

SNACKS

- Luca Grissini** · \$2  
House Made Crispy Breadsticks (V)
- Olive Fritti** · \$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** · \$8  
Crispy Four-Cheese Rice Balls (4 pcs.) (V)
- Marinated Artichokes** · \$11  
Salsa Verde (GF,V)

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)
- Burrata** · \$12  
Creamy Mozzarella, Sicilian Extra Virgin Olive Oil, Trapani Sea Salt (GF,V)
- Crispy Squid** · \$17  
Crispy Fried Squid, Lemon Wedge, Pickled Peppers  
Add: Bruno Sauce +\$2

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, Soppressata, 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
- Crispy Eggplant & Tomato Jam** · \$12  
Ricotta, Arugula, Capers, Goat’s Milk Feta Cheese (V)

PIZZA

72-hour, slow-fermented dough · 12” handmade pizzas to order · We bake our pizzas to a caramelized-brown for enhanced texture and flavor. Prefer it baked lighter? Just ask!

**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)

**Cannavaro** · \$20  
Crema, Parmigiano, Garlic, Regular and Smoked Mozzarella, Housemade Sausage, Marinated Shallots, Calabrian Chili

**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)

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

**Scampi** · \$23  
Crema, Shaved Garlic, Rock Shrimp, Caputo Mozzarella, Spring Onion, Lemon Zest, Parsley

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

\*Vegan preparations available upon request.

**Take your crust to the next level with these dipping sauces**

**Bruno Sauce** · \$2  
A creamy and tangy classic dressing

**‘Nonna Sauce’** · \$1.5  
Toasted Garlic, Basil and Organic Tomatoes

**Spicy Tomato Sauce** · \$1.5  
Organic Tomatoes and Calabrian Chilies

**Hot Honey** · \$2  
Wildflower Honey steeped with Dried Chilies

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**ADDITIONAL TOPPINGS**

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

**Organic Arugula · Roasted Mushrooms · Housemade Sausage** · \$3

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

**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)

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

**Margherita Variations**

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

**Salsiccia** · \$21  
Savory Organic Tomato Sauce, Wild Oregano, Housemade Sausage, Red Onion, Pecorino & Mozzarella Cheeses, Dried Chili Flakes

**Pepperoni** · \$18  
Organic Tomato Sauce, Garlic, Mozzarella Cheese, ‘Ezzo’ Pepperoni

**Diavola** · \$19  
Spicy Organic Tomato Sauce, Garlic, Smoked Mozzarella, Oregano, Pickled Chilies (V)

\*Vegan preparations available upon request.

**NEARLY GLUTEN FREE** AT PIZZERIA LUCA

Our gluten-free Pizza is crafted from gluten-free flour imported from Italy. They are crafted in a kitchen where gluten is present so we cannot guarantee there is zero cross contamination, please proceed based on your comfort and dietary restrictions.

Our Gluten-Free Pizzas are prepared in square pans to create a contrast of textures and baked to order.

*There will be an upcharge of \$3 added to the pizza of your choice.*

**V Vegetarian**   **DF Dairy Free**   **GF Gluten Free**

Please inform our team of any food-based allergies.

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

At Pizzeria Luca, we believe in fair and equitable compensation for all members of our team. To help support this, a 3% Kitchen Appreciation Fee is added to all food purchases. This fee is specifically allocated to back-of-house (BOH) staff to recognize their essential contributions to your dining experience and to help bridge the wage gap between kitchen staff and front-of-house employees. Thank you for helping us build a more sustainable and supportive restaurant culture.

# SPRITZ

## APERITIVO ITALIANO

Arranged sweet to bitter

- Limoncellito** · Lucano Limoncello, Strega Aperitivo, Tonic, Basil-Lemon Garnish · \$13  
*Our sweetest Spritz, bursting with lemon aromas and flavor accented by mint and basil*
- Amalfi Spritz** · Italicus, Luxardo Bianco, Cap Corse Blanc, Prosecco, Soda, Olive-Lemon · \$12  
*Coastal Spritz: unique blend of citrus and botanical flavors with a hint of ocean air*
- Aperol Spritz** · Aperol Aperitivo, Prosecco, Soda, Olive-Orange Garnish · \$13  
*The Iconic Italian Spritz: delightful balance of bitter, sweet, and bubbles*
- Negroni Sbagliato** · Campari Aperitivo, Cinzano Sweet Vermouth, Prosecco, Orange · \$13  
*Half Negroni-Half Spritz, enhanced aroma and flavor complexity*
- Pizzeria Spritz** · Select Aperitivo, Cocchi Americano Rosa, Prosecco, Soda, Olive · \$12  
*A house-favorite Spritz featuring ‘Select Aperitivo’: bright, tart, and refreshing*
- Amaro Tea** · Braulio Amaro, Prosecco, Lemon Juice, Soda Water · \$13  
*Alpine Amaro combined with mint and bubbles for peak refreshment*

# WINE

## BY THE BOTTLE

Arranged light to full-bodied

### SPARKLING WINES

- Rose Brut** *Frassinelli, Veneto–Italy* · \$36  
Soft red fruit, vibrant acidity, and refreshing effervescence
- Pet Nat** *‘Mappale’, Colli Impervi, Veneto–Italy* · \$54  
Hazy yet crisp, easy drinking, and versatile
- Prosecco** *‘Doro’ Alice, Veneto-Italy* · \$54 *(Organic)*  
The highest expression of Organic Prosecco we know, also our favorite

HOUSE FAVORITE

**Gragnano** *Monteleone, Campania–Italy* · \$40 *(Organic)*  
Sparkling red wine with dark red fruits, dry, and meant for pizza!

# BEER

## DRAFT, BOTTLES, CANS

- Peroni** · \$6  
*Italian Lager, Nastro Azzurro, Rome-Italy (Draft)*
- Bionda** · \$7  
*Italian Blonde Lager, Menabrea, Piedmont-Italy (Bottle)*
- Pizzetta** · \$6  
*Italian-style Pilsner, Dewey Brewing Co. (Draft)*
- Brooklyn Lager** · \$5  
*American Dark Lager, Brooklyn Brewing Co. (Bottle)*
- Up & Out** · \$7  
*IPA, 2SP Brewing (Draft)*
- Logical Conclusion** · \$9  
*Hazy IPA, Threes Brewing (Draft)*

# COCKTAILS

## MODERN CLASSICS

- Garibaldi** · Campari Aperitivo, Fluffy Orange Juice, Salted Orange Wedge · \$11  
*A ray of sunshine: sweet, fluffy, orange juice balanced by bitter Campari*
- Margarita Italiana** · Casco Blanco Tequila, Aperol, Cocchi Bianco, Lime · \$13  
*If a classic Margarita spent a little time enjoying ‘Golden Hour’ in Italy*
- Amaro Old-Fashioned** · Bourbon, Meletti Amaro, Bitters, Orange, Cherry · \$14  
*An old standby elevated by the complexities of Amaro*
- Dirty Giuseppe** · Skyy Vodka, Bordiga Dry Vermouth, Olive-Pickled Pepper · \$13  
*The ideal balance of dry and dirty Martini, served ice cold, olive pepper garnish*
- Negroni** · Beefeater Gin, Campari Aperitivo, Cinzano Vermouth Rosso, Orange · \$14  
*An icon of Italy: bitter, sweet and botanical, all in perfect symmetry*
- Espresso Martini** · Vodka, Espresso Liqueur, Bitters, Chocolate · \$15  
*A reimagined Espresso Martini, experience the nitro*

### WHITE, ROSE & ORANGE WINES

- Pinot Grigio** *Colterenzio, Alto Adige–Italy* · \$32  
Light bodied: mixed citrus, yellow apple, stonefruit, crisp, classic, and pleasing
- Gavi** *Cortese, Marchese Luca Spinola, Piedmont–Italy* · \$37 *(Organic)*  
Light-bodied: lemon zest, green apple, bright acidity, Sauv Blanc alternative
- Grillo** *Grillo, Ottoventi, Sicily–Italy* · \$33 *(Organic)*  
Medium-bodied: white peach, lemon curd, honeysuckle, tangy minerality
- Rose** *‘Luigia’ Nero d’Avola, Barone Sergio, Sicily–Italy* · \$34 *(Organic)*  
Full-bodied rose: wild strawberry, rose hips, red currant, zippy and delicious
- Orange** *Trebbiano, Art of Orange, La Mancha–Spain* · \$39 *(Organic)*  
Medium-bodied: apricot, dried orange peel, chamomile, herbs

### RED WINES

- Chianti Classico** *Sangiovese, Monte Bernardi, Chianti–Italy* · \$36 *(Organic)*  
Light-bodied: tart red fruits, bright acidity, cheerful, and classic pizza wine
- Montepulciano D’abruzzo** *Cirelli, Abruzzo–Italy* · \$38 *(Organic)*  
Medium-bodied: young, juicy and fruit-driven, easy drinking and delicious
- Pinot Noir** *Copper Pot, South Coast–South Africa* · \$40 *(Organic)*  
Medium-bodied: concentrated fruit notes balanced with subtle earth and herbs
- Barbera** *Vicara, Piedmont–Italy* · \$39 *(Organic)*  
Medium-bodied: a polished balance of rich fruit, structure, and spice
- Montefalco Rosso** *Cantina Scacciadiavoli, Umbra–Italy* · \$52 *(Organic)*  
Full-bodied with abundant fruit and firm structure

# WINE

## BY THE GLASS

- SPARKLING**
- Prosecco** *Colli Impervi, Veneto–Italy (Organic)* · \$12 · \$48
- Lambrusco** *Famiglia Carafoli, Friuli–Italy* · \$11 · \$44
- WHITE**
- Pinot Grigio** *Scarpetta, Friuli–Italy* · \$8 · \$32
- Chardonnay** *Balan, Friuli–Italy (Organic)* · \$12 · \$48
- Rose** *Grenache/Cinsault, Le Patience, France (Organic)* · \$9 · \$36
- Rose** *Piediroso, Bosco di Medici, Pompeii–Italy (Organic)* · \$12 · \$48
- RED**
- Sangiovese** *Scarpetta, Tuscany–Italy (Organic)* · \$9 · \$36
- Red Blend** *Camparo, Piedmont–Italy* · \$12 · \$48
- Cabernet/Merlot** *San Felo, Tuscany–Italy (Organic)* · \$12 · \$48

# ZERO-PROOF

## N/A BEER, SPRITZ, ETC.

- Phony Negroni** · \$9  
*St. Agrestis, Brooklyn–NY*
- Spritz Italiano** · \$8  
*N/A Aperol Spritz, De Soi, California–US*
- Peroni 0.0** · \$5  
*N/A Italian Lager, Nastro Azzurro, Rome–Italy*
- Deep Fake IPA** · \$6  
*N/A IPA, FlyingDog Brewery, Frederick–MD*
- Kombucha Spritz** · \$6  
*Baba’s Brew Kombucha, Phoenixville–PA*
- Casamara Amaro Soda** · \$5  
*N/A Unsweetened Botanical Soda, Detroit–MI*
- Aranciata/Limonata** · \$5  
*San Pellegrino, Terme–Italy*
- Espresso** · \$3 **Cappuccino** · \$3.5  
*Necessary Coffee, Lancaster–PA*

## 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

#### Meletti · \$9

Abruzzese Amaro featuring a sweet profile leading with flavors of caramelized sugars, orange citrus, saffron, and subtle spice.

#### Montenegro · \$11

Also from Abruzzo, this amaro features enhanced floral and citrus blossoms, warming spices, and botanical notes, a classic.

#### Braulio · \$13

Classic Alpine-style Amaro leading with aromas and flavors of pine, chamomile, spearmint, and botanical herbs.

#### CioCiario · \$12

Approachable and pleasing Amaro from Abruzzo featuring bittersweet orange, honey, and dark chocolate.

#### Lucano · \$12

A classic Basilicata-based Amaro with tremendous balance, notes of cola, baking spices, and sage.

#### See the Elephant · \$12

A Rucola-style Amaro from the area around Amalfi, dark caramel color with notes of espresso and Italian bubble gum.

#### Cynar · \$12

Milanese produced Amaro featuring artichokes, richly textured with notes of black tea, molasses, and tobacco.

#### S. Maria Al Monte · \$12

Dark and elegant, this Amaro from Liguria features an infusion of 36 ingredients, oak aging and notes of mint, citrus, and cedar.

# DESSERTS

## Cannoli (2) · \$9

Housemade crispy-shells filled with ricotta and mascarpone cheeses, orange zest, and dipped in pistachios and chocolate (V)

## ‘Little Italy’ Rainbow Sprinkle Cookies (3) · \$6

Housemade soft-baked blonde cookies, rainbow sprinkles, and a full compliment of nostalgia (V)

## HOUSEMADE SOFT-SERVE

Sourced from 1-900-Ice-Cream, Philadelphia, PA  
(GF)

..... HAVE IT SIMPLY .....

Sweet Cream · \$5.5      Salted Dark Chocolate · \$6.5

..... OR HAVE IT DELUXE .....

### La Dolce Vita · \$9

Sweet Cream Soft Serve, Wildflower Honey, Sicilian Extra Virgin Olive Oil, Trapani Sea Salt, (GF,V)

### Rococo · \$10

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

### Siciliano · \$11

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

### Amaro-Dolce · \$17

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

### Affogato · \$9

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

## Dairy-Free Lemon Sorbet · \$9

with a drizzle of olive oil and basil leaf (GF,V,DF)

V Vegetarian   DF Dairy Free   GF Gluten Free

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