

## Small Plates & Salads

### Meatballs | 12

fresh mozzarella, basil oil, parmesan, cherry tomatoes

### Little Neck Clams | 13

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

### 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

### Strawberry Caprese | 12

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

### 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

## 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

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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

### Burrata | 17

pesto, heirloom tomato, parmesan, fresh burrata

## Pasta

### Pappardelle | 18

wild boar ragu, grana padano

### Bucatini | 18

bacon lardons, Calabrian chilies, pecorino fresco

### Testaroli | 16

pesto, sea salt, cracked black pepper

### Gnocchi | 18

black garlic cream sauce, pancetta, scallions, parmesan tuille

### Trottole | 17

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

## Entrées

### Bronzino | 28

Mediterranean fregola, capers, grilled corn, roasted cherry tomatoes, asparagus ribbon, goat cheese

### Diver Scallops | 28

corn parsnip puree, peaches, prosciutto, asparagus, orange-lavender vinaigrette

### Wood Fired Sirloin | 30

parsnip puree, garlic butter, asparagus ribbon, balsamic reduction

### Citrus Red Snapper | 29

pesto zucchini noodles, mashed sweet potato, citrus vinaigrette

### Duck Breast | 28

truffle farro risotto, black garlic, wild mushrooms, fresh fig & orange zest

## 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

**Speck** – pressed & cured like prosciutto, lightly smoked

### Meat & Cheese Board | 23

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

# *“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!*