



To Our Valued Guests,

In the best way we know how we are offering our love to our community by offering food and beverage!

With the newest mandates for restaurants we will be able to offer indoor dining at 75% of our occupancy beginning April 4th 2021. We will also be offering our open air outdoor Patio and our indoor Bar by reservations.

Continually, we will be heavily relying on take out to help support our team.

Your support through this time makes all the difference to all of us.

**CURBSIDE TAKE-OUT:** food, cocktails, and bottle wines - **Wednesday through Sunday, 4PM-9PM**

Please call 717- 553-5770 ext #2 during our business hours · or · order online through the 'Order Online' tab on our website before we open to reserve your pick up time.

(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.

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

**For any alcohol pickups, we need to deliver the purchase to either your trunk or backseat.**

- 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.
- All of our team members will be wearing protective masks for both their safety and yours.

**You can also order wines from The LUCA Bottle Shop online at**

**CLICK HERE:** <https://lucabottleshop.square.site/>

#### **RESERVATIONS:**

- As of April 4th 2021 we are able to offer 75% seating at our indoor dining rooms and Bar. We will also be offering limited seating on our outdoor patio, weather permitting. All locations are by reservation and will have specified amounts of time do dine 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.
- Our team will be wearing masks as part of our uniforms. We do require that as our guests, you also wear a mask when entering our building, traveling around the space, or when one of our team members is at the table to assist you.

You will be able to find our seasonal menus on our social media pages and on our website [lucalancaster.com](http://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 [info@lucalancaster.com](mailto:info@lucalancaster.com)



## CURBSIDE TAKE-OUT & DINNER MENU

WEDNESDAY-SUNDAY 4PM-9PM

717-553-5770 EXT.# 2

### CURED MEATS

**PROSCIUTTO DI PARMA** san michele, parma · 9

**WILD BOAR SALAME** salumeria biellese, nyc · 8

**MORTADELLA** salumeria biellese, nyc · 7

**ABONDANZA** grand offering of all cured meats & cheese with accoutrements · 24

### ITALIAN CHEESES

**TUSCAN PECORINO** pepper jelly · 8

**WHIPPED RICOTTA** braised figs · 6

**ROBIOLA** ramp agrodolce · 7

### SNACKS

**CRISPY POLENTA** wild nettles, pickled chilies, cured lardo (gf) · 6

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

**SPRING RADISHES** heirloom radishes, La Tur cheese mousse, meyer lemon zest, gray salt (v)(gf) · 7

**CANTABRIAN ANCHOVIES** perhaps the finest anchovies in the world, extra virgin olive oil, focaccia · 9

**ASIAGO & SOPPRESSATA SPREAD** spicy sopressata, aged asiago cheese, garlic, herbs, lemon, focaccia · 6

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

**BURRATA** wild ramps two-ways, smoked prosciutto, focaccia, extra virgin olive oil · 13

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

**SPRING CITRUS** satsuma mandarin, cara cara orange pistachios, cured shallots (v)(gf) · 12

**CRISPY SQUID** fried squid, charred spring onion salsa verde, lemon aioli · 14

**CRISPY POTATOES** twice-cooked, rosemary, 'profumo di luca', schmaltz, roasted garlic-vinegar aioli (gf) · 9

**\*when marked, these items can not be substituted with Gluten Free options.**

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

**\*'TRIANGOLI'** ricotta & castelrosso cheese ravioli, wild ramps, morel mushrooms, lemon butter (v) · 19

**GNOCCHI 'ALLA' NONNA** potato gnocchi, toasted garlic, basil, tomato, smoked ricotta salata cheese (v) · 17

**FREGOLA SARDA** semolina pearl pasta, east coast razor clams, wild nettle & mint pesto, meyer lemon · 18

**TAGLIATELLE BOLOGNESE** hand cut tagliatelle, classic ragu bolognese, grana padano cheese · 18

**\*VEAL CREPELLE** braised veal-stuffed crepe, spigarello greens, roasted fennel, porcini crema, fontina · 18

### PIZZA

**\*PRIMA** crema, fava bean pesto, buffalo mozzarella, pecorino, shaved meyer lemon, garlic, herbs (v) · 17

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

**\*BIANCO-ROSSO** mozzarella & pecorino cheese, savory tomato sauce, garlic, evoo (v) · 15

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

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

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

#### PIZZA ADD-ONS:

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

### 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

*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 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.*



**CURBSIDE TAKE-OUT  
BEVERAGE MENU  
WEDNESDAY-SUNDAY 4PM-9PM  
717-553-5770 EXT.# 2**

Our team is happy to assist you! The individual picking up must be 21 years of age and present a proper form of identification upon delivery for any purchase of alcohol. .  
· All alcoholic beverages must be delivered to the trunk or back seat of the vehicle.

**COCKTAILS TO-GO**

- ALL' ANTICA** bourbon, dente amaro, cocchi vermouht, bitters, orange peel · 14
- BRUTO NEGRONI** gin, forthave aperitivo, ramazotti amaro · 12
- AVERNA MULE** averna amaro, vodka, lemon juice, ginger beer, lime peel · 13
- LUCA SOUR** bourbon, amaro montenegro, amaretto, barolo chinato, lemon, egg white · 13

**BOTTLE WINES TO-GO**

We are able to sell our full list of in-house bottle wines through the LUCA Bottle Shop.  
<https://lucabottleshop.square.site/> You can purchase online and set up a date and pick up time.

If you order wines online and call for take-out food, just let us know so that we can coordinate the orders together.

You can also order wines while ordering your food, we will just need to run it as a separate transaction.

- There is a maximum of 4 bottles per transaction allowed by the PLCB. If you are looking for more than 4 bottles, we will need to run a separate transaction.

**BEER TO-GO**

- PERONI** European Pale Lager, Nastro Azzurro, 5.1% ABV, 12oz bottle · 5
- BIRRATIVO** Session-style, kettle-soured lager, St. Boniface Craft Brewing, 3.6% ABV, 16 oz. can · 8
- GOLDEN SKY** Blonde Ale, South County Brewing Co., 4.2% ABV, 16 oz can · 8
- 225 LAGER** American Lager, St. Boniface Craft Brewing, 4% ABV, 12 oz. can · 6
- SOLAR NEBULA** NE Pale Ale, South County Brewing Co., 5.0% ABV, 16 oz. can · 10
- COASTAL EVACUATION** West Coast-style Double IPA, Cape May Brewing Co., 8% ABV, 12 oz. can · 7
- FURIOUS** IPA, Surly Brewing Co., 6.7% ABV, 16 oz. can · 10
- KING SUE** Hazy Double IPA, Toppling Goliath Brewing Co., 7.8% ABV, 16 oz. can · 14
- BLACK CURRANT STOUT** Stout, St. Boniface Craft Brewing, 8.5% ABV, 16 oz. can · 11
- DARK THREAD** Chocolate Oat Porter, South County Brewing Co., 6.8% ABV, 16 oz. can · 12

**CIDER TO-GO**

- LUMMOX** Dry Cider with Citra hops, Ploughman's Farm Cidery, 6.9% ABV, 12 oz. can · 8
- BROTHER** Dry Cider with Quince, Ploughman's Farm Cidery, 6.9% ABV, 500ml bottle · 19

**NON-ALCOHOLIC COCKTAILS AND BEVERAGES TO-GO**

- STRAIGHT-EDGE NEGRONI** N/A San Bitter aperitif, juniper tea, demerara syrup, orange peel · 6
- LEMON-BASIL SPRITZ** Limonata soda, lemon juice, basil syrup, soda, basil leaf · 7
- L'ERBORISTA** N/A amaro soda, ginger beer, demerara syrup, lemon, rosemary · 7
- ACQUA PANNA** Italian natural spring water, 1L · 3
- SAN PELLEGRINO** Italian sparkling water, 750 ml · 3
- SAN PELLEGRINO ITALIAN SODAS** limonata, aranciata, or chinotto · 3



Don't forget to visit our LUCA Bottle Shop, now online! You can find a link on our website or go to [lucabottleshop.square.site](https://lucabottleshop.square.site)

Our team is available to assist with any questions. Call LUCA at 717-553-5770 #2