

SNACKS

SMALL PLATES

SALADS

SANDWICHES

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  
House-made Gluten Free Focaccia available · \$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)

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

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  
Romaine, Radicchio, Soppressata, Pecorino, Pepperoncini, Red Onions,  
Crispy Chickpeas, Olives, Lemon-Oregano Vinaigrette

MAKE IT A ‘MANCIATA’

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

\*Make it Gluten Free · +\$6

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, ‘Fior di Latte’ Mozzarella, Basil

Crispy Eggplant · \$12  
Tomato and Olive Jam, Ricotta, Arugula, Goat’s Milk Feta (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 our housemade ‘cremas’

Pizza Gina · \$18

The Idyllic White Pizza

Taleggio Crema, Mozzarella, Fontina, Parmigiano, Dried Wild Oregano, Garlic (V)

Cannavaro · \$20

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

Norcia · \$22

Taleggio Crema, Mozzarella, Pancetta, Black Truffle, Thyme, Aleppo Chili, Garlic

Sandro · \$20

Crema, Mozzarella, Gouda, Parmigiano, Housemade Pork Sausage, Garlic, Pistachio Basil Pesto

Bianco Rosso · \$17

Crema, Mozzarella, Savory Tomato Sauce, Pecorino Romano, Parmigiano, Garlic (V)

Sorrento · \$19

Taleggio Crema, ‘Fior Di Latte’ Mozzarella, Shaved Lemon, Fresh Basil, Parmigiano, Garlic, Extra Virgin Olive Oil (V)

Funghi · \$21

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

\*Vegetarian options 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

ADDITIONAL TOPPINGS

- Sicilian Anchovies · Burrata Cheese · Prosciutto Di Parma · \$5
- Organic Arugula · Roasted Mushrooms · Housemade Pork Sausage · \$3
- Calabrian Chilis · Hot Honey · Castelvetrano Olives · Ricotta Cheese · \$2

ROSSO

Tomato-sauced pizzas using organic crushed tomatoes from Bianco Dinapoli

Margherita · \$17

Organic Tomato Sauce, Caputo Brothers ‘Fior Di Latte’ Mozzarella, Basil, Extra Virgin Olive Oil, Shaved Garlic, Parmigiano (V)

Margherita Variations

Doppio · \$22

Organic Tomato Sauce, ‘Fior Di Latte’ Mozzarella, Burrata, Double Basil, Cherry Tomatoes, Evoo, Shaved Garlic (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, Provola, Gouda & Parmigiano Reggiano (V)

Piccante · \$22

Savory Organic Tomato Sauce, Mozzarella, Pecorino Romano, Parmigiano, Spicy Soppressata, Aleppo Chili, Housemade Hot Honey

Salsiccia · \$21

Savory Organic Tomato Sauce, Mozzarella, Provola, Pecorino, Housemade Pork Sausage, Red Onion, Shaved Garlic, Aleppo Chili

Pepperoni · \$18

Organic Tomato Sauce, Mozzarella, ‘Ezzo’ Pepperoni, Parmigiano, Shaved Garlic

\*Vegan options available upon request.

NEARLY GLUTEN FREE AT PIZZERIA LUCA

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.

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.

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*

# 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  
*An elevated espresso martini experience*

### WHITE, ROSE & ORANGE WINES

**Pinot Grigio** Colterenzio, Alto Adige–Italy · \$32  
Light bodied: mixed citrus, yellow apple, stonefruit, crisp, classic, and pleasing

**Grillo** Grillo, Ottoventi, Sicily–Italy · \$33 (Organic)  
Medium-bodied: white peach, lemon curd, honeysuckle, tangy minerality

**Rose** Piediroso, Bosco di Medici, Pompeii–Italy · \$48 (Organic)  
Full-bodied rose: high acid, tart red fruits, zippy & 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

# 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

### 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** · \$6  
*N/A Unsweetened Botanical Soda, Detroit–MI*

**Aranciata/Limonata** · \$5  
*San Pellegrino, Terme–Italy*

**Espresso** · \$3 **Cappuccino** · \$3.5  
*Necessary Coffee, Lancaster–PA*

**Coke Products** · \$3