

## Starters

### Fried Eggplant | 12

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

### Little Neck Clams | 13

white wine & garlic broth, lemon, sautéed spinach, cherry tomatoes, grilled salt loaf

### Truffle Arancini | 10

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

### Meatballs | 12

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

### Charred Octopus | 17

seared fingerling potatoes, frisee, arugula pesto, yellow tomato, Calabrian chili vinaigrette

### Fried Calamari | 15

shaved beets, lemon, thyme, tomato tahini aioli

### Strawberry Caprese | 12

fresh basil, balsamic reduction, sea salt, yellow grape tomato, fresh mozzarella

### Pear & Walnut Salad | 10

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

### Baby Arugula | 12

arugula, red onion, roasted cherry tomato, gorgonzola, 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, soppressata, fresh mozzarella, chili flakes

### Burrata | 17

heirloom tomato, basil pesto, parmesan, topped with burrata

### Prosciutto | 18

fontina, ricotta, 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

### Spiced Cauliflower | 16

roasted cauliflower, mushrooms, fontina, arugula pesto, thyme

## Boards & Bruschettas

### Broccoli Rabe | 12

grilled salt loaf, broccoli rabe, cannellini beans, charred cherry tomatoes, soppressata, parmesan

### Burrata | 13

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

### Meats | 14

chef's selection of hand cut meats served with olives, mostarda, & crostini

### Cheeses | 15

chef's selection of cheeses served with olives, honey, & crostini

### \*Meat & Cheese Selection | 23

chef's choice

## Pasta

### Bucatini | 17

bacon lardons, Calabrian chilies, pecorino fresco

### Testaroli | 15

pesto, sea salt, cracked black pepper

### Pappardelle | 17

wild boar ragu, grana padano

### Gnocchi | 16

black garlic cream sauce, pancetta, scallion, parmesan tuille

### Trottole | 16

shaved asparagus, wild mushrooms, beef reduction, truffle oil, herb panko, parmesan

## Entrées

### Bronzino | 28

Mediterranean fregola, roasted tomato, capers, goat cheese

### Diver Scallops | 28

corn parsnip puree, peaches, fried prosciutto, orange lavender vinaigrette

### Grilled Asparagus | 7

toasted almonds, meyer lemon zest

### Charred Broccoli Rabe | 7

parmesan, orange lavender vinaigrette

### Pork Tenderloin | 27

charred broccoli rabe, seared fingerling potatoes, cherry balsamic reduction

### Wild Boar Chops | 31

mashed sweet potato, shaved brussels sprouts, juniper berry rosemary sauce

## Contorni

### Seasonal Vegetable | 5

see server

### Wood Fired Sirloin | 30

parsnip puree, garlic butter, asparagus ribbon, balsamic reduction

### Citrus Red Snapper | 29

smokey polenta, spiced cauliflower, garlic cherry tomato sauce

### Brussels Sprouts | 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!*