



To Our Valued Guests,

Our indoor dining rooms, and bar seats are available via reservation. Our outdoor patio is open for walk-in guests beginning in April and is weather dependent

Please note, our pizza offerings have moved to 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.
- 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](http://lucalancaster.com)

The LUCA Family

Follow us on Instagram @luca\_lancaster and @pizzerialuca\_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, summer vegetable caponata, pantelleria capers, summer herbs (v, gf) · 15
- CROSTINO** focaccia, hearth-grilled & chili-spiced eggplant, pickled chilies, goat's milk feta cheese · 13
- SUMMER FRUITS & PROSCIUTTO** this week's best local fruit, prosciutto di parma, mint, pianogrillo olive oil (gf) · 13
- WARM MOZZARELLA** stretched-to-order caputo brother's mozzarella, pianogrillo olive oil, trapani sea salt (v, gf) · 15
- CARPACCIO** raw wagyu beef, crispy sunchokes, pantelleria capers, truffle-anchovy aioli · 19

### **VEGETABLES**

- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15
- HEIRLOOMS TOMATOES** tomato-herb vinegar, persian cucumbers, ricotta salata, summer herbs, evoo (v, gf) · 12
- CRISPY POTATOES** crispy-fried, roasted garlic, rosemary, LUCA profumo, shmaltz, aged-vinegar aioli · 11
- SWEET CORN** baked corn, charred husk cream, heirloom peppers, breadcrumbs, chives (v) · 13
- JIMMY NARDELLO PEPPERS** hearth-roasted heirloom peppers, aged vinegar, oregano, evoo (v, gf) · 12

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

- BUTTONI** ricotta stuffed ravioli, cherry tomatoes, basil, toasted garlic, parmigiano reggiano (v) · 22
- GNOCCHI** housemade potato gnocchi, sweet corn, smoked pancetta, truffle, parmigiano reggiano · 23
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 20
- FUSILLI** vibrant basil pesto, caputo brother's ricotta cheese, lemon zest, pine nuts, evoo (v) · 20
- SPAGHETTI** faella spaghetti, bottarga, lemon zest, parsley, breadcrumbs · 19

### **ENTREES FROM THE HEARTH & WOOD-BURNING OVEN**

- 'THE LUCA CHICKEN'** brined, hearth-smoked & wood oven roasted natural chicken, creamed sweet corn, young puntarelle greens, meyer lemon, pounded herb sauce (gf) · 28
- SWORDFISH POLPETTE** sicilian-style swordfish balls, cherry tomatoes, taggiasca olives, capers, pecorino · 25
- BEEF SPIEDINI** grilled hanger steak skewer, olive-oil braised & charred new potatoes, heirloom pepper ragu (gf) · 30
- SUMMER SAUSAGE** summer shell beans, slow-cooked tomatoes, meyer lemon, summer herbs (gf) · 29
- LAMB** wood-oven baked lamb cannelloni, stuffed with braised lamb, rainbow chard, herbs, fontina cheese · 25
- DRY-AGED BEEF STRIP** wood-grilled 12oz. aged strip steak, summer vegetable caponata, hearth jus (gf) · 70

*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

**ROSA SPRITZ** cocchi rosa & select aperitivi, limoncello, prosecco, soda · 14

**SBAGLIATO 'BIANCO'** luxardo bitter, cap corse, cocchi americano, prosecco · 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, melletti amaro, angostura bitters, cocchi torino, orange peel · 15

**LUCANO MULE** lucano amaro, vodka, lime juice, ginger beer, soda water, 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

**MARGARITA ITALIANO** blanco tequila, cocchi americano, aperol, lime juice · 15

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

**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

**ISOLA BIANCO** *mineral & citrus-driven white blend, notes of florals* · 2022, Alcesti, Sicily-Italy · 11/41 (organic)

**ROSE** *medium-bodied, strawberry, lemon* · 2021 Lemonade, Oregon · 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* · 2021, Indie, Sicily-Italy · 15/60 (organic)

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

### BEER/CIDER

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

**PIZZETTA** Italian Lager, Dewey Beer Co., Dewey-Delaware, 5% ABV, 12oz can · 7

**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

**BODEM** IPA, Half Acre Beer Co., Chicago-IL, 6.7% 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, 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

**LAVENDER-LEMON SPRITZ** Lavender 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

**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

#### ZEPPOLINA

petite crispy fritters, cherry jam, dark chocolate, powdered sugar · 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, 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 GRASSHOPPER** creme de cacao, creme de menthe, fernet branca and 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, 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

**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)  
**RED PET NAT** 2021, 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** 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)  
**ISOLA BIANCO** 2022, Alcesti, Sicily-Italy · 41 (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 BLEND** 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, 'Beaujolais is not dead' Beaujolais-France · 77 (organic)  
**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 Sghere 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)  
**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)