

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

fried risotto, 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, Calabrian chili vinaigrette

Fried Calamari | 15

shaved beets, lemon, thyme, tomato tahini aioli

Strawberry Caprese | 12

fresh basil, heirloom tomato, fresh mozzarella, strawberries, balsamic reduction

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

Soppressata | 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

wood fired bread, broccoli rabe, cannellini beans, charred cherry tomatoes, soppressata, parmesan

Burrata | 13

salt loaf, burrata, roasted cherry tomato, basil oil, balsamic reduction, 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, asparagus, orange lavender vinaigrette

Grilled Asparagus | 7

toasted almonds, meyer lemon zest

Charred Broccoli Rabe | 7

parmesan, orange lavender vinaigrette

Wild Boar Chops | 31

mashed sweet potato, charred broccoli rabe, 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

pesto zucchini noodles, mashed sweet potato, citrus vinaigrette

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!