

Lucia Bar Snacks

Rosemary Peppercorn Nuts

sweet, savoury, spicy 8
(gf/v)

Cacio e Pepe Chips & Dip

house-made chips, pecorino romano, tellicherry peppercorn, truffle dip 12
(gf/v)

Warm Marinated Olives

cerignola olives, fennel seed, citrus, herbs, chilis 10
(gf/vg)

'Nduja Arancini

spicy risotto balls, mozzarella, pomodoro 16

Mortadella Sando

focaccia, provolone, pickled fennel, pesto aioli 15

Baltic Lamb Skewers Čevapčići

a Trieste street food classic with Baltic roots 18
skewers of lamb, beef, pork and chives

CLASSIC COCKTAILS

	2oz
Negroni , beefeater gin, campari, aperol, cinzano, orange	15
White Negroni , beefeater gin, woods amaro chiaro, cocchi americano, grapefruit	17
Enzoni , beefeater gin, macerated grapes, woods amaro, lemon juice	17
Americano , campari, cinzano, cocchi americano rosa, carbonation, orange	15
Vermouth Highball , cocchi torino, cardamaro, verjus, carbonation	18
Paper Plane , lot 40 dark oak, amaro nonino, aperol, lemon	17
Martini , engine gin, olive oil wash, cocchi extra dry, castelvetro olives	17
Aperol Spritz , aperol, prosecco, soda, orange	15
Cynar Spritz , cynar, amontillado sherry, prosecco, soda, cucumber	16
Limoncello Spritz , luxardo limoncello, cocchi americano, prosecco, soda, mint	17

Lucia's Cocktails

2oz

“Too Much, Just Right”

cherry-infused lot 40 rye, amaro averna, antica formula, kola nut, cherry

22

“If You Were Here, We’d Dance”

altos tequila, cocchi rosa, luxardo maraschino, calabrian chili, lime leaf,
grapefruit, soda

22

“Where You Left Me”

beefeater gin, cacao, cocchi torino, amaro blend, red verjus

22

“Reminds Me Of You”

hendrick's gin, basil, cucumber, lime juice, tio pepe, woods amaro chiaro

22

SPARKLING

	5oz	Bottle (750ml)
Glera , Anna Spinato, Prosecco Treviso Brut	10	50
Lambrusco Sorbara+ , Paltrinieri, 'Piria' Lambrusco di Sorbara	16	80

WHITE

	5oz	Bottle (750ml)
Pinot Grigio , Angelo, Pinot Grigio	10	50
Trebbiano , Noelia, 'Brò' Trebbiano di Romagna	22	110
Vernaccia , Fattoria Amo, 'Ann', Vernaccia Toscana	18	90
Sauvignon Blanc , Adriano Marco e Vittorio, 'Basaricò' Langhe Sauvignon	19	95

ROSÉ

	5oz	Bottle (750ml)
Pinot Grigio , Cantina Lavis, Rosé Pinot Grigio	12	60

RED

	5oz	Bottle (750ml)
Montepulciano , Angelo, Montepulciano d'Abruzzo	10	50
Barbera , Frasca, Barbera d'Asti	20	100
Nero d'Avola , Feudo Maccari, 'Noto' Nero D'avola	18	90
Nebbiolo , Nada Giuseppe, Langhe Nebbiolo	23	115

BEER

	12oz
Peroni	10
Monzo Italian Pilsner	8
33 Acres Mezcal Gose	10
33 Acres of Sunshine	10
33 Acres Fluffy Cloud	10
Strange Fellows Talisman	10

NON-ALC

COCKTAILS

Bottega Sparkling Life (5oz)	10
Spritz Senza , giffard spritz, bottega sparkling life, soda, orange	12
Hugo Senza , giffard elderflower, bottega sparkling life, soda, mint	12
Phony Negroni , St. Agrestis non-alcoholic negroni, orange	14
Phony Espresso Negroni , St. Agrestis non-alcoholic espresso negroni, orange	14

BEER

Peroni Nastro Azzurro 0.0%	5
Strange Fellows Nevertheless Pale Ale	8
Strange Fellows Nevertheless IPA	8

APERITIVO & DIGESTIVO

Amari

1oz

Italian amaro, meaning “bitter,” is a type of herbal liqueur traditionally enjoyed as a digestif after meals. These complex spirits are made by macerating various herbs, roots, flowers, and citrus peels in alcohol, resulting in a bittersweet flavor profile. Amaro holds a significant place in Italian culture and dining, symbolizing the end of a meal and encouraging conversation and relaxation. It's more than just a drink; it's a ritual that fosters community and tradition.

Montenegro , citrus, vanilla, cinnamon	7
Cynar , cola, artichoke, caramel	5
Liquore Strega , mint, pine, black licorice	8
Cardamaro , wine-based, earthy, baking spices	7.5
Caffo , citrus, licorice, toffee	9
Averna , citrus, vanilla, cola	7
Nonino , apricot, citrus, saffron	10
Fernet Branca , mint, pine, pepper	8
Amaro Lucano 0 , citrus, rosemary, chamomile (non alcoholic)	5

Limoncello

1.5oz

Limoncello is a vibrant lemon liqueur, and is deeply rooted in Italian culture, particularly along the Amalfi Coast. Typically served chilled as a digestivo after meals, limoncello aids digestion and extends the dining experience, providing a moment for conversation and relaxation.

Mamma Mia, floral, jammy, fresh

11



Grappa

1oz

Grappa, an Italian grape-based pomace brandy, holds a distinguished place in Italian culture and dining. Produced by distilling the leftover grape skins, seeds, and stems after winemaking, grappa embodies the resourceful spirit of Italian traditions. Often served as a digestivo after meals, it aids digestion and provides a moment for reflection and conversation, marking the end of a meal with a warm, potent ritual.

Marolo Grappa di Barbera, rustic, berries, buttery

15

Nonino Optima, vanilla, fruity, elegant

9

Vermouth

1.5oz

Italian vermouth, an aromatized and fortified wine, is a cornerstone of Italian aperitivo culture and dining. Its complex blend of herbs, spices, and botanicals creates a unique flavor profile, ranging from sweet to dry and bitter, making it a versatile and beloved beverage. In Italy, vermouth is not just a drink; it is an essential part of social gatherings, often enjoyed before meals to stimulate the appetite and encourage conversation

Cocchi Storico di Torino , cocoa, rhubarb, chamomile	10
Antica Formula , vanilla, cocoa, dates	10



Aperitivo

1.5oz

Aperol	7
Campari	7.5

*prices do not include applicable taxes

Amôr e barufis