

Small Plates & Salads

Meatballs | 12

fresh mozzarella, basil oil, parmesan, cherry tomatoes

Little Neck Clams | 13

garlic herb broth, pancetta, roasted sweet potato

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

Roasted Squash | 12

baby arugula, whipped ricotta, coppa, sea salt, salted pepitas, dijon vinaigrette

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

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

Coppa – dry Italian salumi

Meat & Cheese Board | 23

chef's selection of 2 meats & 2 cheeses

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

Zucca | 17

shishito peppers, fontina, zucchini, roasted squash, smoked mozzarella

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

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

san marzano tomato sauce, guanciale, Calabrian chilies, roasted cherry tomato

Entrées

Bronzino | 28

parsnip puree, fried capers, asparagus ribbon, tangerine fennel vinaigrette

Diver Scallops | 28

mashed sweet potato, pancetta, hazelnut picada, squash sauce, herb oil

Wood Fired Sirloin | 30

parsnip puree, broccoli rabe, balsamic reduction. herb gremolata

Citrus Red Snapper | 29

pesto zucchini noodles, mashed sweet potato, citrus vinaigrette

Duck Breast | 28

beet fig risotto, truffle oil, broccoli rabe

“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!