



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](mailto: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 · 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, cipolini 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

*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, cointreau, 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, mancino rosso, 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

**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

**POMPEII** Mosaic-hopped IPA, Toppling Goliath Brewing Co. 5.8% ABV. 16 oz. can · 9

**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. 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, Indigenous; 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, Cantina Frentana, 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 '*Diciasettesalme*'; 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 Sughere 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  
**BRUNELLO DI MONTALCINO** 2011, Fanti, Tuscany-Italy · 115  
**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



## DESSERT MENU

WEDNESDAY-SUNDAY 4PM-9PM

### DESSERTS

**SALTED BUTTERSCOTCH BUDINO** bourbon butterscotch pudding with caramel, whipped mascarpone & malt flakes · 7

**TORTA 'DELLA OPERA'** layered chocolate cake, hazelnut cream, chocolate ganache, candied hazelnuts · 9

**FIG LEAF PANNA COTTA** classic custard infused with toasted fig leaf, slow-cooked fig jam, candied pistachios (gf) · 8

### AFTER-DINNER DRINKS

**VIN SANTO** san felice, tuscan-italy: Tuscan dessert wine with notes of apricot, honey & almond · 12

**CARPANO FLIP** carpano antica vermouth, abano amaro, black walnut bitters, whole egg, nutmeg · 15

**AMERICANO-ITALIANO** LUCA coffee liqueur, sibona amaro, espresso, cane sugar, steamed milk · 9

**ESPRESSO MARTINI** vodka, borghetti espresso liqueur, espresso · 12

**AMARO** 2 oz. pour--please ask for a list of entire amaro collection

**AMARA ROSSA** Amara distillery, 30%, Sicily-IT · candied orange peel, almond, citrus blossom · 11

**MONTENEGRO** Montenegro 1885, 23%, Bologna-IT · orange, caramel, vanilla, botanical spice · 12

**DENTE DI LEONE** Saint Marcel, 32.6% Valle d'Aosta-IT · alpine herbs, citrus peel, dandelion root · 13

**BRAULIO** Gruppo Camparo 1875, 21%, Lombardy-IT · chamomile, pine, spearmint, honey, spice · 12

**NARDINI** Muccia 1779, 29% Veneto-IT · peppercorn, citrus caramel, cocoa, spice · 15

**ESPRESSO, COFFEE, & TEA** commonplace coffee, Pittsburgh, PA

**HONEY BADGER** espresso, steamed milk, smoked honey, black cardamom, cinnamon · 4

**ROLEX** espresso, cane sugar, fig leaf tea · 3.5

**ESPRESSO** commonplace coffee, Pittsburgh, PA · 2.5

**MACCHIATO** equal parts espresso & steamed milk · 3.25

**CAPPUCCINO** espresso with steamed milk · 3.5

**HAZELNUT MOCHA** espresso with nutella ganache and steamed milk · 3

**COFFEE** freshly brewed drip coffee · 3

**TEA** · 3

*caffeinated:* english breakfast, earl grey, jasmine

*caffeine free:* ginger-lemon, chamomile, rooibos

### 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 · Beefeater · Bluecoat · Haymans · St. George · Botanist

#### **RUM**

Castillo Silver Rum · Maggie's Farm, spiced · Plantation 5 year aged

#### **TEQUILA · MEZCAL**

Altos Bianco · Vida Mezcal · Casamigos Anejo

#### **WHISKEY**

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

**BOURBON** Old Forester · Bulleit · Elijah Craig · Woodford Reserve · Basil Hayden · Widow Jane · Woodford Double Oak

**IRISH** Red Breast 12yr · Red Breast 15yr

#### **SCOTCH**

Glenlivet 12 · Monkey Shoulder · Laphroaig 10yr

#### **BRANDY**

Torres 10 · Dominique Italiano Riserva

#### **GRAPPA**

SIBONA: botti di Rovier

SIBONA: botti da Porto