

Snacks & Salads

White Bean & Kale Soup 6

White bean, kale, pancetta

Cherry Tomato Salad 9

Cherry tomato, mixed potato, extra virgin olive oil, prosciutto, arugula

Charred Octopus 15

Red potato, celery hearts, green onion, meyer lemon vinaigrette

Farro Salad 8

Arugula, red onion, roasted cherry tomatoes, herb vinaigrette

Kale Salad 9

Roasted beets, pistachio vinaigrette

Little Neck Clams 10

Rosemary, yellow tomato, lemon, thyme, white bean-herb broth

Baby Arugula Salad 9

Prosciutto, Calabrian chilies, red onion, gorgonzola, roasted cherry tomatoes, black truffle vinaigrette

Meatballs 10

Fresh mozzarella, roasted cherry tomatoes, shaved parmesan

Arancini 9

Pancetta, lucca fresca, asparagus, risotto, white truffle oil

Neapolitan Style Pizza

Margherita 14

San marzano tomatoes, buffalo mozzarella, fresh basil

Fennel Sausage 17

Shaved asparagus, fennel sausage, scallions, ricotta, taleggio, fresh mozzarella

Tartufo 17

Wild mushrooms, ricotta, goat cheese, fontina, caramelized onions, fresh thyme, truffle oil

Aglio 15

Ricotta, Lucca fresca, broccoli rabe, black garlic aioli, coppa

Brussels Sprout 15

Aged provolone, fresh mozzarella, pancetta, brussels sprouts

Prosciutto 17

Ricotta, prosciutto di parma, fontina, fresh mozzarella

Tuscan Thin Crust Pizza

Patata 15

Fontina, scallions, fresh mozzarella, red potato, pancetta, rosemary

Rucola 16

Asiago, fresh mozzarella, fresh arugula, prosciutto, buffalo mozzarella

Arrosto 14

Lucca fresca, fresh mozzarella, kale, roasted tomatoes, summer squash, crumbled goat cheese

Boards & Bruschettas

Meats 13

Coppa, prosciutto di parma, abruzzese salumi, seasonal fruit, crostini

Cheeses 14

Chef's selection of Italian cheeses, seasonal fruit, crostini

Seasonal Mushroom Bruschetta 10

Gorgonzola-tomato cream, sautéed mushrooms, roasted tomatoes, bosc pears, garlic oil

Homemade Ricotta Board 11

Served with squash puree, toasted pumpkin seeds, fresh bread

Burrata 12

Roasted cherry tomatoes, basil oil on warm salt loaf

Fresh Pasta

Bucatini 14

Bacon lardons, pecorino fresco, Calabrian chilies

Testaroli 14

Grilled pasta in parmesan truffle cream

Basil Fettuccine 14

Tomato broth, topped with quail egg

Squash Tagliatelle 15

Grana padano, chanterelle mushrooms, toasted almond

Pappardelle 14

Wild boar ragu, grana padano

Gnocchi 14

Black garlic cream, pancetta, green onions, parmesan crisps

Meat & Fish

Braised Beef Short Ribs 22

Smokey polenta, blueberry gastrique

Bronzino 23

Mediterranean fregola, olives, capers, roasted tomato

Chilean Sea Bass 24

Parsnip and butternut squash puree, zucchini noodles, meyer lemon vinaigrette

Pan Seared Scallops 22

Cider glaze, parsnip puree, lemon-oregano jam, root vegetables

Lamb Rack 24

Parsnip puree, kale, berry emulsion

Wood Fired Prime Sirloin 23

Sunchoke puree, red wine reduction, balsamic

Contorni

Farro 5

Roasted tomato, basil oil

Smokey Polenta 5

Parmesan, rosemary oil

Grilled Asparagus 7

Toasted almond, meyer lemon zest

Roasted Squash & Kale 6

Shaved grana padano

Roasted Brussels Sprouts 7

Pink peppercorn vinaigrette

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

“Family, Food and Wine

*have long been some of the great passions in my life,
especially the Lucchese food and traditions.
Bar Lucca is my way of sharing my wonderful experiences
of Italy with Conshohocken.”*

- Brian Pieri, Owner

Surrounded by Renaissance-era city walls, Lucca, Italy is a hidden paradise. Located in Tuscany, Lucca is home to breathtaking palaces, basilica-form churches and picturesque piazzas.

Simplicity is central to the Tuscan way of life and is reflected in their cuisine. Food is meant to be shared and enjoyed among family - and friends that become family.

Bar Lucca boasts a menu of simple, uncomplicated dishes. Always fresh, and ever changing, our menu is carefully constructed to allow the ingredients to shine. With fresh, homemade pastas and pizza dough you are bound to feel as though you are sitting in the Piazza Napoleone basking in all the Lucchese beauty.

Assaggio Menu

Enjoy a multi-course, family-style tasting menu.

Crafted for parties of 4 or more,

this menu allows you to sit back, relax and
enjoy each other's company.

We'll provide the meal for you!

\$42 per person

Ask your server for more details!