

Trabocchi Classic Sunday Dinner

Busy week ahead? Enjoy a relaxing family style Sunday Dinner with us. We're open Sundays from 4-9pm. To make a reservation, call us at (202) 525-1402 or email reservations@fabiotrabocchi.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 (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

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Casa Luca

VINO e CUCINA

Monday, June 19th

A Sicilian Night

Featuring the Wines of

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PAOLO CALÌ

Chef Owner Fabio Trabocchi • Executive Chef Erin Clarke

About Paolo Cali

In the 1700s the Cali family established themselves in Vittoria, a town in the southeastern Sicilian province of Ragusa, where their agricultural estates were involved in the production and transformation of grapes into wine, as well as the production of olive oil.

Examples of their historic past can be seen both at Paolo Cali's winery in Contrada Salmè as well as at the site of his family's old self-governing farmhouse in Contrada Montecalò. In 2001, Paolo's father gifted him the "baglio" (Sicilian for fortified farmhouse) in Contrada Salmè near Vittoria, and the first few acres of vines were replanted. The extraordinary quality of the grapes grown coupled with Paolo's passion to produce wine led him to embark on this incredible journey.

At present, 37 acres (15 hectares) are planted with the two indigenous grapes, Frappato and Nero d'Avola, in the heart of one of the most interesting appellations in Sicily, the Cerasuolo di Vittoria DOCG. This is the only DOCG in Sicily, and the wine is made from a blend of Frappato and Nero d'Avola. Farming is organic, yields are low, and intense care is taken in the vineyard to ensure the health of the vines. With the help of his enologist Emiliano Falsini, Paolo Cali is constantly experimenting both in the vineyard and winery to harness the full potential of the indigenous varieties grown. One important peculiarity of Paolo Cali's wines is that they are grown on a prehistoric sand dune, which enhances the aromas and flavors of the wines giving them a unique elegance.

Salute!

Reception & Introduction

Blues 2015 - 100% Grillo

Sfincione

Sicilian Focaccia of Tomato, Melted Onions, Mozzarella & Breadcrumbs

Antipasto

Osa! 2015/16 - Frappato Rose

Insalata di Rinforzo

Salad of Cauliflower, Fennel, Olives, Capers

Sea

Mandragola 2013 - 100% Frappato

Tonno Ubriaco

Spring Peas, Mint, Marsala Wine

Pasta

Violino 2013 - 100% Nero d'Avola

Pasta alla Norma

Eggplant, Tomato, Ricotta Salata

Land

Forfice 2011 - Cerasuolo di Vittoria

Agnello alla Siciliana

Chickpea Crema, Peperonata, Chili

Dessert

Cannoli

Sicilian Modica Chocolate & Ricotta Filling