

Hours of Operation
Tuesday-Thursday: 12-3pm, 5-9pm
Friday-Saturday: 12-3pm, 5-10pm
Sunday: 5-9pm



Half-Price Pizza
Tuesday-Thursday 5-6pm
Dine-in Only

Executive Chef: Shane Miller
Sous Chef: Jordan Mottola

• APPETIZERS •

any 2 apps \$28; any 3 apps \$40

Crispy Calamari	15	Whipped Ricotta	15
Cornmeal Crusted Calamari, Cherry Peppers, Luca Marinara		Thyme & Honey Roasted Peach, Walnuts, Torn Basil, Crostini	
Siano Burrata Panzanella	15	Brussel Sprouts	14
Heirloom Tomatoes, Peaches, Basil, Red Onions, Crunchy Italian Bread		Peanut Dukkah, Preserved Lemon, Red Onion, Ricotta Salata	
Antipasto Board	For 2 - 26; For 4 - 38	Mussels	15
Salumi, Cheeses, Pickled Vegetables, Olives		Tomato, White Wine, Garlic, Chili, Grilled Bread	
LuCa Meatballs	16	Prosciutto di Parma & Sliced Summer Melon GF	16
Marinara Sauce, Parmesan Cheese, Grilled Bread		30-month aged Prosciutto di Parma, Summer Melon, Basil Oil	
Bruschetta Flatbread	13	Shrimp Oreganata Al Forno	16
Tomatoes, Basil, Onions, Aged Balsamic		Carolina Shrimp, Fresh Oregano, Butter, Garlic & Salsa Verde	

Gluten-Free Bread Available Upon Request

• SOUPS & SALADS •

LuCa Tomato Soup	cup 5 bowl 8
Italian Tuna Salad	13
Celery, Red Onions & Bibb Lettuce with Wine Vinaigrette	
Baby Spinach & Arugula Salad	small 9 full 14
Candied Pecans, Dried Cranberries, Goat Cheese, Sliced Apples & Sherry Vinaigrette	
Classic Caesar Salad*	small 9 full 13
Garlic Crouton & Asiago	
Chopped Antipasto Salad GF	small 9 full 14
Romaine, Radicchio, Salami, Mortadella, Soppressata, Provolone, Tomatoes, Onions, Garbanzo Beans, Oregano Vinaigrette	
Traditional Caprese Salad GF	small 9 full 14
Sliced Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic	

Salad Add-ons
Chicken \$6; Shrimp \$9; Salmon* \$11

• PASTAS •

Rigatoni Alla Vodka	21
Vodka Cream Sauce, Guanciale, Grana Padano	
Add-on Ricotta \$3	
Papparedelle Bolognese **	23
Pork & Beef Ragu & Parmesan	
Chitarra Pesto	25
Shredded Chicken, Spinach, Oven Dried Tomatoes, Basil Pesto	
Cavatelli with Lamb Sausage & Rabe	23
Lamb Sausage, Broccoli Rabe, Chili Flakes & Lemon Butter	

GF Pasta Available Upon Request

• WOOD FIRED PIZZAS •

RED			
Classic Cheese	16	Garden	18
Blended Mozzarella, Provolone Cheese		Red & Yellow Peppers, Red Onions, Spinach, Mushrooms	
Pepperoni	17	Margherita	17
Mozzarella, Parmesan, Hand Crushed Tomatoes		Fresh Mozzarella, Basil, Crushed Tomatoes	
Meat Lovers	19	Broccoli Rabe & Sausage	18
Bacon, Soppressata, Fennel Sausage, Mozzarella Cheese		Fennel Sausage, Crushed Red Peppers, Mozzarella Cheese	
Puttanesca	17	Hot Honey & Meatball	19
Tomatoes, Olives, Capers, Chili Flakes, Garlic, Mozzarella		LuCa Meatballs, Hot Honey, Cherry Peppers, Red Onions, Mozzarella, Provolone, Hand Crushed Tomato	
WHITE			
Wild Mushrooms & Caramelized Onions	18	Five Cheese	15
Taleggio, Fontina, Fresh Thyme		Fontina, Mozzarella, Pecorino, Parmesan, Ricotta	
Pesto & Prosciutto	18	Prosciutto di Parma	18
Fresh Mozzarella, Oven Dried Tomatoes		Arugula, Shaved Parmesan, Fig Spread, Balsamic Glaze	
Cream Corn Pizza	17	Bacon & Clam Pizza	19
Cream Corn, Calabrian Chilis, Pickled Corn Salsa, Basil, Pecorino		Whole & Chopped Clams, Bacon, Garlic, Olive Oil	

GF Cauliflower/Rice Flour Crust Available Upon Request

We Cater - Bring The Restaurant Home!

Let Our True Crafted Pizza Truck Come to You!

* These menu items may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. ** These menu items contain fish sauce.