

Snacks & Salads

Olive Oil Tasting 9

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

Lucca Caprese 8

Heirloom tomato, Bufàlo mozzarella, balsamic reduction, basil, EVOO

Truffle Arancini 9

Smoked mozzarella, bacon lardons, thyme, garlic, onion, tomato aioli

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, smoked 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

Fontina, goat cheese, candied bacon, pear, walnut

Melanzana 15

Eggplant, zucchini, red onion, smoked 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

Fried Calamari 15

Meyer lemon, zucchini, Calabrian chili oil

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 and pea cream sauce, grana padano

Meat & Fish

Bronzino 27

Mediterranean fregola, sweet corn, goat cheese, capers, roasted tomato

Diver Scallops 28

Butternut squash risotto, green pepper, lemon,

Bone-in Pork Chop 27

Parsnip puree, peach honey, Asparagus, candied bacon

Veal Short Ribs 26

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

Wood Fired Prime Sirloin 28

Parsnip puree, garlic butter, asparagus ribbons

Halibut 28

Meyer lemon-thyme sauce, grilled zucchini, hazelnut

Contorni

Grilled Asparagus 7

Toasted almond, meyer lemon zest

Roasted Squash & Kale 6

Shaved grana padano

Broccoli Rabe 5

Garlic

Roasted Brussels Sprouts 7

Bacon lardons, garlic

Smokey Polenta 5

Parmesan, rosemary oil

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!