

Lucca Delicatessen

2120 Chestnut St 94123-2756 · +14159217873 · Updated: Jan 14, 2026

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SANDWICHES 22

The #1 Italian Combo	\$13.99
Salame, ham, mortadella, Provolone, mayo, mustard, lettuce, tomato, mild Italian peppers on soft sourdough roll	
The Americano	\$14.99
House roasted turkey with cranberry, mayo, iceberg lettuce, black pepper on Acme Focaccia (except Sundays, on Acme Ciabatta)	
The Calabrian	\$15.99
Hot salame with Provolone cheese, Dijon, red onions, pepperoncini, mild Italian peppers, oil and vinegar on Acme Italian roll	
The Caprese	\$10.99
Fresh Mozzarella with tomatoes, fresh basil, olive oil, kosher salt on Acme ciabatta	
The Caprese with Prosciutto	\$13.99
Fresh Mozzarella with tomatoes, fresh basil, olive oil, kosher salt on Acme ciabatta with added prosciutto	
The Classic Albacore Tuna Salad	\$15.99
With mayo, mixed greens, tomato and olive tapenade on whole wheat bread	
The Classic Chicken Salad	\$15.99
With mayo, iceberg lettuce and tomatoes on ciabatta roll	
The Classic Pastrami & Swiss	\$15.99
With yellow mustard, pickles and onions on Semifreddi's Light Rye bread	
The Classic Roast Beef & Cheddar	\$16.99
With mayo, yellow mustard, mixed greens, tomato, pickles, onions and mild Italian peppers on soft sourdough roll	
The Classic Turkey & Swiss	\$14.99
With mayo, Dijon, mixed greens, tomato, pickles, onions and mild Italian peppers on soft sourdough roll	
The Hot Sausage	\$15.99
Hot sausage with provolone cheese, homemade pomodoro sauce, pepperoncini, red onion on soft sourdough roll	
The Pat Burrell	\$18.99
House roasted beef with Pepper Jack, mayo, mustard, lettuce, tomato, pickles, onions, mild Italian peppers, pepperoncini, horseradish on Acme Italian roll	
The Shrimp	\$16.99
Fresh house made shrimp salad, avocado, mayo, tomatoes on sliced sourdough	
The Meatball	\$16.99
Chef Sal's homemade meatballs with Provolone cheese, homemade pomodoro sauce, pepperoncini, red onion on soft sourdough roll	

The Veggie**\$13.99**

Havarti cheese, avocado, marinated artichokes, mayo, Dijon mustard, lettuce, tomatoes, red onions, roasted pepper on Acme rosemary roll

The Muffaletta**\$14.99**

Genoa salame, mild coppa, mortadella with Provolone, Muffaletta mix on Acme focaccia (except Sundays, on Acme Ciabatta)

The Chicken / Chutney**\$15.99**

House roasted chicken salad with mango chutney, mixed greens, red onion, black pepper on Acme ciabatta

The Classic Baked Ham & Swiss**\$14.99**

With mayo, yellow mustard, mixed greens, tomatoes, pickles, onions and mild Italian peppers on a soft sourdough roll

The Caggiano**\$14.99**

House baked ham with Swiss cheese, mayo, honey mustard, coleslaw on Acme ciabatta

The Classic Corned Beef**\$15.99**

Zoe's all-natural corned beef piled high with mustard, dill pickle on Semifreddi's Light Rye bread

Breakfast Sando**\$15.99**

Smoked salmon, cream cheese with tomatoes, red onion and capers on a seeded sourdough roll

The "Pork-Etta"**\$13.99**

Imported Italian porchetta, olive oil, arugula, red onion, salt and pepper on Acme ciabatta

BUILD YOUR OWN 6**Choose Bread**

Soft Sour Roll, Extra Sour Roll, Hard Sour Roll, Sliced Sour, Seeded Sour, Soft Sweet Roll, Dutch Crunch Roll, Sliced Rye, Sliced Light Rye, Acme Ciabatta, Acme Rosemary Roll, Acme Salted Focaccia, Acme Italian Roll, Sliced Whole Wheat, Acme Rosemary Focaccia, Liguria Focaccia \$1

Choose Meat

House Roasted Turkey \$13.99, Smoked Turkey \$12.99, House Baked Ham \$13.99, House Roast Beef \$15.99, Boiled Ham \$12.99, Italian Dry Salame \$12.99, Pastrami \$13.99, Corned Beef \$13.99, Mortadella \$12.99, Imported Mortadella \$13.99, Hot Coppa \$13.99, Mild Coppa \$13.99, Prosciutto San Danielle \$15.99, Sopressata Piccante \$15.99, Speck (Smoked Prosciutto) \$15.99, Bresaola \$15.99, La Quercia Prosciutto \$15.99, Jamon Serrano \$15.99, Prosciutto Cotto \$13.99, Rosemary Prosciutto Cotto \$13.99, Calabrian Hot Salame \$12.99, Fennel Salame \$13.99, Toscano Salame \$12.99, Toscano Piccante \$12.99, Italian Head Cheese \$12.99, Beef Tongue \$15.99, Liverwurst \$12.99, Roast Chicken Salad \$14.99, Shrimp Salad \$15.99, Albacore Tuna Salad \$14.99, Just Cheese \$9.99, Veggie (No Meat, No Cheese) \$8

Choose Cheese**\$1.00**

American Cheese, Cheddar Cheese, Smoked Gouda Cheese, Jack Cheese, Jarlsberg Cheese, Dry Mozzarella Cheese, Fresh Mozzarella Cheese, Havarti cheese, Havarti with Dill, Muenster Cheese, Hot Pepper Jack Cheese, Provolone Cheese, Swiss Cheese

Choose Your Toppings

Yellow Mustard, Dijon Mustard, Mayo, Tomato, Iceberg Lettuce, Mixed Greens Lettuce, Arugula, Pickles, Onion, Mild Italian Peppers

Your Extras

Avocado \$1, Extra meat \$3, Marinated Artichokes \$1, Creamy Horseradish \$1, Olive Tapenade \$1, Muffaletta Mix \$1, Sun-Dried Tomatoes \$1, Pesto \$1, Cranberry \$1, Extra cheese \$1, Cheese \$1, Mango Chutney \$1, Caesar Dressing \$1, Hot Calabrian Sauce \$1, Hot Giardinara \$1, Roasted Peppers \$1, Pepperoncini \$1

Chips **\$1.69**

Choose Chips at Pickup

SALADS 14

Potato Salad

AVAILABLE OPTIONS

Half Pint: \$5.00

Pint: \$9.99

Quart: \$19.98

Macaroni Salad

AVAILABLE OPTIONS

Half Pint: \$4.00

Pint: \$8.99

Quart: \$17.99

Fruit Salad

AVAILABLE OPTIONS

Half Pint: \$5.50

Pint: \$10.99

Quart: \$21.98

Coleslaw

AVAILABLE OPTIONS

Half Pint: \$5.00

Pint: \$9.99

Quart: \$19.98

Vegetable Salad

AVAILABLE OPTIONS

Half Pint: \$5.50

Pint: \$10.99

Quart: \$21.98

Shrimp Salad

AVAILABLE OPTIONS

Half Pint: \$12.99

Pint: \$24.99

Quart: \$49.99

Calamari Salad

AVAILABLE OPTIONS

Half Pint: \$10.50

Pint: \$20.99

Quart: \$41.98

Tuna Salad

AVAILABLE OPTIONS

Half Pint: \$9.99

Pint: \$19.99

Quart: \$39.99

Chicken Salad

AVAILABLE OPTIONS

Half Pint: \$8.50

Pint: \$16.99

Quart: \$33.98

Caprese Salad

AVAILABLE OPTIONS

Half Pint: \$5.75

Pint: \$11.50

Quart: \$22.99

Ceci Bean

AVAILABLE OPTIONS

Half Pint: \$5.00

Pint: \$9.99

Quart: \$19.98

Kidney Bean Salad

Mixed green salad with your choice of toppings priced per pound

AVAILABLE OPTIONS

Half Pint: \$5.00

Pint: \$9.99

Quart: \$19.98

Greek Salad

AVAILABLE OPTIONS

Half Pint: \$5.00

Pint: \$9.99

Quart: \$19.98

Caesar Salad

With homemade dressing

AVAILABLE OPTIONS

Small: \$6.99

Large: \$8.99

SIDES 6

Slice of Frittata

\$5.75

Chips

\$1.69

Choose your chips at pickup

Pickle

\$0.99

Plain Biscotti

\$1.39

Chocolate Biscotti

\$2.29

Deviled Egg

\$1.50

Our classic, home made deviled eggs!

SOUP OF THE DAY 7

Monday - White Bean

Tuesday - Tuscan Chard & Bean

Wednesday - Minestrone

Thursday - Farmer's Bean

Friday - Butternut Squash

Saturday - Chef's Choice

Sunday - Minestrone

BEVERAGES 1

Water

\$1.99

SODA 5

Coke

Aranciata

Limonata

Aranciata Rossa

7 Up

OUR STORY 5

If you walked into Lucca's then you would have seen the salami hanging from the ceiling and wheels of cheeses aging in the same rack we have today...

as well as a hot-food line, male-only clerks in ties and white gowns, housewives crowded around the counter (there was no number system!) and perhaps even a mortadella-stuffed pig in the window for sale by the slice! Our ravioli were sold to the Fairmont Hotel and were made by hand exactly as we do today without the use of a machine making them lighter and more tender than anyone else's. If you peeked in the kitchen you might have seen our Grandmother along with other wives making tortellini by hand. As children, our favorite clerk was Charlie white haired and unready to retire. He always had a slice of salame or a chunk of grissini (handmade breadsticks) ready for us a custom we like to continue with children today.

Our father, Ed Bosco, took over the deli in the late '50s.

Business blossomed with his attention to detail, demand of consistency, and his continental style and service.

As teenagers, we remember the fire in the kitchen that resulted in some needed renovation.

Don Hughetti, the head clerk, still grumbled when asked to put mayo and mustard on a sandwich, but created the Lucca Special Sandwich we still make daily. After we graduated from college and started our own careers our father began talking about the possibility of selling the deli. This was a wake up call. The fact is, we couldn't imagine a stranger running Lucca's so after growing up in the deli, and all those summer vacations and holidays working there we both decided to come into the business full-time.

Today, we represent a brother and sister team that are delighted to share in the deli's wonderful tradition and legacy.

We hope you agree that we are lucky to be part of a special part of San Francisco history and quite possibly the tastiest little deli in the world!

We look forward to seeing you soon!

Paul Bosco, Linda Bosco Fioretti.