

Sunday is Nonna Palmina Night

Be sure to visit us on Sundays for Nonna Palmina Night before beginning your busy week! We are open every Sunday from 5-9pm for dinner, and we offer a four-course family style meal with wine for \$42 per person. To make a reservation, call us at (202) 525-1402, email reservations@fabiotrabocchi.com or book online at www.casalucadc.com.

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 Lauren O'Leary at casalucaevents@fabiotrabocchi.com or (202) 264-9497.

Stay in Touch

We want to hear from you! Connect with us on social media

Facebook: Casa Luca

Twitter: @casalucadc

Instagram: @casalucadc

Casa Luca

da FABIO TRABOCCHI

Monday, April 30th, 2018
6:00 pm

A Spring Evening in Puglia

Featuring the Wines of



165 per person
inclusive of tax & gratuity

Executive Chef Phil Marzelli | General Manager Elle Kendall

About Pietraventosa

Marianna Annio and her husband Raffaele Leo founded Agricole Pietraventosa in Apulia's Gioia del Colle (known as the birthplace of Primitivo) a mere 10 years ago. Marianna Annio is a passionate winemaker, whose love of her native land and firm belief in the Primitivo variety has launched Pietraventosa onto the wine scene. Marianna never rushes her wine to market, but prefers to allow each bottle the time it needs to mature and express the full potential of the Primitivo grape.

The winery comprises two separate vineyards planted with the Primitivo varietal, which produce about 20,000 bottles of organically grown wine.

The newer vineyard, Parco Largo, is about ten and a half acres and is planted with 30,000 Primitivo vines. The second vineyard, Cancarula, is more than two acres of more than 40-year-old bush-trained "albarello" vines.

The soil is typical of Gioia del Colle; i.e. a very thin layer of red, iron-rich calcareous and stony soil covering a limestone plateau. The Primitivo grapes of Agricole Pietraventosa are surrounded by olive groves and holm oaks. These grapes are nurtured and harvested at 1,250 feet above sea level.

We are delighted to welcome winemaker Marianna Annio back to Casa Luca to guide us through each of the wine pairings. *Salute!*

Reception & Welcome

Pittule Leccesi

Crispy Fritters of Capers, Tomato & Lemon
Perla del Garda Extra Brut Sparkling (100% Chardonnay)

Menu

Apulian Burrata

Crostino of Focaccia Pugliese, Wild Greens & American Sturgeon Caviar
Pietraventosa 'EstRosa' Murgia Rosato IGT 2014

Orecchiette Primavera

Tender Spring Legumes, Fontina Cheese Fonduta & Lemon Zest
Bianchetto Spring Truffle
Pietraventosa 'Volere Volare' Puglia IGT 2012

Polipo in Pignata

Tomato Braised Baby Octopus, Parsley & Smoked New Potatoes
Pietraventosa 'Allegoria' Gioia del Colle DOC 2013

Bracirole alla Barese

Veal Roulade of Prosciutto, Herb Breadcrumbs & Pecorino Cheese
Baby Asparagus
Pietraventosa 'Riserva' Gioia del Colle DOC 2008

Pasticciotto

Traditional Short Pastry Filled with Lemon-Ricotta Custard
Ranier Cherries
Gino Pedrotti Vino Santo Trentino DOC 2000