



To Our Valued Guests,

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

Our indoor dining rooms, outdoor uncovered patio, and bar seats are all available to book reservations. Click the link: <https://resy.com/cities/lcn/luca?date=2021-05-19&seats=2>

RESERVATIONS:

- All locations 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.
 - Outdoor patio reservations are subject to inclement weather and we can not guarantee that there will be an indoor option available.
- Following the CDC guidelines those that have been fully vaccinated, both guests and team members, wearing a mask is optional. Masks are strongly recommended for those that are not vaccinated.
- Due to our increased volume of dine-in guests, we will have very limited take-out options available on any given night.

LUCA BOTTLE SHOP:

Our LUCA Bottle Shop has a wide range of specialty wines available to order for pick-up.

<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, we will need to run a separate transaction.

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

You will be able to find our seasonal menus on our website here at <https://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



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

SPRITZ LIFE

APEROL SPRITZ aperol aperitivo, lime juice, prosecco, soda water, olive-orange garnish · 12

CORSICAN SPRITZ 'cap corse' corsican aperitif, lemon, basil, prosecco, soda water · 13

ROSE & RHUBARB SPRITZ rhubarb shrub, lillet rose aperitif, rose brut sparkling wine, soda water · 12

COCKTAILS

ALL' ANTICA bourbon, dente del leone amaro, cocchi torino vermouth, bitters, orange peel · 14

VERDE 'NEGRONI' nardini grappa, green chartreuse, del professore bianco vermouth · 14

LUCANO MULE lucano amaro, vodka, lime juice, ginger beer, soda water, lime peel · 12

ALFA-ROMEO blanco tequila, aperol aperitivo, strega liqueur, lemon juice · 12

LUCA SOUR bourbon, amaro montenegro, amaretto, barolo chinato, lemon juice, egg white · 13

WINES-BY-THE-GLASS

PROSECCO 2018, Rocchina; Treviso-Italy · 11/42

ROSE 2020, Le Patience, Languedoc-France · 12/48 (organic/natural)

GRUNER VELTLINER 2019, Weingut Oppenauer, Austria · 11/43 (organic/natural)

CHARDONNAY 2019, Cantina Frentana; Abruzzo-Italy · 12 (organic)

SANGIOVESE 2018, Scarpetta, Tuscany-Italy · 10

CABERNET BLEND 2015, Ciacci, Tuscany-Italy · 13/51

BEER

PERONI European Pale Lager, Nastro Azzurro, 5.1% ABV, 12oz bottle · 5

GOLDEN SKY Blonde Ale, South County Brewing Co., 4.2% ABV, 16 oz can · 8

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

AXE MAN IPA, Surly Brewing Co., 7.2% ABV, 16 oz. can · 11

UP & OUT Hazy IPA, 2SP Brewing Company, 6.0% ABV, 12 oz. can · 8

KING SUE Hazy Double IPA, Toppling Goliath Brewing Co., 7.8% ABV, 16 oz. can · 14

CIDER

LUMMOX Dry Cider with Citra hops, Ploughman's Farm Cidery, 6.9% ABV, 12 oz. can · 8

BIRDWATCHER Dry Cider with Peaches, Ploughman's Farm Cidery, 6.9% ABV, 12 oz. can · 7

BROTHER Dry Cider with Quince, Ploughman's Farm Cidery, 6.9% ABV, 500ml bottle · 19

NON-ALCOHOLIC COCKTAILS

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

RHUBARB LEMONADE rhubarb-hibiscus shrub, lemon juice, soda water · 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

- ROSE BRUT** 2020, Weingut Jurtschitsch; Kamptal-Austria · 65 (organic)
LAMBRUSCO BIANCO N/V, LINI 910; Emilia Romagna-Italy · 42
PINOT GRIS PET NAT 2019, 'Foam White', Meinklang; Burgenland-Austria · 65 (natural/biodynamic)
LAMBRUSCO 'Nicchia', Familia Carafoli; Modena-Italy · 39

ROSE WINES

- TEMPRANILLO ROSE** 2019, Illahe Vineyards; Willamette Valley-Oregon · 49 (sustainably farmed)
SANGIOVESE ROSE 2018, La Spinetta; Tuscany-Italy · 46 (sustainably farmed)
PINOT NOIR ROSE 2020, 'Una Lou', Scribe Winery; Sonoma-California · 54 (organic)
ZWEIGELT ROSE 2020, Weingut Jurtschitsch; Kamptal-Austria · 48 (natural/organic)

WHITE WINES

- PINOT GRIGIO** 2020, Bertani Velante; Friuli-Italy · 39
RIESLING/GRUNER VELTLINER 'Vorgeschmack White', Andorfer; Kamptal-Austria · 49 (natural/organic)
GRILLO 2019, Clara Sala; Sicily-Italy · 39 (organic)
ORANGE TREBBIANO 2020, Fongoli, Umbria, Italy · 49 (natural/organic)
ORANGE BLEND 2019, GULP HABLO, Castilla y Leon, Spain · 39
VERMENTINO 2018, La Spinetta; Tuscany-Italy · 52 (sustainably farmed)
CHARDONNAY 2019, BREA Wine Co; Santa Barbara County-California · 44 (natural/organic)

RED WINES

- TEROLDEGO** 2018, 'LEZER', Foradori; Trentino-Italy · 48 (natural/biodynamic)
BARBERA D'ALBA 2017, PACE; Piedmont-Italy · 44 (natural/organic)
MONTEPULCIANO D'ABRUZZO 2019, Cirelli; Abruzzo-Italy · 49 (natural/organic)
SANGIOVESE/MERLOT 2018, 'Il Terzo Grado' The Juice Asylum; Montepulciano-Italy · 56 (natural/organic)
PINOT NOIR 2018, BREA; Santa Lucia Highlands-California · 54 (natural/organic)
PINOT NOIR 2018, Scribe Winery; Carneros-Sonoma-California · 79
CHIANTI CLASSICO 2017, 'La Misse di Candialle' Candialle; Tuscany-Italy · 52 (organic)
SANGIOVESE 2017, Chiara Condello; Emilia Romagna-Italy · 45 (natural/organic)
BAROLO 2015, 'Garretti', La Spinetta; Piedmont-Italy · 130
BRUNELLO DI MONTALCINO 2015, Ciacci Piccolomini d'Aragona; Tuscany-Italy · 109
CHIANTI RISERVA 2013, La Spinetta; Tuscany-Italy · 85
CABERNET SAUVIGNON 2017, BREA; Paso Robles-California · 62 (natural/organic)
SUPER TUSCAN 2017, Le Sughere di Frassinello; Tuscany-Italy · 70
AMARONE DELLA VALPOLICELLA 2015, 'VALPANTENA', Bertani; Veneto-Italy, 750ml · 125



DINNER MENU

WEDNESDAY-SUNDAY 4PM-9PM

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

HOUSEMADE FOCACCIA warm slow-fermented focaccia, extra virgin olive oil (v) · 5

RHUBARB & LARDO BRUSCHETTA tangy rhubarb jam, cured Italian lardo, focaccia, grey salt · 7

BURRATA sweet cherries, aged balsamic, pistachio 'pesto', basil, focaccia (v) · 12 (add smoked prosciutto \$2)

FRITTO MISTO crispy-fried early summer vegetables, lemon, mint, goat's milk feta cheese (v, gf) · 13

WOOD-GRILLED BROCCOLINI prosciutto aioli, toast garlic-marjoram breadcrumbs · 12

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

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

'TRIANGOLI' ricotta & castelrosso cheese ravioli, summer squash & zucchini, truffle, lemon (v) · 19

GNOCCHI POMODORINI potato gnocchi, toasted garlic, basil, cherry tomatoes, ricotta salata cheese (v) · 17

VEAL CRESPELLE braised veal-stuffed crepe, shaved fennel, sugar snap peas, summer herb salad · 18

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

BUCATINI sauteed east coast squid, garlic, white wine, capers, chilies, soppressata-tomato ragu · 18

PIZZA

IORELLA crema, summer squash & blossoms, goat's milk ricotta cheese, chives, pecorino (v) · 18

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

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

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

ANGELO crema, wood-roasted spring onions, lamb sausage, garlic, mozzarella, feta cheese, dried chili · 19

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

PIZZA ADD-ONS:

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

FROM THE HEARTH

HALF-CHICKEN

wood-roasted chicken, arugula, fennel, castelvetro olive, pickled pepper, hearth jus (gf) · 26

WOOD-GRILLED WHOLE PRAWNS

head-on prawns, summer leeks, charred cucumber, fregola sarda, basil (gf) · 27

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.



DESSERT MENU

WEDNESDAY-SUNDAY 4PM-9PM

DESSERTS

SALTED BUTTERSCOTCH BUDINO bourbon butterscotch pudding with caramel, whipped mascarpone & malt flakes · 8

SEASONAL PANNA COTTA Italian custard that transitions with the seasons (gf) · 8

EXTRA VIRGIN OLIVE OIL CAKE lemon zest, summer fruit, whipped mascarpone · 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*

Summer Selections from our Nationally-recognized Amari 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

NEPETA Nepeta 2018, 28%, Sicily-IT · wild mint, herbal tea, lemon balm · 11

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 · 9

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

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 nutella ganache and steamed milk · 4

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 SIBILLA Muccia 1868, 21%, Marche-IT · chestnut honey, sweet earth, botanical spice · 15

ALPINE & BOTANICAL

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 · Nepeta · Lucano

ALPINE Noveis · Dente De Leone · Braulio

LEFT FIELD Pasubio · Angostura · Sfumato

INTERMEDIATE Nonino · Nardini · Ramazotti

ADVANCED Cynar · S. Maria Al Monte · 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

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

Tito's · Ketel One

GIN

Beefeater · Bluecoat · Haymans · Hendricks · Botanist

RUM

Castillo Silver Rum · Plantation 5 year aged

TEQUILA · MEZCAL

Altos Bianco · Vida del Maguey Mezcal · Casamigos Anejo

WHISKEY

RYE Old Overholt Bonded · Stoll & Wolfe · Woodford Reserve

BOURBON Old Grand Dad Bonded · Bulleit · Elijah Craig · Woodford Reserve

SCOTCH

Monkey Shoulder · Laphroaig 10yr

BRANDY

Torres 10 · Dominique Italiano Riserva

GRAPPA

NARDINI: grappa classico

SIBONA: botti di Rovere; oak barrel aged

SIBONA: botti da Porto; port barrel aged