



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 wines - **Wednesday through Sunday, 4PM-9PM**

Please call 717- 553-5770 ext #2

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 will be offering reservations for our bar seating, as we are not able to have any guests standing at the bar.
- 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

MENU UPDATED ON SEPTEMBER 12th, 2020

Any items with * are not available for take out

SMALL PLATES

BURRATA creamy mozzarella, focaccia, roasted grapes, speck, vincotto, evoo · 14

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

***CARPACCIO** shaved raw beef, truffle aioli, smoked tomato, sunchokes, grana padano · 15

BRUSCHETTA preserved tomatoes, sheep's milk ricotta, focaccia (v) · 9

SHISHITOS pan roasted peppers, preserved lemon aioli, bread crumb (v) · 14

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

SALUMI prosciutto di parma, biellese bresaola, cacciatorini, olives, housemade grissini · 18

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

STROZZAPRETI eggplant ragu, san marzano tomatoes, ricotta, herbs, evoo (v) · 17

GNOCCHI sweet corn, pancetta, wax peppers, truffle butter, grana padano cheese · 19

RIGATONI chicken ragu, roasted peppers, pecorino toscano, crispy bread crumbs · 18

SPAGHETTI pesto genovese, preserved lemon, pine nuts, piave (v) · 17

PIZZA

For take-out, to ensure that our pizza weathers the conditions of living in a box for an extended period of time, we have decided not to cut our pizzas. If you would like to have your pizza 'CUT' please let us know when you order.

IL CUOCO crema, lacinato kale, benton's bacon, pepperoncini, caputo mozzarella · 18

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

MAIS crema, sweet corn, prosciutto cotto, shishito peppers, caputo mozzarella · 19

SALSICCIA parmigiano crema, pork sausage, sweet & hot peppers, garlic, caputo mozz · 19

GAMBERRO parmigiano crema, lemon soffritto, rock shrimp, taggiasca olive, garlic, mozz · 20

*Limited Gluten Free Crusts available for Margherita and one rotating Seasonal pizza only · 5 additional

PIZZA ADD-ONS:

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

DESSERT

SALTED BUTTERSCOTCH BUDINO

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

TORTA 'DELLA OPERA'

layered chocolate cake with hazelnut cream, chocolate ganache · 9

SWEET CORN PANNA COTTA

huckleberry jam, white chocolate crumb · 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.

COCKTAILS

- APEROL SPRITZ** aperol, prosecco, soda water, olive-orange garnish · 10
VINO È VITA red wine, pasubio, caffo solara, orange juice, soda water · 13
ALL' ANTICA woodford reserve bourbon, amaro di angostura, angostura orange bitters · 14
ALPINE SOUR braulio, elijah craig, caffo solara, lemon juice, egg white · 13
STRANIERO NEGRONI old tom gin, bruto americano aperitif, contratto bianco vermouth, orange bitters · 12
LA MIA DOLCEZZA mezcal, bonalgentiane-quina, benedictine, contratto bitter · 13

WINES-BY-THE-GLASS

- PROSECCO** 2018, Rocchina; Treviso-Italy · 11/42
GRENAche ROSE 2018, Thee and Thou; Lodi-CA · 12/46
GAVI 2018, La Luciana; Piemonte-IT · 11/39
CHARDONNAY 2019, Cantina Frentana; Abruzzo-Italy · 12/40 (organic)
VALPOLICELLA 2018, La Salette, Verona-IT · 12/46
NERO D'AVOLA 2018, Ottoventi; Sicily-Italy · 12/47

DRAFT BEER

- PIKELAND PILS** German-style pilsner, Sly Fox, PA, 4.9% ABV, 16 oz · 7
BACK & FORTH Pale Ale, 2SP Brewing Co., PA, 5.0% ABV, 14 oz · 8
STACEY'S MOM American IPA, Evil Genius Beer Co., PA, 7.5% ABV, 14 oz · 7
BORIS THE SPIDER Russian Imperial Stout, Spider Bite, NY, 10% ABV, 10 oz · 7

BOTTLED & CANNED BEER

- BIRRA MORETTI** European Pale Lager, Birra Moretti, 4.6% ABV, 12oz · 6
SEAQUENCH ALE Gose-Session Sour, Dogfish Head Craft Brewery, 4.9% ABV, 12 oz · 7
AYINGER Hefeweizen, Brau-Weisse, 5.1% ABV, 16.9 oz · 8
RIVERTRIP Belgian-style Session Ale, Allagash Brewing Company, 4.8% ABV, 16 oz · 9
GUMBALLHEAD Pale Wheat Ale, 3 Floyds, 5.6% ABV, 12 oz · 6
UP, UP & AWAY NE double IPA, 2SP Brewing Co. PA, 8% ABV, 16 oz · 10
DOWNTOWN BROWN Brown Ale, Lost Coast, 5% ABV, 12 oz · 7
DARK TRUTH American Double/Imperial Stout, Boulevard Brewing, 9.7% ABV, 12 oz · 8

LOCAL CIDER

- LUMMOX** Dry Cider with Citra hops, Ploughman's Farm Cidery, PA, 6.9% ABV, 12oz · 8
WILD SMOKEHOUSE Single-varietal Dry Cider, Dressler Estate, 6.8% ABV, 500ml · 15
MODERN SPARKLING Bottle-Conditioned Dry Cider, Dressler Estate, PA, 7.3% ABV, 500ml · 15
BIRDWATCHER Dry Cider with Peaches, Ploughman's Farm Cidery, 6.9% ABV, 12oz · 8

NON-ALCOHOLIC

- N/A GRONI** sans bitter, grapefruit juice, soda water · 5
MENNO TEA caffeine free iced tea, sweetened or unsweetened 16 oz · 3
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

GRENACHE ROSE 2019, Le Patience 'Nemausa'; Rhone Valley-France · 35 (natural/organic)

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

CABERNET FRANC ROSE 2019, Olga Raffault; Chinon-France · 45 (natural/organic)

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)

CHARDONNAY 2018, Castelfeder; Trentino-IT · 40

ROUSSANE 2017, Brezeme; Rhone Valley-France · 52 (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)

PRIMITIVO 2018, CALX; Puglia-Italy · 35 (natural/organic)

GAMAY/PINOT NOIR 2018, Bow & Arrow 'Rhinstones'; Willamette Valley-Oregon · 49 (natural/biodynamic)

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

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

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

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

MONTEPULCIANO/SANGIOVESE 2018, 'Conte Rosso', Il Conte Villa Prandone; Le Marche-Italy · 40

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

SUPER TUSCAN 2015, Le Sughere di Frassinello; Tuscany-Italy · 68

RESERVE WINES

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

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

'COTES DU JURA ROUGE' 2011, Château D'Arlay, Jura-FR, 750ml · 82

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

BARBARESCO 2015, Produttori Del Barbaresco, Piedmont-IT, 750ml · 98

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

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

BORDEAUX BLEND 2015, 'il fauno' Protettore di Arcanum; Tuscany-IT · 75

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 · Thistle Finch

GIN

Lititz Springs · Bluecoat · Beefeater · Thistle Finch · Hendricks · Haymans · Barr Hill · Botanist · St. George

RUM

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

TEQUILA

El Jimador Silver · Altos Blanco · Casamigos Anejo

MEZCAL

Vida · Ilegal · Yuu Baal

WHISKEY

RYE Rittenhouse · Woodford · Michter's · Stoll & Wolfe · Thistle Finch

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

IRISH Jameson · Red Breast 12 · Red Breast 15

SCOTCH

Glenlivet 12 · Glenlivet 15 · Laphroaig 10 · Talisker 10 · Lagavulin 16 · St. George Baller

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