe, contratto vermouth, fred bergamot · 16

ROSA MARGARITA casco v. blanco tequila, cocchi rosa, antica torino genepy, lime juice · 17

MARTINI PRUNETI olive oil-washed botanist gin, veso olive vermouth, pink salt, giant gordal olive · 19

DEL SANTO DAIQUIRI the funk white rum, luxardo del santo, alcoholic spiced cane sugar, lime juice · 18

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

PROSECCO green apple, white peach, sparkling and refreshing · 2022, Rocchina, Veneto-Italy · 14/56

LAMBRUSCO light-bodied: bright tart cherry, fresh acidity · N/V, 'L'onesta', Familia Carafoli; Modena-Italy · 14/56

VERDICCHIO light-bodied: citrus, green almond, apricot, minerality · 2021, Sartarelli; Marche-Italy · 13/52 (organic)

CHARDONNAY full bodied, lemon curd, white blossom, creamy · 2022, 'Menagerie,' T & D; South Africa · 15/60

ROSE a rotating rose wine pour, please inquire · MP

SANGIOVESE medium-bodied: concentrated ripe cherry, cedar, baking spice · 2024, ROCCA; Tuscany-IT · 15/60

PINOT NOIR medium-bodied: black cherry, pomegranate, black tea · 2024, La Brunne; Elgin-South Africa · 15/60

CABERNET BLEND full-bodied: dark plum, cocoa, leather, spice · 2021, 'ERSA', Francesca Fiasco; Campania-IT · 16/64

PREMIUM RED WINE POURS

2019 Chianti Classico DOCG, ROCCO: fresh, bright and expressive, light on the palate and easy drinking with bright acidity and tart red fruit notes; Tuscany-IT · 20 glass / 78 bottle

2018 'Domani' Barolo Classic DOCG, Camparo: elegantly perfumed Nebbiolo featuring tart cherry, violets, sweet tobacco; approachable and balanced with moderate tannins; Piedmont-IT · 30 glass / 118 bottle (organic)

2022 'IL DEBBIO,' Cabernet Franc, Emiliano Falsini- An elegant, bold expression of Cabernet Franc from coastal Tuscany with expressive black currant, wild tuscan herbs, cocoa, peppercorn, cedar · 28 glass / 110 bottle (organic)

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

AL DENTE Italian-style Pilsner, TALEA Beer Co., Brooklyn-NY, 5.0% ABV, 12oz. can · 6

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

'PHONY WHITE NEGRONI' floral, citrus forward, from Brooklyn- based amaro producer, St. Agrestis · 8

'PHONY ESPRESSO NEGRONI' coffee, orange, dark chocolate, from Brooklyn- based amaro producer, St. Agrestis · 8

CHINOTTO MULE chinotto Italian 'amaro' soda, lime juice · 8

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

PERONI 0.0 European Pale Lager, Nastro Azzurro, 12oz. bottle · 6

CASAMARA CLUB SODA amaro-inspired, invigorating, herbal and fresh · 6

SAN PELLEGRINO ITALIAN SODAS limonata, aranciata · 3

DESSERTS

SALTED BUTTERSCOTCH BUDINO

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

TIRAMISU

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

OLIVE OIL CAKE

Lancaster County fruits and herbs (v) · 15

AFFOGATO 'alla LUCA'

penny's vanilla ice cream, freshly pulled espresso, cocoa powder (gf, v) · 12

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%, Friuli-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, 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 · 13
- VECCHIO AMARO del CAPO** Distillery Gruner 1965, 35%, Calabria-IT · citrus blossom, spice, licorice · 12
- NEPETA** Nepeta 2018, 28%, Sicily-IT · wild mint, herbal tea, lemon balm · 13
- MAJORA** Nepeta 2018, 28%, Sicily-IT · aromatic orange blossom, herbaceous marjoram · 13
- MELETTI** Ascoli Piceno 1871, 32% Marche-IT · saffron, gentian, clove, honeyed orange blossom · 10
- MONTENEGRO** Montenegro 1885, 23%, Bologna-IT · orange caramel, vanilla, warm botanical spice · 13
- 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 · 12
- SETA** Amaro Seta, 30%, Lake Como- IT · vanilla, mulberry, rose petal, cardamom · 16
- CHIOT** Bordiga, 17%, Piedmont-IT · thyme, peppermint, juniper · 16
- AMARO DELLA SACRA** Antica Torino, 35% ABV, Torino-IT · green cardamom, cinnamon, vanilla, allspice · 13
- JEFFERSON** Vecchio Magazzino, 30%, Calabria-IT · bergamot, orange, gentian, vanilla · 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 · 11
- AVERNA** Fratelli Averna 1859, 29%, Sicily-IT · cola, vanilla, subtle licorice, cocoa, orange · 12
- 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 · 13
- WALCHER** Walcher Distillery, 28%, South Tyrol-IT · vibrant citrus, ripe berries, coffee, eucalyptus · 13
- SEE THE ELEPHANT** 'Amaro di Rucola', 30%, Amalfi Coast-IT · caramel, espresso, bubblemint, warming spices · 13
- ABANO** Luxardo 1952, 30%, Padua-IT · burnt sugar, tobacco box, black pepper, eucalyptus · 12
- NARDINI** Muccia 1779, 29% Veneto-IT · peppercorn, citrus caramel, cocoa, spice · 15
- AMARO DI ANGOSTURA** 2014, 35%, West Indies · cinnamon, clove, caramel, cardamom, root beer · 13
- CIOCIARO** Vincenzo Paulucci, 30%, Ciociaria-IT · fresh orange zest, caramelized sugars, gentian · 15
- AMARO DELL'ETNA** Agrosan Sicilia 1901, 29%, Austa-Sicily-IT · burnt caramel, bitter orange, cola spice · 13

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 · 13
- AMARO NOVEIS** Distillerie Francoli, 24%, Piedmont-IT · spiced molasses, herbs, buckwheat honey · 12
- ALTA VERDE** Cappelletti 1909, 24%, Trento-IT · alpine herbs, lemon peel, floral chamomile tea · 11

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
- ROGER 'EXTRA STRONG'** Vecchio Magazzino Doganale
- CYNAR** Gruppo Campari 1952, 16.5% Milan-IT · savory dried herbs, thistle, black tea, buckwheat honey · 10
- 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 · 10
- 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 · 11
- BRANCA MENTA** Branca 1963, 30%, Milan-IT · syrupy cola, spearmint, aloe, chamomile · 11
- ELISIR** Cappelletti 1909, 16%, Trento-IT · tart madeira, juicy, dandelion, pine, earth · 12
- 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
- VARNELLI SIBILLA** Varnelli 1868, 34% Marche-IT · bitter herbs, dried fruit, honey · 15

AMARO FLIGHTS house-curated amaro flights, three one-ounce pours · 19

GENTLE INTRODUCTION *entry-level selections* Cardamaro · Montenegro · Camatti

IF THE BOOT FITS *southern-Italian selections* Amara Rossa · Lucano · Aversa

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 · Fernet Pianta

SPARKLING WINES

PROSECCO 2022, Rocchina, Veneto-Italy · 56

ROSE BRUT 2023, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)

TREBBIANO SPOLETINO PET NAT 2023, '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 · 56

WHITE WINES

PINOT GRIGIO 2024, Rocchina; Veneto-Italy · 46

FAVORITA 2024, TerraBianca; Piedmont-Italy · 48 (organic)

GRÜNER VELTLINER 2024, Brunn; Niederosterreich-Austria, 1 Liter · 49 (natural/organic)

ARNEIS 2023, Malvira; Piedmont-Italy · 55

GRILLO 2024, Ottoventi; Sicily-Italy · 45 (sustainable)

VERDICCHIO 2024, 'Tralivio', Sartarelli; Le Marche-Italy · 52 (organic)

FALANGHINA 2023, Bosco di Medici; Pompeii-Italy · 50 (organic)

VERMENTINO 2024, 'VIA AURELIA', Emiliano Falsini; Tuscany-Italy · 70 (organic)

CHARDONNAY 2022, 'Menagerie', T & D; South Africa · 60

PINOT BLANC 2018, Robert Sinskey Vineyards; Carneros-California · 72 (organic)

CHARDONNAY 2023, 'Linda Vista Vineyard', Matthiasson; Napa Valley-California · 80 (organic)

ROSE WINES

PINOT NOIR 2025, 'LEMONADE'; Day Wines-Oregon · 58 (organic)

GAMAY 2023, Jolie-Laide; El Dorado County-California · 72 (organic)

NERELLO MASCALESE 2024, 'SCIAURO', Emiliano Falsini; Sicily-IT · 78 (organic)

NEBBIOLO 2024, Massimo Rivetti; Piedmont-IT · 50 (organic)

ORANGE WINES

PINOT GRIS/RIESLING/CHARDONNAY BLEND 2023, 'Mutual Feelings', Pray Tell Wines, Oregon · 75 (organic)

BLEND 2021, 'Mulatschak', Meinklang; Burgenland-Austria · 55 (natural/organic)

PINOT GRIS/RIESLING BLEND 2025, 'Vin de Day's L'Orange', Day Wines; Willainette-Oregon · 65 (natural/organic)



BEVERAGE MENU

RED WINES

SANGIOVESE 2024, Rocca; Tuscany Italy • 60

PINOT NOIR 2025, La Brune; Elgin-South Africa • 60

FRAPPATO 2022, Paolo Cali, Sicily-Italy • 55 (organic)

GRENACHE 2022, 'Opra' Madrevite; Umbria-Italy • 48 (organic)

MONTEPULCIANO D'ABRUZZO 2023, Vigneti Radica; Abruzzo-Italy • 48 (organic)

CHIANTI CLASSICO 2019, Rocco; Tuscany-Italy • 78

PINOT NOIR 2023, SCRIBE; Carneros-California • 92 (organic)

NERELLO MASCALESE 2023, Etna Rosso-Emiliano Falsini; Sicily-IT • 78

PINOT NOIR 2022, Pence Ranch; Santa Rita Hills-California • 68

BARBERA D'ALBA 2022, PACE; Piedmont-Italy • 49 (natural/organic)

BARBARESCO 2020, 'Froi', Massimo Rivetti; Neive-Piedmont-Italy • 95

CHIANTI CLASSICO 2022, Castello dei Rampolla; Tuscany-Italy • 105

MONTEPULCIANO D'ABRUZZO RISERVA 2019, 'Rubesto', Cantina Frentana; Abruzzo-Italy • 52 (organic)

NEBBIOLO 2023, 'Fralu', Bruno Rocca; Piedmont-Italy 750ml • 72 / 2022, 1.5L Magnum • 150

SANGIOVESE 2023, Chiara Condello; Emilia Romagna-Italy (natural/organic) 750ml • 70 / 1.5L Magnum • 130

SANGIOVESE/CABERNET BLEND 2024, Ciacci Piccolomini; Tuscany-Italy • 60

CABERNET BLEND 2021, 'ERSA', Francesca Fiasco; Campania-IT • 64

BAROLO 2019, 'Boiolo', Camparo; Piedmont-Italy • 120 (organic)

RED BLEND 2018 'POV' Robert Sinskey Vineyards; Napa Valley-California • 110 (organic)

CABERNET FRANC 2022, 'IL DEBBIO', Emiliano Falsini; Tuscany-Italy • 110 (organic)

SUPER TUSCAN 2021, Le Sughere di Frassinello; Tuscany-Italy • 78

CABERNET SAUVIGNON 2021, BREA; Paso Robles-California • 90 (natural/organic)

BRUNELLO DI MONTALCINO 2020, Sasso di Sole; Tuscany-Italy • 100

CABERNET SAUVIGNON 2020 'LV Vineyard', Matthiasson; Napa Valley-CA (organic) 750ml • 150 / 1.5L Magnum • 410

BRUNELLO DI MONTALCINO 2020, Ciacci Piccolomini; Tuscany-Italy • 140

AMARONE DELLA VALPOLICELLA 2018, Montecariano; Veneto-Italy, 750 ml • 110 (organic)