

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, shaved rhubarb and fennel, hearth-smoked almond (gf, v) · 15
- STUFFED OLIVES** salt cod stuffed & wood-grilled giant olives, salsa verde, new potatoes, meyer lemon (gf) · 14
- INSALATA DI CAMPO** Lancaster County lettuces, herbs, flowers, peach vinegar from last year's harvest (gf, v) · 16
- CRISPY POTATOES** crispy-fried, roasted garlic, rosemary, LUCA profumo, shmaltz, aged-vinegar aioli (gf) · 13
- GRILLED OCTOPUS** potato and ramp puree, cerignola olive, garlic scapes, hearth-grilled peas, meyer lemon (gf) · 21
- LITTLE GEM LETTUCES** lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese, chives · 15
- CARTA DI MUSICA** smashed english peas, LUCA ricotta, basil, mint, preserved lemon, aleppo chili (v) · 18
- 'PANE DI RECCO'** wood-oven baked flatbread, taleggio & provola cheeses, savory herb oil (v) · 20
 add calabrian chilies · 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*

- GNOCCHI 'alla Papalina'** english peas, prosciutto cotto, black pepper, parmigiano reggiano · 26
- FUSILLONE** zucchini and basil sauce, squash blossoms, lemon zest, pecorino romano (v) · 24
- TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragù bolognese, grana padano cheese · 25
- HERITAGE PORK CRESPELLE** buckwheat crepe, slow-cooked pork, glazed heirloom onions, marinated escarole · 29
- NONNAS RAVIOLI** ricotta & parmigiano stuffed ravioli, whey butter, sugar peas, lemon, mint (v) · 25 (limited availability)

ENTREES FROM THE HEARTH & WOOD -BURNING OVEN

- 'THE LUCA CHICKEN'** brined & wood oven-roasted chicken, hearth-grilled snap peas, fava beans, young dandelion, creamy herb sauce, fermented chili oil (gf) · 34
- BRANZINO** wood-grilled whole fish, young zucchini, Earl's spinach, butter sauce, arbequina olive 'condita' (gf) · 36
- HANGER STEAK** wood-grilled beef, white turnips, cavolo nero & white 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.

LUCA

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 'COMO' AMARO SODA alpine-inspired, invigorating, herbal and fresh · 6

SAN PELLEGRINO ITALIAN SODAS limonata, aranciata · 3

LUCA

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