

## SNACKS

### Luca Grissini · \$2

House Made Crispy Breadsticks, Extra Virgin Olive Oil (V)

### Olive Fritte · \$8

Crispy-Fried Giant Olives Stuffed with Spicy Pork Salame (6 pcs.) (DF)

### House Made Focaccia · \$6

'Slow-Fermented' Focaccia, Extra Virgin Olive Oil (DF,V)

### Arancini · \$7

Crispy Four-Cheese Rice Balls (4 pcs.) (V)

### Anchovies · \$10

Sicilian Anchovies with Sicilian Extra Virgin Olive Oil, Lemon (DF,GF)

## SMALL PLATES

### Salumi Plate · \$18

Prosciutto di Parma, Mortadella, Salame Toscano  
Served with Crispy Breadsticks and Pickled Vegetables

### Mozzarella Fritta · \$12 (1 piece)

Crispy-Fried Smoked Mozzarella Cheese, Truffle Honey, Chives (V)

### Marinated Peppers & Arugula · \$13

'Pappacelle' Sweet Peppers, Heirloom Arugula, Extra Virgin Olive Oil (DF,V)

### Burrata · \$12

Creamy Mozzarella, Sicilian Extra Virgin Olive Oil, Trapani Sea Salt (GF,V)

## SALADS

### Bruno Salad · \$13

Local Lettuces & Radicchio, Prosciutto di Parma, Radish,  
Bruno Sauce Dressing, Crispy Breadcrumbs

### 'Cinque Verde' Salad · \$11

Local Lettuces, Herbs, Parmigiano, White Balsamic  
Vinaigrette (GF,V)

### Chopped Salad · \$13

Radicchio, Soppresata, Pecorino, Pepperoncini, Red Onions,  
Crispy Chickpeas, Olives, Lemon-Oregano Vinaigrette (GF)

**MAKE IT A  
'MANCIATA'**

Add a freshly baked flatbread to the base of any of our salads · +\$5

## SANDWICHES

Italian-style sandwiches prepared on house made focaccia rolls

\*also available on housemade gluten-free focaccia · +\$3

### Mortazzo · \$14

Mortadella, Burrata Cheese, Pistachio Pesto, Arugula

### Parma · \$13

Prosciutto di Parma, Fresh Mozzarella, Basil

### Napolitano · \$13

Sweet Pappacelle Peppers, Braised Broccoli Raab,  
Ricotta Cheese, Arugula, White Balsamic Vinegar (V)

# PIZZA

72-hour, slow-fermented dough · 12" handmade pizzas to order

## BIANCO

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

### Pizza Gina · \$18 The Idyllic White Pizza

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

Crema, Garlic, Pork Sausage, Mozzarella & Gouda Cheeses, Basil Pistachio Pesto

### Bianco Rosso · \$17

Crema, Mozzarella, Savory Tomato Sauce, Garlic, Pecorino & Grana Padana Cheeses (V)

### Enzo · \$19

Crema, Shaved Garlic, Pancetta, Pickled Pepperoncini, Regular & Smoked Mozzarella

### Sorrento · \$19

Taleggio Crema, Fior Di Latte Mozzarella, Shaved Whole Lemon, Garlic, Fresh Basil, Parmigiano (V)

### Leo · \$19

Crema, Garlic, Braised Broccoli Raab, Smoked Mozzarella & Fior Di Latte Mozzarella, Dried Chili Flake, Lemon Wedge (V)

### Funghi · \$21

Taleggio Crema, Roasted Mixed Mushrooms, Garlic, Thyme, Mozzarella & Fontina Cheeses, Chives, Pickled Mustard Seeds (V)

Take your crust to the next level with these dipping sauces

Bruno Sauce · \$2 Hot Honey · \$2

'Nonna Sauce' · \$1.5 Spicy Tomato Sauce · \$1.5

## ADDITIONAL TOPPINGS

Sicilian Anchovies · Burrata Cheese · Prosciutto Di Parma · \$5

Organic Arugula · Mushrooms · Black Truffle · Salame Toscano · Pepperoni · Soppresata · Housemade Sausage · \$3

Calabrian Chilis · Hot Honey · Castelvetrano Olives · Ricotta Cheese · \$2

Basil · Red Onions · Parmigiano · Extra Garlic · Extra Cheese · \$1

## ROSSO

Tomato-sauced pizzas using organic crushed tomatoes from Bianco di Napoli

### Margherita · \$17

Organic Tomato Sauce, Caputo Brothers 'Fior Di Latte' Mozzarella, Garlic, Basil (V)

#### Margherita Variations

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

**Stellina** · \$21  
Star-Shaped 'Classic Margherita' Stuffed with Ricotta Cheese, Sicilian Extra Virgin Olive Oil (V)  
*\*Please allow a few additional minutes*

### Classico · \$16

Organic Tomato Sauce, Mozzarella, Provala & Parmigiano Reggiano Cheeses (V)

### Piccante · \$22

Savory Tomato Sauce, Garlic, Mozzarella & Pecorino Cheeses, Spicy Soppresata, Aleppo Chili, Hot Honey

### Salsiccia · \$21

Savory Organic Tomato Sauce, Wild Oregano, Housemade Sausage, Red Onion, Pecorino & Mozzarella Cheeses, Dried Chili Flakes

### Nino · \$19

Savory Organic Tomato Sauce, Sweet Pappacelle Peppers, Smoked Mozzarella, Ricotta Cheese, Wild Oregano (V)

### Pepperoni · \$18

Organic Tomato Sauce, Garlic, Mozzarella Cheese, 'Ezzo' Pepperoni

## 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.

## HOUSEMADE SOFT-SERVE

(GF, V)

Sweet Cream (\$5) or Salted Dark Chocolate (\$6)

Sourced from 1-900-Ice-Cream, Philadelphia, PA

### Cannoli · \$10

Crispy Shells filled with Ricotta & Mascarpone, Orange Zest, Pistachio & Chocolate Chips (V)

### Italian Sprinkle Cookies · \$6

(3 Cookies) (V)

### Affogato · \$7

Choice of Soft Serve with Hot Espresso Shot (GF,V)

### Siciliano · \$11

Sweet Cream Soft Serve, Sicilian Pistachio Paste, Amarena Cherries, Extra Virgin Olive Oil, Trapani Sea Salt (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 Soda Float · \$7

Sweet Cream Soft Serve, Chinotto Italian Soda (GF,V)

### Rococo · \$10

Dark Chocolate Soft Serve, Toasted Hazelnuts, Chocolate Crisps, Trapani Sea Salt, Sicilian Extra Virgin Olive Oil (V)

### Amaro-Dolce · \$17

Sweet Cream Soft Serve, 2 Oz. Amaro Lucano, Trapani Sea Salt (Contains Alcohol) (GF,V)

## DELUXE SOFT SERVE & COOKIES

REIMAGINING THE PIZZERIA EXPERIENCE

ONLINE ORDERING AVAILABLE AT OUR WEBSITE

Guest WiFi password

eatmorepizza

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.

## COCKTAILS APERITIVO ITALIANO

**Limoncellito** · \$12  
Limoncello, Strega Botanical  
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

Bittersweet & Balanced

### 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

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

## WINES BY THE GLASS

7 oz. Glass


**Bianco** · \$8  · \$30   
Pinot Grigio, *Scarpetta*, Friuli-Italy

**Rose** · \$9  · \$32   
*Grenache/Cinsault*, France

**Rosso** · \$9  · \$32   
Sangiovese, *Scarpetta*, Tuscany-Italy

### SPARKLING

**Prosecco** · \$10  · \$39   
*Acinum*, Veneto-Italy

**Lambrusco** · \$10  · \$39   
'*Nicchia*', Famiglia Carafoli, Modena-Italy

## BEER

Draft/Bottle

Ideal Pizza Beer  
**'BIONDA' ITALIAN BLONDE**  
Menabrea · \$7

**Peroni** · \$6

**Birrativo Kettle Sour** St. Boniface · \$6

**Pizzetta Italian Lager** Dewey Beer Co. · \$6

**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 WINES

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

**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)

A Sparkling Red Pizza Wine  
from Campania

**GRAGNANO** · \$40

Monteleone,  
Campania-Italy  
(organic)

### WHITE & ROSE WINES

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

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

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

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

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

Crisp, Aromatic, & Bright

**GAVI** · \$37

Marchese Luca Spinola, Piedmont-Italy  
(organic)

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

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

### RED WINES

**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)

Pinot-Noir Alternative from Verona  
**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

**Gaglioppo** · \$40  
Statti, Calabria-Italia

## AMARO Bittersweet Digestive Liquors from Italy

\*2 oz. pours, arranged lightest to darkest

### HIGHLY RECOMMENDED

#### VECCHIO DEL CAPO

Served at 20F

Light Calabrese Amaro with notes of citrus  
blossom, chamomile, and baking spices · \$11

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

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

**Lucano** · \$12  
Basilicata-based Amaro rich notes of caramel,  
cola, sage and baking spices

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

**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