

## Private Dining

Whether you are looking to host a large company dinner or an intimate family gathering, Casa Luca has the perfect private space for you. For private event inquiries please contact our Private Events Manager, Lauren O'Leary, at (202) 264-9497 or lauren.oleary@fabiotrabocchi.com

## Stay in Touch

We want to hear from you! Connect with us on social media  
Facebook: Casa Luca  
Twitter: @casalucadc  
Instagram: @casalucadc

### **LIBATIONS • 13**

Harvest Moon • Bellagio

Maria G&T • Autumn Old-Fashioned


### **Seasonal Sangria • 15**

### **MOCKTAILS • 7**

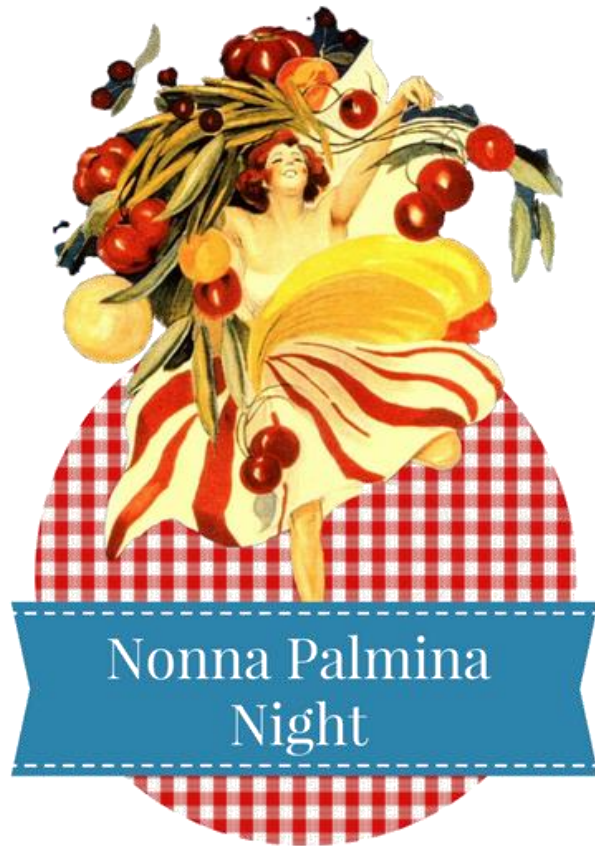
Spiced Melograno • Eve's Temptation

Pompelmo Frizzante

### **TO START**

Hot Churros of Parmigiano & Tomato Marinara Dip •  7

Grilled Flatbread, Capicola & Stracchino Cheese • 10



Sundays at Casa Luca  
5-9 pm

\$42 per person  
*excluding tax & gratuity*

*Named for Fabio Trabocchi's paternal grandmother, who was known as one of the best cooks in the small town in Le Marche where Fabio was raised.*

*Nonna Palmina Night celebrates the universal memory of a grandmother's love expressed through cooking that brings out the child in all of us.*

## Menu

### **Vino**

Casa Vinicola Fossi Toscana Rosso

### **Antipasto**

Caesar Salad

### **Primo**

Gnocchi alla Parmigiana & Sage Butter

### **Entree**

Slow Cooked Beef Short Ribs  
Roasted Squash, Anson Mills Polenta, Brasato Sauce

### **Dolce**

Tiramisu

**\*Menu Subject to Change\***

*Please alert your server if you have any dietary restrictions due to a food allergy or intolerance. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions.*