



# Casa Luca

da FABIO TRABOCCHI

PRIVATE DINING MENUS  
Cocktails & Wine  
Spring 2016



# BEVERAGE

We have an extensive wine list, as well as a full bar to complement your event

Our beverages are based on consumption, unless your group of 15 or more selects a beverage package

## Casa Luca Bar Packages

priced per person | minimum of 15 guests | excluding sales tax, gratuity & bartender fee

### WINE & BEER BAR

1 Hour Package 34

2 Hour Package 60

Casa Luca Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

### PREMIUM BAR

1 Hour Package 40

2 Hour Package 75

Casa Luca Selection of Red and White Wine | Imported and Domestic Beer

Grey Goose Vodka | Tanqueray Gin | Milagro Tequila | Makers Mark Bourbon | Glenlivet 12 Year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

### ULTRA-PREMIUM BAR

1 Hour Package 50

2 Hour Package 85

Casa Luca Selection of Red and White Wine | Imported and Domestic Beer

Belvedere Vodka | Hendricks Gin | Casa Noble Tequila | Basil Hayden Bourbon | Macallan 12 Year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

**Beverages will be charged on consumption after 2 hours**

**Dedicated Bartender Fee for 250 per bartender for the duration of your event**

Not including tax or discretionary gratuity | All menus are subject to seasonal availability

Casa Luca da Fabio Trabocchi / 1099 New York Avenue NW, Washington DC 20001 (Entrance on 11<sup>th</sup> Avenue)  
202-264-9497 • [www.casalucadc.com](http://www.casalucadc.com) • Private Dining Manager – Lauren O'Leary • [lauren@casalucadc.com](mailto:lauren@casalucadc.com)

# SAMPLE COCKTAIL MENU

Luca Giovannini has created unique and inspiring cocktails which are changed seasonally. We are able to craft a signature cocktail for your group on request. Please speak with our events team for more details.

## SIGNORA ELEGANTE

Stolichnaya Vodka, Ginger Syrup, Lemon Strawberry & Cucumber Granita

## RIVIERA

Grapefruit-Rosemary Vodka, Luxardo Limoncello, Campari Granita & Sparkling Rosé

## FOREIGN POLICY

Beefeater Gin, Limoncello, Green Chartreuse, Honey Syrup, Lemon & Prosecco

## LE PASSIONE

Rum, Passion Fruit Puree, Mint & Prosecco

## CLASSIC MARGARITA

Draft Cocktail of Maestro Doble Tequila, Agave, Lime, Cointreau & Strawberry Ice Cube

## BOULEVARDIER

Buffalo Trace Bourbon, Barolo Chinato & Campari Ice, Orange Bitters

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# WINE LIST

Casper Rice, our corporate sommelier has crafted a perfect selection for you to choose from. Please let us know if you would like to work with a member of our sommelier team on specific selections for your event. All wine must be purchased from Casa Luca. Requests should be made one week in advance to ensure availability

## SPARKLING

Clara 'C' da Fabio Trabocchi, <b>prosecco</b> , Valdobbiadene ( <i>dry, fresh, fruity</i> )	48
Le Vigne di Alice Ose, <b>rosé prosecco</b> , Veneto ( <i>bright berry fruit, fresh roses</i> )	60
Pol Roger, Epernay, <b>Champagne</b> ( <i>well-structured, round, elegant</i> )	120
Henriot, Reims, <b>rosé Champagne</b> ( <i>very rich, toasty, dried red fruit notes</i> )	140

## WHITES

### *citrusy, crisper, and herbaceous*

Joseph Mellot, <i>Sincérité</i> , <b>sauvignon blanc</b> , Loire Valley	45
LaVis da Fabio Trabocchi, <b>pinot grigio</b> , Friuli	56
Bodega Naia, <i>Naiades</i> , <b>verdejo</b> , Rueda	65
Groth, <b>sauvignon blanc</b> , Napa Valley	75
Marisa Cuomo, <i>Ravello Bianco</i> , <b>falanghina</b>   <b>biancolella</b> , Costa d'Amalfi	82
Brovia, <b>arneis</b> , Roero, Piemonte	88
Inama, <i>Vulcaia Fumé</i> , <b>sauvignon blanc</b> , Veneto	90

### *rich, round, and textured*

Mas Estela, Vinya Selva de Mar, <b>garnacha gris</b>   <b>muscat</b> , Emporada	55
COS, Rami, <b>inzolia</b>   <b>grecanico</b> , Sicilia	70
Planeta, <b>chardonnay</b> , Sicilia	80
Ramey, <b>chardonnay</b> , Russian River Valley	90
Quintessa, Illumination, <b>sauvignon blanc</b> , Napa Valley	100

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Domaine Larue, <i>Le Trezin</i> , <b>chardonnay</b> , Puligny-Montrachet	110
Flowers, <b>chardonnay</b> , Sonoma Coast	125

## REDS

### *lighter, brighter, and earthy*

Luigi Einaudi, <b>dolcetto</b> d’Dogliani	56
Querciabella, <b>sangiovese</b> , Chianti Classico	64
Proprietà Sperino, Uvaggio, <b>nebbiolo</b>   <b>vespolina</b>   <b>croatina</b> , Costa della Sesia	75
Etude, <b>pinot noir</b> , Carneros, Sonoma	86
Produttori del Barbaresco, <b>nebbiolo</b> , Barbaresco	88
Michele Satta, <i>Piastraia</i> , <b>sangiovese</b> , Bolgheri	97
Jean-Michel Guillon, <i>Les Crais</i> , <b>noir</b> , Gevrey-Chambertain	110

### *big, full-bodied, denser*

Tolaini <i>da Fabio Trabocchi</i> , Super Tuscan	52
Frescobaldi, Castiglioni, <b>cabernet</b>   <b>merlot</b>   <b>cabernet franc</b> , Super Tuscan	60
Zenato, <i>Ripasso</i> , <b>corvine</b> blend, Valpolicella Superiore	72
Arcenum, il Fauno, <b>merlot</b>   <b>cabernet</b> , Super Tuscan	75
Ladera, <b>cabernet sauvignon</b> , Napa Valley	85
Recchia, Ca’ Bertoldi, <b>corvina</b> blend, Amarone della Valpolicella	95
The Prisoner, <b>zinfandel</b> blend, Napa Valley	100
Mocali, <b>sangiovese</b> , Brunello di Montalcino	110
Brancaia, Ilatraia, <b>cabernet</b>   <b>petite verdot</b> , Super Tuscan	125
Faust, <b>cabernet sauvignon</b> , Napa Valley	140

If you would like a sommelier to tailor your wine experience with hand selected pairings, dedicated service for the duration of your event and wine education for your guests, a 300 fee will be applied

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# GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. Our goal is to create a unique and memorable event tailored to your needs.

## RESERVATIONS

Your reservation will be confirmed upon receipt of a signed contract, which includes a credit card authorization. Your balance will be charged in full at the conclusion of the function. Gratuity is discretionary, Casa Luca recommends 18 to 20%. Menu prices do not include the 10% sales tax or 4% planner fee. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

## ALLERGIES & FOOD RESTRICTIONS

Gluten-Free pasta is available on request. Please alert your event manager 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 if you have certain medical conditions.

## FINAL GUEST COUNT

Your final guaranteed guest count is required three business days prior to your event and may not be reduced thereafter. If we do not receive a timely guarantee of guest count, your final bill will reflect charges for the highest estimated number of guests shown on your agreement.

## MENU PRICING

We require a pre-set menu for parties larger than 10. Dinner menu prices range from 70 to 110 per person with additional choices and supplements upon request.

## WINE & BEVERAGES

Casa Luca features an extensive wine cellar, and our sommelier team is available to assist in making advance selections for your event. We suggest one white and one red for all groups of more than 16 guests. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15 minute grace period after ordering). Groups larger than 15 guests must pre-select wines. Additionally, we invite you to allow our bar team to craft a signature cocktail for your event.

## CORKAGE

We do not offer corkage for private events.

## PRINTED MENUS

We are pleased to offer personalized menus for our guests, which can feature a heading or company logo.

## PLACE CARDS

Place cards can be printed and arranged on the table for a fee of 3 per card. We require 72- hour notice of final names with a seating chart.

## LINENS

We provide standard white tablecloths and napkins. Specialty options are available upon request for an additional charge.

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### AUDIO-VISUAL NEEDS

Our 150 audio visual charge includes: setup, use of our screen and projector as well as microphone and speaker system.

### FLOWERS

We can arrange your floral requirements. The arrangements are yours to keep, or give to your guests, at the conclusion of your function. The cost will be added to your final bill.

### DELIVERIES & STORAGE

Should you require printed materials, gifts or other items to be shipped to Casa Luca in advance of your event, please send them c/o Casa Luca 1099 New York Avenue NW, Washington DC 20001, Attn: Private Events/Lauren O'Leary, and clearly indicate the name and date of your event.

### PARTING GIFTS

We can offer a selection of favors as a conclusion to your event, including confections or baked goods from our pastry team, signed copies of Chef Fabio Trabocchi's *Cucina of Le Marche* cookbook, or gift cards to our restaurants. Please inquire for more details.

### VALET PARKING

Located on 11th Avenue directly in front of Casa Luca's entrance, valet parking service is offered for 7 per car for dinner only. For lunch events, please inquire about nearby parking garages. GPS driving directions: 1099 New York Avenue NW.

### COAT CHECK

Coat check is always available and is complimentary.



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