

PIZZERIA LUCA

1 Scan the QR code at your table.

2 Place your order on your phone.

3 Pizza bliss will be headed your way!

Please note, all items will be sent as it is ready, so please order accordingly.

Guest WiFi password

eatmorepizza

SNACKS

Small nibbles to start your meal

HIGHLY RECOMMENDED

MOZZARELLA FRITTA

Crispy-Fried Smoked Mozzarella Cheese, Truffle Honey, Chives (V)
1 piece · \$12

Warm Olives · \$6
Five Olive Blend, Bay Leaf, Orange Peel, Dried Chili, Extra Virgin Olive Oil (DF,GF,V)

Scopa · \$8
Pickled Vegetables, Mixed Olives, Salami, Mortadella with Pistachios, Pickled Peppers, Provola Cheese (GF)

Arancini · \$7
Crispy Four-Cheese Rice Balls (4 pcs.) (V)

Anchovies · \$10
Cantabrian Anchovies with Sicilian Extra Virgin Olive Oil, Lemon (DF,GF)

Olive Fritte · \$8
Crispy-Fried Giant Olives Stuffed with Spicy Pork Salame (6 pcs.) (DF)

Burrata · \$12
Creamy Mozzarella, Sicilian Extra Virgin Olive Oil, Trapani Sea Salt (GF,V)

Luca Grissini · \$2
House Made Crispy Breadsticks, Extra Virgin Olive Oil (V)

House Made Focaccia · \$6
'Slow-Fermented' Focaccia, Extra Virgin Olive Oil (DF,V)

SALUMI

Artisan salumi & cured Italian ham

'ABBONDANZA'

SALUMI SAMPLER OF ALL FOUR MEATS

Accompanied with Crispy Breadsticks, Pickled Vegetables, and Tomato Jam · \$30

Prosciutto Di Parma · \$9
Black Label Cured Parma Ham, San Michele Salumificio (DF,GF)

Speck · \$8
Spiced & Lightly-Smoked Prosciutto from the Italian Alps, Recla (DF,GF)

Mortadella · \$10
Cured, Lightly Spiced, Finely Ground Pork Salame, Pistachio, Salumeria Biellese (DF,GF)

Salame Toscano · \$12
Rosemary & Black Pepper Pork Salame, Salumeria Biellese (DF,GF)

SALAD

'Cinque Verde' Salad · \$11
Local Lettuces, Herbs, Parmigiano, White Balsamic Vinaigrette (GF,V)

Chopped Salad · \$13
Radicchio, Soppresata, Pecorino, Pepperoncini, Red Onions, Crispy Chickpeas, Lemon-Oregano Vinaigrette (GF)

MAKE IT A 'MANCIATA'

Add a Freshly Baked Pizza Dough Base with the Salad on Top · +\$5

PIZZA

Slow-fermented dough · 11" pizzas made to order · baked at 650 degrees

BIANCO

White-sauced pizzas with one of two housemade 'cremas'

Five Cheese · \$18
Taleggio Crema, Parmigiano, Garlic, Smoked Mozzarella, Ricotta, Provola & Pecorino Cheeses, Balsamic Vinegar (V)

Pizza Gina · \$18
Taleggio Crema, Garlic, Mozzarella & Fontina Cheeses, Wild Oregano, Sicilian Extra Virgin Olive Oil (V)

Norcia · \$22
Taleggio Crema, Thyme, Mozzarella & Grana Padana Cheeses, Pancetta, Black Truffle

Sandro · \$20
Taleggio Crema, Garlic, Pork Sausage, Mozzarella & Gouda Cheeses, Basil Pistachio Pesto

Tonali · \$19
Garlic Crema, Mozzarella Cheese, Garlic, Pancetta, Castelvetro Olives, Sicilian Extra Virgin Olive Oil

Vincenzo · \$21
Garlic Crema, Brussels Sprouts, Mozzarella, Parmigiano Reggiano, & Pecorino cheeses, Caramelized Onions, Pancetta

Cannavaro · \$20
Garlic Crema, Smoked Mozzarella, Marinated Shallots, Pork Sausage, Calabrian Chili

Funghi · \$21
Taleggio Crema, Roasted Mixed Mushrooms, Garlic, Thyme, Mozzarella & Fontina Cheeses, Chives, Pickled Mustard Seeds (V)

Sorrento · \$19
Taleggio Crema, Fior Di Latte Mozzarella, Shaved Whole Lemon, Garlic, Fresh Basil, Parmigiano (V)

ROSSO

Tomato-sauce based Pizzas using organic crushed tomatoes from Bianco di Napoli

Margherita · \$17
Organic Tomato Sauce, Caputo Brothers 'Fior Di Latte' Mozzarella, Garlic, Basil (V)

Classico · \$16
Organic Tomato Sauce, Mozzarella, Provola & Parmigiano Reggiano Cheeses (V)

Pepperoni · \$18
Organic Tomato Sauce, Garlic, Mozzarella Cheese, 'Ezzo' Pepperoni

Salsiccia · \$21
Savory Tomato Sauce, Garlic, Mozzarella & Provola Cheeses, Red Onion, Oregano, Pork Sausage, Aleppo Chili, Pecorino

Bianco Rosso · \$17
Mozzarella, Savory Tomato Sauce, Garlic, Profumo Di Luca, Pecorino & Grana Padana Cheeses (V)

Stellina · \$21
Star-Shaped 'Classic Margherita' Stuffed with Ricotta Cheese, Sicilian Extra Virgin Olive Oil (V)

'Doppio' Margherita · \$22
Organic Tomato Sauce, Cherry Tomatoes, Garlic, Double Basil, Fior Di Latte Mozzarella & Burrata Cheeses (V)

Piccante · \$22
Savory Tomato Sauce, Garlic, Mozzarella & Pecorino Cheeses, Spicy Soppresata, Aleppo Chili, Hot Honey

Diavola · \$21
Spicy Tomato Sauce, Garlic, Smoked Mozzarella, Spicy N'duja Salame, Provola, Dried Oregano

SEASONAL VEGETABLE PIZZA (DF, V) Scan the QR code at your table for more info

NEARLY GLUTEN-FREE PIZZA OPTIONS

Our gluten-free pizzas are made with 100% gluten-free flour imported from Italy. They are prepared in a kitchen containing flour and may contain trace amounts of gluten.

DELUXE SOFT SERVE & COOKIES

HOUSEMADE SOFT-SERVE (GF, V)

Sweet Cream (\$5) or Salted Dark Chocolate (\$6)
Sourced from 1-900-Ice-Cream, Philadelphia, PA

Italian Sprinkle Cookies · \$6
(3 Cookies) (V)

Amaro-Dolce · \$17
Sweet Cream Soft Serve, 2 Oz. Amaro Lucano, Trapani Sea Salt (Contains Alcohol) (GF,V)

La Dolce Vita · \$9
Sweet Cream Soft Serve, Sicilian Extra Virgin Olive Oil, Wildflower Honey, Trapani Sea Salt, Fennel Pollen (GF,V)

Italiano Root Beer Float · \$7
Sweet Cream Soft Serve, Chinotto-Italian Root Beer (GF,V)

Siciliano · \$11
Sweet Cream Soft Serve, Sicilian Pistachio Paste, Amarena Cherries, Extra Virgin Olive Oil, Trapani Sea Salt (GF,V)

Affogato · \$7
Choice of Soft Serve with Hot Espresso Shot (GF,V)

Rococo · \$10
Dark Chocolate Soft Serve, Toasted Hazelnuts, Chocolate Crisps, Trapani Sea Salt, Sicilian Extra Virgin Olive Oil (V)

V Vegetarian DF Dairy Free GF Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Pizzeria 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.

PIZZERIA LUCA

1 Scan the QR code at your table.

2 Place your order on your phone.

3 Pizza bliss will be headed your way!

Please note, all items will be sent as it is ready, so please order accordingly.

Guest WiFi password

eatmorepizza

COCKTAILS APERITIVO ITALIANO

Limoncello · \$12
Limoncello, Strega Aperitivo, Tonic, Lemon, Mint-Basil

Aperol Spritz · \$12
Aperol Aperitivo, Prosecco, Soda Water, Orange, Olive

Amalfi Spritz · \$13
Italicus Bergamotto, Luxardo Bianco, Cap Corse Aperitivo, Prosecco, Soda Water, Lemon, Olive

Garibaldi · \$10
Campari Aperitivo, Fluffy Fresh-Pressed Orange Juice, Salted Orange Wedge

Amaro & Soda · \$11
Meletti Amaro, Soda Water, Orange Twist

Pizzeria Spritz · \$12
Select Aperitivo, Cocchi Americano Rosa, Prosecco, Soda Water, Green Olive

Negroni 'Sbagliato' · \$12
Campari Aperitivo, Cinzano Sweet Vermouth, Prosecco, Orange

Vermouth & Soda · \$11
'Punt E Mes' Vermouth, Soda Water, Orange Twist

Negroni · \$13
Campari Aperitivo, Cinzano Sweet Vermouth, Beefeater Gin, Orange Twist

WINES BY THE GLASS

7 oz. Glass

Bianco · \$8
Pinot Grigio, *Scarpetta*, Friuli-Italy

Rosso · \$9
Sangiovese, *Scarpetta*, Tuscany-Italy

Rose · \$9
Grenache/Cinsault, France

SPARKLING

Prosecco · \$10
Acinum, Veneto-Italy

Lambrusco · \$10
'*Nicchia*', Famiglia Carafoli, Modena-Italy

BIRRA

Draft/Bottle

Peroni · \$6

Birrativo Kettle Sour St. Boniface · \$6

Pizzetta Italian Lager Dewey Beer Co. · \$6

'Bionda' Italian Blonde Menabrea · \$7

Stellar Phase Pale Ale South County · \$6

Brooklyn Lager Brooklyn Brewery · \$5

Hazy Little Thing IPA Sierra Nevada · \$5

Up & Out IPA 2SP · \$6

SPIRIT-FREE

Non-Alcoholic Offerings

Straight-Edge Negroni · \$7

Deep Fake IPA · \$6

Weihenstephaner N/A Pilsner · \$6

Kombucha · \$6

Kombucha Spritz · \$7

Casamara Amaro Soda · \$5

Coca-Cola Products · \$1.25

Espresso (Regular or Decaf) · \$3

Cappuccino (Regular or Decaf) · \$3.50

Iced Tea (Unsweetened) · \$2

Lemonade · \$2

VINO BY THE BOTTLE

Scan the QR code at your table for tasting notes on each bottle

ALL BOTTLES AVAILABLE FOR TAKEOUT FROM OUR BOTTLE SHOP

SPARKLING

Rose Pet Nat · \$45
'Set e Mez', Mariotti, Emilia Romagna-Italy (organic)

Prosecco · \$39
Acinum, Veneto-Italy

Prosecco · \$54
'Doro' Alice, Veneto-Italy (organic)

Rose Brut · \$38
Conti di Buscarello, Marche-Italy

White Pet Nat · \$40
'Monterosso Val D'Arda', Saccomani, Piacenza-Italy (organic)

Lambrusco di Sorbara · \$39
'Nicchia', Famiglia Carafoli, Modena-Italy

Gragnano · \$40
Monteleone, Campania-Italy (organic)

Vino Rosso Frizzante · \$32
'Malmostoso', Vigne del Pellagroso, Lombardia-Italy (Biodynamic)

WHITE

Grillo · \$33
Ottoventi, Sicily-Italy (organic)

Skin-Contact Pinot Gris · \$35
Pullus, Stajerska-Slovenia (organic)

Orange Catarratto · \$41
'CALA' Fuso, Sicily-Italy (organic)

Rose · \$40
Bosco di Medici, Pompeii-Italy (organic)

Pinot Grigio · \$32
Colterenzio, Alto Adige-Italy

Rose · \$50
Cirelli, Abruzzo-Italy (organic)

Gavi · \$37
Marchese Luca Spinola, Piedmont-Italy (organic)

Pinot Bianco · \$42
BRAND, Pfalz-Germany (organic)

RED

Red Blend · \$39
Halozan, Stajerska-Slovenia 1L (organic)

Nebbiolo · \$45
Vajra, Piedmont-Italy (organic)

Barbera D'alba · \$39
Cascina Pace, Alba-Italy (organic)

Chianti Classico · \$43
'Lamole' I Fabbri, Tuscany-Italy (organic)

Corvina · \$36
Cantina de Negrar, Verona-Italy

Nero D'avola · \$53
Biscaris, Sicily-Italy (organic)

Etna Rosso · \$48
'Barbazzale' Cottanera, Sicily-Italy

Cabernet/Merlot Blend · \$50
San Felo, Maremma, Tuscany-Italy

Montepulciano D'abruzzo · \$30
Capogiro, Abruzzo-Italy

Malbec · \$48
Magna Montis, Mendoza-Argentina

AMARO *2 oz. pours, arranged lightest to darkest

Amaro Rosa · \$13
Sicilian orange-based amaro with notes of candied orange peel, almond blossom and citrus blossom

Vecchio del Capo *(on-tap served at 20F) · \$11
Light Calabrese Amaro with notes of citrus blossom, baking spice, licorice

Meletti · \$9
Amaro from Abruzzo featuring notes of saffron, chestnut honey and clove

Lucano · \$12
Basilicata-based Amaro rich in caramel and cola notes, sage and baking spice

Braulio · \$13
Quintessential Alpine Amaro infused with chamomile, spruce, and spearmint

Averna · \$10
Classic Sicilian Amaro rich in vanilla, caramel-orange, cola and vanilla

Branca Menta · \$10
Iconic Amaro from Fernet Branca layered with spearmint, peppermint, and aloe

Camatti · \$12
Amaro produced in Genoa with flavors of amaretto, cola and menthol

Cynar · \$12
Artichoke-based Amaro from Milan, rich in texture with notes of black tea, dried herbs, molasses

See the Elephant · \$12
Dark and rich, this new Amaro from Amalfi features notes of caramel, espresso, Italian bubblegum