



To Our Valued Guests,

In the best way we know how we are offering our love to our community by offering food and beverage! We are now happy to also be able to have some in-house guests again as well as still offering our take-out options.

Curbside Take-Out food, cocktails, and bottle wines - **Wednesday through Sunday, 4PM-9PM**

Please call 717- 553-5770 ext #2

(We are unable to sell cocktails 'to go' that are made with wine or prosecco, per PLCB rules)

When one of our team members are able to assist you, they will need:

- The text-able phone number for the person who will be picking up
- First and Last Name
- The make, model, and color of the vehicle that will be picking up.
- Your order and we will give you an estimated pick up time.
- We will be taking credit card payments over the phone. We will not be accepting cash payments at this time.

Some easy steps for Pickup: **We do request that you also wear a mask for picking up.**

For any alcohol pickups, the trunk of your vehicle must be opened for us to deliver to.

- Our team will text you with the estimated pickup time for your order.
- Once you have parked you can respond to that same text to let us know you have arrived.
- Once your order is ready, one of our teammates will deliver your order to your car and can hand it through a window.
- All of our team members will be wearing protective masks and gloves for both their safety and yours.

In-House Reservations:

- We will be offering limited seating with specified amounts of time per reservation to 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 and not have people waiting at the front.
 - We are unable to seat any guests at the bar proper, we do offer reservations for the high top tables.
- Our team will be wearing masks and gloves as part of our uniforms. We do ask that as our guests, you also wear a mask when entering our building or traveling around the space. Masks can be removed when seated.

You will be able to find our seasonal menus on our social media pages and 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 makechange@lucalancaster.com



CURBSIDE TAKE-OUT & IN-HOUSE MENU

WEDNESDAY-SUNDAY 4PM-9PM

717-553-5770 EXT.# 2

Any items with * are not available for take out

CURED MEATS · ITALIAN CHEESES

PROSCIUTTO DI PARMA san michele, parma · 9

WILD BOAR SALAME salumeria biellese, nyc · 8

SPICY COPPA salumeria biellese, nyc · 7

MORTADELLA salumeria biellese, nyc · 7

ABONDANZA grand offering of all cured meats & cheese with accoutrements · 30

TUSCAN PECORINO pepper jelly · 8

PARMIGIANO REGGIANO pickled beans · 9

WHIPPED RICOTTA braised figs · 6

ROBIOLA ramp agrodolce · 7

SNACKS

HOUSEMADE FOCACCIA warmed slow-fermented focaccia, extra virgin olive oil (v) · 4

GRISSINI mario fongo hand-rolled breadsticks from Asti, Italy (v) · 4

WARM MARINATED OLIVES mixed marinated olives, bay leaf, dried chili, orange zest (v, gf) · 7

CANTABRIAN ANCHOVIES the finest anchovies in the world, extra virgin olive oil, focaccia · 8

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

BURRATA creamy mozzarella, PA asian pear jam, smoked prosciutto, focaccia · 14

LITTLE GEM LETTUCES lemon-garlic dressing, focaccia croutons, evoo, grana padano cheese · 13

***CARPACCIO** shaved raw beef, truffle aioli, smoked tomato, crispy sunchoke, grana padano · 14

AUTUMN VEGETABLE FRITTO MISTO crispy-fried vegetables, pumpkin seed & sage pesto (v) · 9

KALE tuscan kale, honeycrisp apples, pecorino, marcona almond, preserved lemon vin. (v, gf) · 13

SCAMORZA lightly smoked & melted mozzarella, black truffle honey, grilled bread, chives (v) · 12

PASTA *fresh pastas are handmade in house, gluten-free pasta add \$2.50, gluten-free gnocchi add \$3.00*

CONCHIGLIE autumn squash crema, spiced pork sausage, mozzarella cheese, sage pesto (v) · 18

RIGATONI rustic pork ragu, toasted garlic, rosemary, allspice, crispy bread crumbs, parmigiano · 16

TAGLIATELLE BOLOGNESE hand cut tagliatelle, classic ragu bolognese, parmigiano reggiano · 18

RAVIOLI kale & ricotta stuffed pasta, slow-cooked garlic, pecorino, hazelnuts · 19

GNOCCHI 'al ORO' housemade gnocchi, taleggio crema, white truffle, 36 month parmigiano (v) · 17

PIZZA

VINCENZO taleggio crema, brussels sprouts, pancetta, caramelized onion, caputo mozzarella · 18

PICCANTE spicy tomato sauce, shaved garlic, pecorino, mozzarella, soppressata, hot honey · 18

NORCIA taleggio crema, mozzarella, thyme, black truffle, pancetta, black pepper · 19

MARGHERITA bianco di napoli tomatoes, garlic, basil, caputo mozzarella, evoo (v) · 16

FUNGHI crema, wood roasted mushrooms, thyme, fontina, mozzarella, pickled mustard seeds (v) · 18

ZUCCA squash crema, roasted squash, cippolini onion, tuscan kale, fontina, sage, mozzarella (v) · 17

*Limited Gluten Free Crusts available for Margherita, Piccante & Funghi pizzas only · \$5 additional

PIZZA ADD-ONS:

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

DESSERT

SALTED BUTTERSCOTCH BUDINO

bourbon butterscotch pudding with caramel, whipped mascarpone & malt flakes · 7

TORTA 'DELLA OPERA'

layered chocolate cake with hazelnut cream, chocolate ganache · 9

FIG LEAF PANNA COTTA

fig jam, candied pistachios · 8

Please advise us of any allergens or dietary restrictions · Any dishes marked with (gf) indicates 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 2% 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.



IN-HOUSE BEVERAGE MENU WEDNESDAY-SUNDAY 4PM-9PM

COCKTAILS

- CAPPELLETTI SPRITZ** cappelletti aperitivo, prosecco, soda water, olive, orange peel · 10
VINO È VITA red wine, cardamaro amaro, apple brandy, caffo solara, ginger beer · 12
ALL' ANTICA blended whiskey, forthave 'marseille' amaro, demerara, orange bitters, autumn herbs · 14
BRUTO NEGRONI forthave aperitivo, ramazotti amaro, hayman's gin, orange peel · 12
VIA DOMITIA meletti amaro, barrel-aged grappa, bonal aperitif, benedictine, bitters · 13
ALPINE SOUR braulio amaro, elijah craig bourbon,, lemon juice, egg white, rosemary · 13

WINES-BY-THE-GLASS

- PROSECCO** 2018, Rocchina; Treviso-Italy · 11/42
GAVI 2018, La Luciana; Peimonte-IT · 11/43
CHARDONNAY 2019, Cantina Frentana; Abruzzo-Italy · 12/45 (organic)
SANGIOVESE 2018, Scarpetta, Tuscany-IT · 10/39
NERO D'AVOLA 2018, Ottoventi; Sicily-Italy · 12/47

BEER

- PERONI** European Pale Lager, Nastro Azzurro, 5.1% ABV, 12oz bottle · 5
RIVERTRIP Belgian-style Session Ale, Allagash Brewing Company, 4.8% ABV, 16 oz. can · 10
GOLDEN SKY Blond Ale, South County Brewing, 4.2% ABV, 16 oz can · 8
HOUSE LAGER Helles Lager, Jack's Abby Craft Lagers, 5.2% ABV, 16 oz. draft · 7
SKETCHES OF SIMCOE American Wild Ale, Separatists Beer Project, 5.8% ABV, 12 oz. bottle · 20
BACK & FORTH Pale Ale, 2SP Brewing Co., PA, 5.0% ABV, 14 oz. draft · 8
COASTAL EVACUATION West Coast-style Double IPA, Cape May Brewing Co., 8% ABV, 12 oz. can · 7
UP, UP & AWAY New England-style Double IPA, 2SP Brewing Co., 8.0% ABV, 16 oz. can · 12
FURIOUS IPA, Surly Brewing Co., 6.7% ABV, 16 oz. can · 9
KING SUE Hazy Double IPA, Toppling Goliath Brewing Co., 7.8% ABV, 16 oz. can · 14
DARK TRUTH American Imperial Stout, Boulevard Brewing, 9.7% ABV, 12 oz bottle · 8

CIDER

- LUMMOX** Dry Cider with Citra hops, Ploughman's Farm Cidery, 6.9% ABV, 12 oz. can · 8
ROSEDALE American Dry Cider with Crabapples, Ploughman Cider, 7.8% ABV, 16 oz. bottle · 15
MODERN SPARKLING Bottle-Conditioned Dry Cider, Dressler Estate, 7.3% ABV, 16 oz.l bottle · 15
BIRDWATCHER Dry Cider with Peaches, Ploughman's Farm Cidery, 6.9% ABV, 12 oz. can · 8

NON-ALCOHOLIC COCKTAILS

- STRAIGHT-EDGE NEGRONI** N/A San Bitter aperitif, juniper tea, demerara syrup, orange peel · 6
LEMON-BASIL FIZZ Limonata soda, lemon juice, basil syrup, egg white, soda, basil leaf · 7
I'ERBORISTA N/A amaro soda, ginger beer, demerara syrup, lemon, rosemary · 7

NON-ALCOHOLIC BEVERAGES

- HOUSE-BREWED UNSWEETENED ICED TEA** · 3
COCA COLA PRODUCTS · 2
SAN PELLEGRINO ITALIAN SODAS limonata, aranciata, or chinotto · 3
ACQUA PANNA Italian natural spring water, 1L · 3
SAN PELLEGRINO Italian sparkling water, 750 ml · 3

SPARKLING WINES

PROSECCO 2018, Indigeno; Treviso-Italy · 42

ROSE BRUT N/V, Scarpetta; Veneto-Italy · 35

LAMBRUSCO DI MODENA 'Nicchia' Familia Carafoli; Modena-Italy · 39

PET NAT 2019, 'Foam White' Meinklang; Burgenland-Austria · 65 (natural/biodynamic)

ROSE WINES

SANGIOVESE ROSE 2018, La Spinetta 'Il Rose de Casanova'; Tuscany-Italy · 47

PINOT NOIR ROSE 2019, Bloomer Creek; Finger Lakes- NY · 47 (natural/biodynamic)

WHITE WINES

PINOT GRIGIO 2018, Cantina de Caldaro; Alto Adige-Italy · 39

PINOT BIANCO 2017, Terlano; Alto Adige-Italy · 42

RIESLING/GRUNER VELTLINER 2018, Andorfer 'Vorgeschmack White'; Kamptal-Austria · 46 (natural/organic)

GRILLO 2019, Clara Sala, Sicily-IT · 38 (natural/organic)

VERMENTINO 2018, La Spinetta; Tuscany-Italy · 50

CHARDONNAY 2018, Castelfeder; Trentino-Italy · 40

ROUSSANE 2017, Brezeme; Rhone Valley-France · 58 (natural/biodynamic)

CHARDONNAY 2018, BREA Wine Co; Santa Barbara County-California · 44 (natural/organic)

RED WINES

TEROLDEGO 2018, Foradori 'LEZER'; Trentino-Italy · 48 (natural/biodynamic)

BARBERA 2018, FUSO; Piedmont-Italy · 46 (natural/biodynamic)

MONTEPULCIANO D'ABRUZZO 2018, Cirelli; Abruzzo-Italy · 39 (natural/organic)

PINOT NOIR 2017, BREA; Santa Lucia Highlands-California · 54 (natural/organic)

CHIANTI CLASSICO 2017, Montesecondo; Tuscany-Italy · 56 (natural/organic)

SANGIOVESE/MERLOT 2018, 'Il Terzo Grado' The Juice Asylum; Montepulciano-Italy · 56 (natural/organic)

DOLCETTO 2018, Bruno Rocca; Piedmont-Italy · 49

SANGIOVESE 2017, Chiara Condello; Emilia Romagna-Italy · 45 (natural/organic)

NERELLO MASCALESE 2017, Cottanera 'Diciassettesalme'; Sicily-Italy · 65

MONTEPULCIANO d'ABRUZZO/SANGIOVESE 2018, 'Conte Rosso', Il Conte Villa Prandone; Le Marche-Italy · 43

CABERNET SAUVIGNON 2017, BREA; Paso Robles-California · 60 (natural/organic)

SUPER TUSCAN 2016, Le Sghere di Frassinello; Tuscany-Italy · 68

RESERVE WINES

CHARDONNAY 2017, Vie de Romans, Friuli-Italy, 750ml · 100

PINOT NOIR 2018, Drew 'Fog Eater', Anderson Valley-California · 88

SUPER TUSCAN 2010, Capezzana 'Villa di Trefiano', Carmignano-Italy, 750ml · 90

CHIANTI RISERVA 2013, La Spinetta, Tuscany-Italy, 750ml · 85

BARBARESCO 2016, Produttori Del Barbaresco, Piedmont-Italy, 750ml · 98

BAROLO 2015, La Spinetta 'Garretti', Piedmont-Italy, 750ml · 142

AMARONE DELLA VALPOLICELLA 2015, Bertani 'VALPANTENA', Veneto-Italy, 750ml · 143

LIGHT AND FLORAL

AMARA ROSSA Amara distillery, 30%, Sicily-IT · candied orange peel, almond, citrus blossom · 11
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
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
AMARO PASUBIO Cappelletti 1909, 18%, Trento-IT · aged wine, fermented blackberry, tobacco, herbs · 9
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
NARDINI 'TAGLIATELLA' Ditta Bortolo Nardini 1779, 35%, Veneto-IT · orange blossom, cherry, botanicals · 13

DARK AND SWEET

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
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 DI ANGOSTURA 2014, 35%, West Indies · cinnamon, clove, caramel, cardamom, root beer · 10

SMOKEY

ZUCCA RABARBARO Ettore Zucca 1845, 30%, Milan-IT · tobacco, cardamom, resinous herbs · 11
SFUMATO Cappelletti 1909, 20%, Trento-IT · resinous herbs, mountain berries, smoky tobacco, rhubarb · 9
VARNELLI DELL'ERBORISTA Muccia 1868, 21%, Marche-IT · thistle, chamomile, straw, wildflower honey · 15
VARNELLI SIBILLA Muccia 1868, 21%, Marche-IT · chestnut honey, sweet earth, botanical spice · 15
AMARO dell'ETNA Agrosan 1901, 29%, Sicily-IT · bitter citrus, vanilla, orange peel, spices · 9

ALPINE

DENTE DI LEONE Saint Marcel, 32.6% Valle d'Aosta-IT · complex alpine herbs, citrus peel, dandelion root · 13
BRAULIO Gruppo Camparo 1875, 21%, Lombardy-IT · chamomile, pine, spearmint, honey, spice · 12
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 AND EARTHY

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
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
CONTRATTO FERNET Contratto 1920, 30%, Piedmont-IT · licorice, sugar cane, saffras root, chamomile · 12
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
MONTE SAN COSTANZO Nastro D'oro, 30%, Sorrentina-IT · mint, wild herbs, baking chocolate · 9

AMARO FLIGHTS house-curated amaro flights · 16

FIRST TIMER Cardamaro · Montenegro · Averna

SOUTHERN ITALY Amara Rossa · Amaro Dell'Etna · Lucano

ALPINE Noveis · Dente De Leone · Braulio

LEFT FIELD Pasubio · Angostura · Sfumato

INTERMEDIATE Nonino · Nardini · Ramazotti

ADVANCED Cynar · Dell' Erborista · Zucca Rabarbaro

MAKE IT HURT Sibilla · Alta Verde · Elisir Novasalus

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

ALESSIO di TORINO Rosso herbal, caramel, orange peel, rich, slight bitterness · 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

Lititz Springs · Tito's · Ketel One · Boyd and Blair

GIN

Lititz Springs · Bluecoat · Beefeater · Hendricks · Haymans · Barr Hill · Botanist

RUM

Faber White Rum · Maggie's Farm · Diplomatico · Plantation

TEQUILA

El Jimador Silver · Altos Blanco · Casamigos Anejo

MEZCAL

Vida · Ilegal · Yuu Baal

WHISKEY

RYE Bulleit Rye · Rittenhouse · Woodford · Stoll & Wolfe · Thistle Finch

BOURBON Old Forester · Elijah Craig · Woodford Reserve · Bulleit · Michter's · Clyde May's · Basil Hayden · Widow Jane · Woodford Double Oak

IRISH Jameson · Red Breast 12 · Red Breast 15

SCOTCH

Glenlivet 12 · Glenlivet 15 · Laphroaig 10 · Talisker 10 · Lagavulin 16 · Monkey Shoulder

BRANDY

Lairds · Torres 10 Year · Dominique Italiano Riserva

COGNAC

Mason Rouge VSOP

GRAPPA

BERTA GRAPPA: Chianti, Nebbiolo, Amarone

NARDINI: Grappa

VECCHIA: Caffo Grappa

SIBONA: Camomilla, Madeira, Roviere, Porto

NONINO: Moscato

POLI: Miele, Mirtillo