

## Snacks & Salads

### Olive Oil Tasting 9

Three unique oils imported from Italy served with selection of fresh bread

### Seasonal Soup 6

Ask your server for current selection

### Truffle Arancini 9

Fontina, bacon lardons, thyme, garlic, onion, served over spring pea puree, with pickled red onions

### Meatballs 11

Fresh mozzarella, roasted cherry tomatoes, shaved parmesan

### Little Neck Clams 11

Tomato broth with Calabrian chilies, garlic, lemon thyme

### Charred Octopus 16

Fingerling potatoes, celery hearts, green onion, frisee, fennel, meyer lemon vinaigrette

### Farro Salad 9

Arugula, red onion, roasted cherry tomatoes, herb vinaigrette

### Walnut Peach Salad 9

Spring mix, red onion, goat cheese, fig balsamic vinaigrette

### Baby Arugula Salad 11

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

## Neapolitan Style Pizza

### Sausage 17

Shaved asparagus, mild Italian sausage, scallions, ricotta, taleggio, fresh mozzarella

### Tartufo 17

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

### Margherita 14

San Marzano tomatoes, buffalo mozzarella, fresh basil

### Sopressata 16

San Marzano tomatoes, Sopressata, fresh mozzarella, red pepper flakes

### Burrata 17

San Marzano tomato sauce, peperonata, parmesan, topped with fresh burrata

### Prosciutto 17

Ricotta, prosciutto di parma, fontina, fresh mozzarella

## Tuscan Thin Crust Pizza

### Rucola 17

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

### Al Sole 16

Lucca fresca, fresh mozzarella, sundried tomatoes, bacon lardons, sautéed spinach

### Melanzana 15

Eggplant, zucchini, red onion, fresh mozzarella, topped with fresh oregano and red pepper sauce

## Boards & Bruschettas

### Meats 14

Chefs selection served with mustard olive tapenade and spicy pickles

### Cheeses 15

Chefs selection of Italian cheeses, seasonal fruit, crostini

### Olive & Nut 13

Caseltvrano and Arbequina olives, dried fruits and nuts, served with crostini

### Seasonal Mushroom Bruschetta 11

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

### Burrata 12

Roasted cherry tomatoes, basil oil on warm salt loaf

### Fried Eggplant Bruschetta 10

Fried eggplant, brussels sprouts, red pepper, caramelized onion, grana padano, frisee, lemon aioli

## Fresh Pasta

### Bucatini 16

Bacon lardons, pecorino fresco, Calabrian chilies

### Testaroli 14

Pesto, sea salt, cracked black pepper

### Pappardelle 16

Wild boar ragu, grana padano

### Gnocchi 15

Black garlic cream, pancetta, green onions, parmesan crisps

### Trottole 15

Prosciutto, pea cream sauce, grana padano

## Meat & Fish

### Bronzino 27

Mediterranean fregola, asparagus, goat cheese, capers, roasted tomato

### Diver Scallops 28

Spring vegetable risotto, watermelon radish, topped with pan seared scallops

### Grilled Asparagus 7

Toasted almond, meyer lemon zest

### Farro & Kale 6

Basil oil

### Bone-in Pork Chop 27

Smokey polenta, peach honey, asparagus ribbons

### Veal Short Ribs 26

Braised bone-in short rib, Smokey polenta, shaved asparagus

## Contorni

### Broccoli Rabe 5

Garlic

### Smokey Polenta 5

Parmesan, rosemary oil

### Wood Fired Prime Sirloin 28

Parsnip puree, garlic butter, asparagus ribbons

### Swordfish 27

English pea & sweet corn purees, watermelon radish & fennel

### Roasted Brussels Sprouts 7

Bacon lardons, garlic

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!

**\$44 per person**

*Ask your server for more details!*