



# Good Luck

## PIZZA CO.

### STARTERS

#### Olives + Big Beans \$7 (v/gf)

italian olives, marinated gigande beans + oregano

#### Burrata + Spring Vegetables \$15 (v)

farro miso bagna cauda, crispy garlic + herbs

#### Sweet + Spicy Wings \$13

calabrian chile agrodolce + spring onion ranch

#### Fried Calamari + Long Hots \$12

lemon + roasted garlic aioli

#### Mom Mom's Meatballs \$12

B+V+P blend, marinara, ricotta + basil

#### Sarcone's Seeded Garlic Bread Stix \$6 (v)

roasted garlic butter, parmesan, parsley,  
served with a side of marinara

### PASTA + PLATES

#### Spring Vegetable Bucatini \$17 (v)

asparagus, sugar snap peas, lemon,  
parmesan + cracked black pepper

#### Spinach + Ricotta Tortelli \$18

pickled ramp bulb, english peas,  
bufalo butter + parmesan

#### Grilled Swordfish Steak \$25

marinated gigande beans,  
roasted peppers + broccoli rabe

#### Chicken Milanese \$20

crispy chicken breast, charred lemon,  
spring onion ranch, toasted walnuts +  
an asparagus-radish + fennel salad

### SALADS + VEGGIES

#### Pizza Shop Salad \$11 (v/gf)

cucumber, tomato, sweet pepper, real good feta, dill,  
kalamata olive, red wine vinaigrette, sicilian oregano

#### Caesar Salad \$11

little gem lettuce, crispy garlic breadcrumbs,  
anchovy-lemon dressing, lemon + parmesan

#### Grilled Asparagus \$10 (gf)

cacio e pepe fonduta, crispy garlic,  
guanciale + shaved pecorino

### GOOD LUCK PIZZA

thick crust pizza made light + crispy

from our high hydration + long fermentation process

#### Good Luck Tomato Pie \$15.50 (vegan)

garlic, slow roasted tomato sauce, olive oil,  
basil, sicilian oregano + sea salt

#### Cheese Supreme \$18.50 (v)

mozzarella, provolone, cacciocavallo, basil,  
tomato sauce, sicilian oregano + pecorino

#### Pepperoni \$19.50

house cheese blend, ezzo pepperoni cups,  
tomato sauce, basil + pecorino

#### Spicy Nonna aka Hot Grandma \$22.50

house cheese blend, garlic, greens, oregano,  
hot sopressata + calabrian chile honey

#### Spring Onion + Asparagus \$20.50 (white pie) (v)

house cheese blend, charred spring onion,  
shaved asparagus + spring onion-almond pesto

#### Sausage + Peppers \$22.50

house cheese blend, fennel sausage, olives,  
rabe, roasted peppers + pickled long hots

#### Gluten Free Dough (additional \$2 per pie)

(gf) gluten free (v) vegetarian

consuming raw or undercooked foods may increase  
your risk of foodborne illness & ruin a good ole time.  
20% gratuity will be added to parties of 5 or more



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## BEER + CIDER

Peroni Italian Lager \$6

Yards Philly Pale Ale \$6

Double Nickel Vienna Lager \$6.50

2SP Up & Out Hazy IPA \$6

Allagash White \$7

Jack's Cider \$7

Ploughman's Farm Cider \$8

## COCKTAILS

Negroni, Good Luck Style \$11  
fistful of bourbon, campari, vermouth

Negroni, Old School Style \$12  
bluecoat gin, select bitter, martini+rossi

Sour Godmother \$12  
whiskey, amaretto, lemon + egg white

Don Fanucci \$12  
bourbon, aperol, amaro + lemon

The Situation \$10  
rum, campari, pineapple + lime

The Big Ragu \$11  
vodka, elderflower, lo-fi gentian amaro

Espresso Martini \$16  
cold brew, coffee liqueur, cream

## N/A

Pellegrino Orange Sparkling \$5

Pellegrino Lemon Sparkling \$5

Ginger-Mint Sparkling \$6

## WINES

### SPARKLING

Prosecco, I Castelli, NV Veneto 11/52  
*apples and pears; crisp and refreshing*

Lambrusco, La Battagliola, NV, Emilia-Romagna  
14/66  
*purple and frothy; ripe berry fruits with spice*

### WHITE

Pinot Grigio, I Castelli, 2020, Veneto 10/48  
*white flowers and lemon; light and friendly*

Pecorino, Pehhcora, 2019, Abruzzo 12/58  
*juicy and ripe fruit; round and fresh*

Gavi, Piccola, 2021, Piedmont 12/58  
*orchard fruits; savory minerality*

Vermentino, Aia Vecchia, 2021, Tuscany 11/52  
*tropical fruits with balanced herbs*

### ROSÉ

Zweigelt, Bauer, 2020, Austria 10/48  
*berries and blossoms; lively and bright*

Pinot Noir, Day Wines Lemonade, 2021,  
Oregon 14/66  
*lemons and berries; flavorful, rich finish*

### ORANGE

Falanghina, Calcarius, 2020, Puglia 14/66  
*pungent floral citrus with sea influence*

### RED

Montepulciano d'Abruzzo, Vigneti Del Sol,  
2020, Abruzzo 10/48  
*black fruits and spice; plump and fruity*

Sangiovese, Fattoria Piazzano, 2020, Tuscany  
12/58  
*dark fruits and herbs; balanced, fresh acidity*

Zweigelt-St. Laurent, Schonheit, 2019, Austria  
12/58  
*blue and black fruits; herbal and rustic*

Merlot-Syrah, Seiano, 2020, Lazio 12/58  
*black fruits with an elegant, spicy body*

Negroamaro, Contrade, 2020, Puglia 11/52  
*lush, rich dark fruits and pizza herbs*

DRINKS  
MENU