

## Starters

### Olive Oil Tasting | 9

three oils imported from Italy  
served with a selection of  
freshly baked bread

### Little Neck Clams | 12

white beans, fennel, bacon,  
cherry tomato, lemon-garlic broth

### Truffle Arancini | 10

smoked mozzarella, bacon lardons,  
garlic, thyme, tomato aioli

### Meatballs | 12

fresh mozzarella, shaved parmesan,  
roasted cherry tomato, basil oil

### Charred Octopus | 17

fingerling potatoes, frisee, fennel,  
celery hearts,  
meyer lemon vinaigrette

### Fried Calamari | 15

shaved beets, lemon, tomato aioli

### Beet Caprese | 10

roasted beet, fresh mozzarella, basil,  
balsamic reduction,  
extra virgin olive oil

### Pear & Walnut Salad | 10

mixed greens, pear,  
butternut squash, shaved gorgonzola,  
peach vinaigrette

### Baby Arugula Salad | 11

prosciutto, Calabrian chilies, red  
onion, gorgonzola, roasted cherry  
tomato, black truffle vinaigrette

## Neapolitan Pizza

### Sausage | 17

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

### Tartufo | 18

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

### Margherita | 15

san marzano tomato,  
buffalo mozzarella, basil,  
extra virgin olive oil

### Soppresata | 16

san marzano tomato,  
soppresata, fresh mozzarella,  
chili flakes

### Burrata | 17

san marzano tomato,  
parmesan, peperonata,  
topped with burrata

### Prosciutto | 18

fontina, ricotta, fresh  
mozzarella, prosciutto di parma

## Tuscan Thin Crust

### Rucola | 17

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

### Al Sole | 16

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

### Speck | 17

san marzano tomato, gorgonzola,  
Calabrian chilies, speck, arugula

## Boards & Bruschettas

### Meats | 14

chorizo, speck, prosciutto served with crostini,  
mustard-olive tapenade, spicy pickles

### Cheeses | 15

gorgonzola dolce, sottocenere, montegrappa served with  
crostini, seasonal fruit, pear honey, & pesto

### Mushroom Bruschetta | 12

grilled salt loaf, seasonal mushrooms, roasted cherry  
tomato, gorgonzola-tomato cream sauce, bosc pears

### Burrata | 13

salt loaf, burrata, roasted cherry tomato, basil oil,  
arugula

### Eggplant Bruschetta | 11

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

## Pasta

### Bucatini | 17

bacon lardons, Calabrian chilies, pecorino fresco

### Testaroli | 14

pesto, sea salt, cracked black pepper

### Pappardelle | 17

wild boar ragu, grana padano

### Gnocchi | 16

black garlic cream sauce, pancetta, scallion,  
parmesan tuille

### Trottole | 15

pea cream sauce, prosciutto, grana padano

## Entrées

### Bronzino | 28

Mediterranean fregola,  
roasted tomato, capers, goat cheese

### Diver Scallops | 28

parsnip puree, beech mushrooms,  
pear honey

### Grilled Asparagus | 7

toasted almonds, meyer lemon zest

### Roasted Squash & Kale | 6

grana padano

### Herb Crusted Lamb Rack | 32

black garlic parsnip puree, ginger pesto,  
caramelized pear

### Wild Boar Shank | 26

balsamic braised boar shank,  
squash romesco puree, pistachios

## Contorni

### Seasonal Vegetable | 5

See Server

### Wood Fired Sirloin | 29

parsnip puree, garlic butter,  
asparagus ribbon,  
balsamic reduction

### Swordfish Meatballs | 26

sweet corn polenta,  
black garlic tomato sauce,  
ginger arugula pesto, hazelnuts

### Roasted Brussels | 7

bacon lardons, garlic, parmesan

### 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

## **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!*