

SATURDAY AFTERNOON COOKING CLASSES

After so many requests, we've finally given in!

Chef Erin Clarke is now unraveling the mysteries behind your favorite Casa Luca dishes!

Join us on the last Saturday of every month as we transport you to Le Marche and share

Chef's secret recipes, tips and tricks that will surely wow all of your friends at your next dinner party!

Tickets available for purchase through EventBrite. Ask us for more details!

SUNDAY BRUNCH

Sundays just got more delicious! Casa Luca is now open for Sunday Brunch, from 11:30am-2:30pm! To make a reservation, call us at (202) 628-1099 and view our menu online at www.casalucadc.com.

SUNDAY SUPPER

Be sure to visit us on Sunday evenings for a relaxing Sunday Supper before beginning your busy week! We are open every Sunday from 4pm-9pm. To make a reservation, call us at (202) 628-1099.

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@casalucadc.com.

STAY IN TOUCH

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



PRANZO JULY 6, 2016

MOCKTAILS 7

Fragolina Strawberry & Cucumber Granita, Lemon, Simple Syrup, GingerIsola Tropicale Passion Fruit Purée, Lime, Mint, Club Soda

COCKTAILS 15

Casa Luca Sangria

15 Glass/35 Pitcher

Painkiller Mount Gay Black Barrel, Lemon, Coconut Syrup & Pineapple Juice
 Signora Elegante Vodka, Cucumber-Strawberry Granita, Ginger Syrup & Lemon
 La Passione Bacardi Rum, Passion Fruit Purée, Mint, Prosecco
 Anguria Watermelon-St.Germain Sorbet, Broker's Gin Moscato di Asti

Frozen Negroni Broker's Gin, Cocchi di Torino, Aperol, Cointreau & Lemon

~ Full Cocktail List Available ~

Chef/Owner Fabio Trabocchi • Executive Chef Erin Clarke

Soup & Salads

Summer Garden Salad Path Valley Baby Lettuces, Il Silenzio Goat Cheese & Pine Nuts 10/14
 Tuscan Panzanella Salad Burrata, Heirloom Tomatoes & Pesto Genovese 12/16
 Maria's Chilled Tomato Gazpacho Tomato-Saffron Arancini 12/14

Appetizers

Lobster & Farro Salad Roasted Red Peppers, Artichokes Romana 16/24

*Classic Beef Tartare Egg, Horseradish Crema & Grilled Country Bread 16/24

*Cured Meat & Cheese Board Marinated Olives, Grilled Crescia Flatbread 30

Pasta Fatta In Casa

Pappardelle Telefono Heirloom Tomatoes, Stracciatella Cheese & Fresh Basil 22

Ravioli San Leo Amish Goat Cheese & Wild Greens Filled Ravioli, Lemon Zest, Toasted Almonds 24

Fusilli "Carbonara" Bev's Smoky Bacon, Black Peppercorn & Sunny Side-Up Duck Egg 24

Spaghetti Vongole Middleneck Clams, Broccoli Rabe, Garlic Scapes & Calabrian Chili 24

Please alert your server if you have any dietary restrictions due to a food allergy or intolerance.

Entrées

Grilled Crescia Pork Loin Sandwich Smoked Mozzarella, Roasted Tomato & Path Valley Lettuces 16

*Crudo of Wild Salmon Tartare Hazelnut-Romesco, Roasted Red Peppers & Smoked Trout Roe 24

*Insalata di Aliche Grilled Arctic Char, Path Valley Lettuces, Blueberries & Pine Nuts26

*Grilled Steak Caesar Salad Filet of Beef Tenderloin, Pane Fritto, Shaved Egg & Crispy Capers 28

Simply Grilled

SERVED WITH SAUTÉED BABY SPINACH, TOMATO SUGO FINTO, LEMON & SALSA VERDE

*6 oz. Icelandic Cod Filet 24

*6 oz. Arctic Char 24

*8 oz. Canary Island Branzino Filet 28

*6 oz. Filet of Ahi Tuna 28

*6 oz. Filet of Beef Tenderloin 28

Maria's Light Menu 28

Insalata ai Frutti di Mare Venetian Seafood Salad, Taggiasche Olives & Italian Orzo 10/14

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Bucatini di Grano Arso Whole Grain Bucatini, Heirloom Tomatoes & Wild Mushrooms 24

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Sgroppino di Frutta Lemon Sorbet & Moscato Sparkling Prosecco 13

All Items Available A La Carte Upon Request.

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially individuals with certain medical conditions.