



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.
- 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.

#### **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.

- 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

**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

**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 TO-GO**

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

#### **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

**SEASONAL LEMONADE** house-made shrub, lemon, soda water · 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

**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 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)

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

**HOUSEMADE FOCACCIA** wood-grilled, slow-fermented focaccia, extra virgin olive oil (v) · 6

**BRUSCHETTA** grilled focaccia, whipped ricotta cheese, 'hearth tomatoes', summer herbs, barolo vinegar (v) · 10

**BURRATA** summer peaches, husk cherries, sungold tomatoes, pistachio 'pesto', smoked prosciutto, focaccia · 14

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

**WOOD-GRILLED SHISHITO PEPPERS** prosciutto aioli, toasted garlic-marjoram breadcrumbs · 12

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

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

**'TRIANGOLI'** ricotta & castellosso cheese ravioli, summer squash & zucchini, truffle-lemon butter (v) · 19

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

**VEAL CREPPELLE** braised veal-stuffed crepe, salad of summer beans, summer peppers & herbs · 18

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

**BUCATINI** braised squid, garlic, white wine, capers, chilies, soppressata-tomato ragu · 18

### **PIZZA**

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

**MAIS** shaved summer corn, roasted shishito peppers, prosciutto cotto, mozzarella, crema, black pepper · 18

**TROPEA** crema, marinated tropea onions, sungold cherry tomatoes, summer savory, mozzarella, pecorino (v) · 18

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

**SALSICCIA** crema, pork sausage, hot & sweet peppers, tropea onion, caputo mozzarella · 19

\*Limited Gluten Free Crusts available for Margherita & Mais pizzas · \$5 additional

### **PIZZA ADD-ONS:**

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

### **FROM THE HEARTH**

#### **WOOD-ROASTED STRIP LOIN**

shaved summer corn, flash-roasted peppers, cherry tomatoes, tomato leaf salsa verde (gf) · 32

#### **WOOD-GRILLED WHOLE PRAWNS**

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

### **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

*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.*



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

### SPRITZ LIFE

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

**MONTENEGRO SPRITZ** amaro, cocchi americano, vermouth, italicus, lemon, prosecco, soda water · 13

**DOMENICA SPRITZ** apricot shrub, nepeta amaro, lemon juice, prosecco, 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, aloe 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, BREA Wine Co; Santa Barbara County-California · 13/50 (organic/natural)

**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

**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 in

**SEASONAL LEMONADE** house-made 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)

### 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



## 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 RABBARO** 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