

## Small Plates & Salads

### Meatballs | 12

fresh mozzarella, basil oil, parmesan, cherry tomatoes

### Little Neck Clams | 13

garlic herb broth, pancetta, roasted sweet potato

### Truffle Arancini | 11

fried risotto, bacon lardons, smoked mozzarella, pickled red onions, tomato aioli

### Burrata | 13

salt loaf, fresh burrata, roasted cherry tomato, basil oil, balsamic reduction, arugula

### Fried Eggplant | 12

fried eggplant, shaved brussels, caramelized onion, red pepper, lemon aioli, parmesan

### Charred Octopus | 17

seared fingerling potatoes, frisee, arugula pesto, chili vinaigrette

### Fried Calamari | 15

shaved beets, lemon zest, thyme, lemon aioli, tomato tahini

### Beet & Goat Cheese | 12

baby arugula, roasted beets, seasonal berries, fried prosciutto, ginger cranberry vinaigrette

### Pear & Walnut Salad | 10

mixed greens, sliced pears, butternut squash, gorgonzola, peach vinaigrette

### Baby Arugula | 12

arugula, red onion, prosciutto, roasted cherry tomato, gorgonzola black truffle vinaigrette

### Tuscan Kale Caesar | 13

parmesan, crostini crouton, balsamic-caesar dressing

## Charcuterie & Cheese

*all meat & cheese boards are served with freshly baked bread, jam, mostarda, honey, nuts, seasonal fruit & mixed olives*

### Cheese Board | 16

**Gorgonzola dolce** – sweet, mild, & soft cheese with a creamy texture. topped with toasted hazelnuts

**Montegrappa** – firm, aged, crumbly cheese with a sharp flavor

**Pecorino Rustico** – semi soft sheep's milk cheese with black peppercorns

### Charcuterie Board | 15

**Prosciutto di parma** – dry cured ham, mild flavor

**Soppressata** – Italian dry salami, spicy

**Coppa** – dry Italian salumi

### Meat & Cheese Board | 23

*chef's selection of 2 meats & 2 cheeses*

## Sides to Share

### Grilled Asparagus | 10

toasted almonds, meyer lemon zest

### Brussels Sprouts | 10

bacon lardons, garlic, parmesan

### Seasonal Vegetable | 10

chef's selection of seasonal vegetables

### Vegetable Board | 15

grilled zucchini, eggplant, asparagus, brussels sprouts, & seasonal vegetable over arugula pesto served with freshly baked bread

## Tuscan Pizza (thin crust)

### Rucola | 17

asiago, fresh mozzarella, garlic oil, topped with prosciutto, arugula, buffalo mozzarella

### Al Sole | 16

fontina, goat cheese, sliced pears, candied bacon, topped with walnuts & arugula

### Spiced Cauliflower | 16

roasted cauliflower, mushrooms, fontina, arugula pesto, thyme topped with arugula

### Short Rib | 18

braised short ribs, shishito peppers, fontina, smoked mozzarella

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## Neapolitan Pizza

### Sausage | 17

smoked mozzarella, ricotta, mild Italian sausage, scallions, shaved asparagus

### Tartufo | 18

fontina, goat cheese, ricotta, wild mushrooms, caramelized onion, truffle oil

### Margherita | 15

san marzano tomato, fresh basil, buffalo mozzarella, EVOO

### Soppressata | 16

san marzano tomato, soppressata, fresh mozzarella, chili flakes

### Prosciutto | 18

fontina, mozzarella, ricotta, prosciutto di parma

## Pasta

### Pappardelle | 18

wild boar ragu, grana padano

### Bucatini | 18

bacon lardons, Calabrian chilies, asiago

### Testaroli | 16

pesto, sea salt, cracked black pepper

### Gnocchi | 18

black garlic cream sauce, pancetta, scallions, parmesan tuille

### Radiatore | 17

squash, sausage, sage, fried prosciutto, asiago

## Entrées

### Bronzino | 28

parsnip puree, fried capers, asparagus ribbon, tangerine fennel vinaigrette

### Diver Scallops | 28

mashed sweet potato, pancetta, hazelnut picada, squash sauce, herb oil

### Wood Fired Sirloin | 30

parsnip puree, garlic fingerling potato balsamic reduction. herb gremolata

### Braised Beef Short Ribs | 27

polenta, honey chili glaze, fried shallot

### Seasonal Risotto | 23

chefs daily selection

# *“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

## **Assaggio**

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!*