

PIZZERIA LUCA

READY TO ORDER?

We are embracing technology to create a better dining experience for you, our valued guests, and will let you call the shots the entire way.

1

Scan the QR code.

2

Place your order on your phone.

3

Pizza bliss will be headed your way!

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

ITALIANO COCKTAILS APERITIVO

Limoncellito

Limoncello, Strega Aperitivo, Tonic, Lemon, Mint-Basil

Amalfi Spritz

Italicus Bergamotto, Luxardo Bianco, Cap Corse Aperitivo, Prosecco, Soda Water, Lemon, Olive

Aperol Spritz

Aperol Aperitivo, Prosecco, Soda Water, Orange, Olive

Pizzeria Spritz

Select Aperitivo, Cocchi Americano Rosa, Prosecco, Soda Water, Green Olive

Garibaldi

Campari Aperitivo, Fluffy Fresh-Pressed Orange Juice

Amaro & Soda

Meletti Amaro, Soda Water, Orange Twist

Negroni ‘Sbagliato’

Campari Aperitivo, Cinzano Sweet Vermouth, Prosecco, Orange

Vermouth & Soda

‘Punt E Mes’ Vermouth, Soda Water, Orange Twist

Negroni

Campari Aperitivo, Cinzano Sweet Vermouth, Beefeater Gin, Orange Twist

VINO

Bicchiere /Glass

‘PIZZA WINE’

Bianco

Friulano, Scarpetta, Friuli-Italy

Rosso

Sangiovese, Scarpetta, Tuscany-Italy

Rose

Grenache/Cinsault, France

BIRRA

Alla Spina/Bottiglia

Peroni

Moretti

Birrativo Kettle Sour

St. Boniface

Pizzetta Italian Lager

Dewey Beer Co.

Stellar Phase Pale Ale

South County

Brooklyn Lager

Brooklyn Brewery

Hazy Little Thing IPA

Sierra Nevada

Up & Out IPA

2SP

SPRIT-FREE

Non-Alcoholic Offerings

Straight-Edge Negroni

Deep Fake IPA

Weihenstephaner N/A Pilsner

Kombucha

Kombucha Spritz

Casamara Amaro Soda

Coca-Cola Products

Espresso

Iced Tea

(Unsweetened)

Lemonade

Wines by the bottle listed in the QR code menu

SPUNTINI

Small nibbles to start your meal

Giardiniera

Classic Pickled Vegetables, Sicilian Oregano, Extra Virgin Olive Oil (GF,V)

Warm Olives

Five Olive Blend, Bay Leaf, Orange Peel, Dried Chili, Extra Virgin Olive Oil (GF,V)

Scopa

Giardiniera, Provola Cheese, Castelvetrano Olives, Mortadella, Salame, Pickled Peppers (GF)

Anchovies

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

Burrata

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

Luca Grissini

House Made Breadsticks, Organic Bolted Wheat Flour, Extra Virgin Olive Oil (V)

House Made Focaccia

‘Slow-Fermented’ Focaccia, Extra Virgin Olive Oil (V)

FRITTI

Traditional crispy pizzeria snacks to enjoy while your pizza is being prepared

Arancini

Crispy Four-Cheese Rice Balls with Calabrian Chilies (V)

Olive Fritte

Crispy-Fried Giant Olives Stuffed with Spicy N’duja Salame

Frittatine

‘Cacio e Pepe’ Style Pasta Fritters, Pecorino Cheese, Black Pepper (V)

HIGHLY RECOMMENDED

MOZZARELLA FRITTA

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

SALUMI

Artisan-cured salumi & ham

Prosciutto Di Parma

Black Label Cured Parma Ham, San Michele Salumificio (GF)

Speck

Spiced & Lightly-Smoked Prosciutto from the Italian Alps, Recla (GF)

Mortadella

Cured, Lightly Spiced, Finely Ground Pork Salame, Salumeria Biellese (GF)

Wild Boar ‘Cacciatorini’

Smoked Wild Boar Salame, Olli Salumeria (GF)

Spicy Soppressata

Spicy Pork Salame, Alps Salumi (GF)

Salame Toscano

Fennel Seed & Black Pepper Pork Salame, Salumeria Biellese (GF)

ABONDANZA

SPECK

MORTADELLA

SALAME TOSCANO

SPICY SOPPRESSATA

Accompanied with Grissini, Giardiniera & Tomato Mostarda

INSALATE

‘Cinque Verde’ Salad

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

Chopped Salad

Radicchio, Soppressata, Pecorino, Pepperoncini, Crispy Chickpeas, Lemon-Oregano Vinaigrette (GF)

MAKE IT A ‘MANCIATA’

Add a Freshly Baked Pizza Dough Base with the Salad on Top

PIZZA

#PIZZAPERTUTTI

CLASSICO

Traditional preparations and flavor combinations

Margherita

Bianco Di Napoli Tomatoes, Caputo Brothers ‘Fior Di Latte’ Mozzarella, Garlic, Basil (V)

Pepperoni

Bianco Di Napoli Tomatoes, Garlic, Mozzarella Cheese, ‘Ezzo’ Pepperoni

Bianco Rosso

Mozzarella, Savory Tomato Sauce, Garlic, Profumo Di Luca, Pecorino & Grana Padana Cheeses (V)

Semplice

Bianco Di Napoli Tomatoes, Mozzarella, Provola & Parmigiano Reggiano Cheeses (V)

Pizza Gina

Taleggio Crema, Garlic, Mozzarella & Fontina Cheeses, Wild Oregano, Sicilian Extra Virgin Olive Oil (V)

Stellina

Star-Shaped ‘Classic Margherita’ Stuffed with Ricotta Cheese, Sicilian Extra Virgin Olive Oil (V)

Cinque Formaggio

Taleggio Crema, Parmigiano, Garlic, Smoked Mozzarella, Ricotta, Provola & Pecorino Cheeses, Saba (V)

Salsiccia

Bianco Tomatoes, Garlic, Mozzarella & Provola Cheeses, Red Onion, Oregano, Pork Sausage, Aleppo Chili, Pecorino

Rosa

Savory Tomato Sauce, Garlic, Profumo di LUCA, Sicilian Oregano, Aleppo Chili, Anchovy, Pecorino Romano

MODERNO

Unconventional combinations and flavor profiles

Piccante

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

Norcia

Taleggio Crema, Thyme, Mozzarella & Grana Padana Cheeses, Pancetta, Black Truffle

Tonali

Garlic Crema, Mozzarella Cheese, Garlic, Pancetta, Castelvetrano Olives, Sicilian Extra Virgin Olive Oil

Cacio e Pepe

‘Cacio e Pepe’ Crema, Fior Di Latte Mozzarella & Provola, Black Pepper, Pecorino, Extra Virgin Olive Oil (V)

Doppio Margherita

Bianco Di Napoli Tomatoes, Corbari Cherry Tomatoes, Garlic, Double Basil, Fior Di Latte Mozzarella & Burrata Cheeses (V)

Puftanesca

Corbari Cherry Tomatoes, Garlic, Fior Di Latte Mozzarella, Cilento Olives, Pantelleria Capers, Oregano, Anchovies

Diavola

Spicy Tomato Sauce, Garlic, Smoked Mozzarella, Spicy N’duja Salame, Provola, Dried Oregano

Sandro

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

Cannavaro

Garlic Crema, Smoked Mozzarella, Marinated Shallots, Pork Sausage, Calabrian Chili

STAGIONALE

Hyper-seasonal preparations that have become cult classics
Check available options in the QR code menu

VEGAN PIZZA OPTIONS AVAILABLE

SCAN QR CODE 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.

DOLCI DOLCI DOLCI DOLCI DOLCI

HOUSEMADE SOFT-SERVE

Fior Di Latte or Salted Dark Chocolate (GF,V)

Pizzeria Cookie Plate

Classic Tri-Colored Rainbow Cookie
Three per Order (V)

‘La Dolce Vita’

Fior Di Latte Soft Serve, Sicilian Extra Virgin Olive Oil , Wildflower Honey, Trapani Sea Salt, Fennel Pollen (GF,V)

‘Rococo’

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

‘Amaro-Dolce’

Fior Di Latte Soft Serve, 2 Oz. Amaro Lucano, Trapani Sea Salt (Contains Alcohol) (GF,V)

Affogato

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

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.