

## 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](mailto: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



# HAPPY HOUR

---

Happy Hour Specials Available  
Patio & Bar – Monday through Friday 4-7pm

**Chef/Owner** Fabio Trabocchi • **Executive Chef** Erin Clarke



## BEER 6

**House Selection**



## COCKTAILS 7

### **Negroni Bianco & Popcorn**

Our signature white Negroni with Chef's featured popcorn

### **Riccardo Classico**

Gin, Lime & Club Soda

### **Sugar & Spice**

Vanilla Spiced Vodka  
Lemon, Grapefruit & Ginger Beer

### **Cherry Rye Manhattan**

Old Overholt Rye, Cherry Herring, Gran Gala & Angostura Bitters

### **Martini Classico**

Choice of House Gin or Vodka

### **Ortolano**

Cucumber-Jalapeño Vodka, Boodles Gin, Agave & Lime

### **Aperol Spritz**

Aperol, Prosecco, Splash Soda



*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.

## VINO DEL GIORNO 7

### **House Prosecco**

La Vis 'Da Fabio Trabocchi' Pinot Grigio

## BOTTIGLIONE SPECIALE 11

### **Castellani "Guadalmare"**

Sangiovese, Merlot, Cabernet Sauvignon  
Maremma, Italy 2011



## Maria's Pintxos



### **Pane & Olive 7**

Grissini, Flatbread, Olives & Herbed Ricotta

### **Fusilli Cacio e Pepe 7**

Corkscrew Pasta, Black Pepper, Burrata Sheep's Milk Cheese  
*Roman Style*

### **Polenta Fritters 7**

Fontina Cheese Fonduta

### **Parmigiano Fritto 7**

Parmesan "Churros," Tomato Sugo Finto

### **Casa Luca Beef Tartare 10**

Served with Grilled Country Bread

### **Casa Luca Bar Tagliere 18**

Chef's Selection of Two Sinfully Cured Meats & One Artisanal Cheese

