



Casa Luca

da FABIO TRABOCCHI

PRIVATE DINING MENUS
Lunch & Dinner
Spring 2016



LUNCH

3 Course Lunch for 35 or 45 per person

35– select one appetizer, two entrees & one dessert for your guests to choose from

45– select two appetizers, three entrees & two desserts for your guests to choose from

APPETIZER

Misticanza of Spring Vegetables & Italian Lettuces, Toasted Pine Nuts, Piemontese Robiola d’Alba Fresh Cheese

Burrata of Buffalo Mozzarella Panzanella Salad, Asparagus & Pesto Genovese

Prosciutto San Daniele Riserva, Sweet Pickled Rhubarb & Red Watercress

Cowgirl Creamery’s St. Pat Cheese

ENTREE

Acquerello Risotto of English Peas, Spring Onions, Lemon Zest & Fontina Cheese Fonduta

Ravioli San Leo, Goat Cheese & Wild Greens, Lemon Zest, Fresh Herbs, Toasted Almonds

Branzino, Sardinian Semolina Pasta, Middleneck Clams, Tender Spring Legumes, Mint & Spicy Shellfish Brodetto

Simply Grilled Arctic Char, Wild Spring Mushroom Funghetto, Sunchoke Crema & Anisse Hyssop

Rosemary Roasted Guinea Hen, Spring Scafata of Fava, Asparagus & Baby Artichokes

Anson Mills Creamy Polenta

Filet of Beef Tenderloin Primavera, Roasted Heirloom Carrots, English Peas & Smoky Bacon*

**(available on the 45 menu)*

DESSERT

Sgroppino di Frutta, Sorbetto & Moscato d’Asti Sparkling Wine

Caramel Budino, Oven Roasted Strawberries, Rhubarb Sorbetto & Toasted Meringue

Torta al Cioccolato, Chocolate Mousse Cake & Amarena Cherry Gelato

Ciambellone di Nonna Palmina, Warm Hazelnut Coffee Cake, Vin Cotto & Chocolate Nocciola Gelato

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 11th Avenue)
202-264-9497 • www.casalucadc.com • Private Dining Manager – Lauren O’Leary • lauren@casalucadc.com

DINNER

3 Course Dinner for 70 or 85 per person

70 – select two appetizers, three entrees & two desserts for your guests to choose from

85 – select two appetizers, one pasta, three entrees & two desserts for your guests to choose from

APPETIZER

Misticanza of Spring Vegetables & Italian Lettuces, Toasted Pine Nuts, Piemontese Robiola d’Alba Fresh Cheese
Burrata of Buffalo Mozzarella Panzanella Salad, Asparagus, Pane Toscana & Pesto Genovese
Prosciutto San Daniele Riserva, Sweet Pickled Rhubarb, Red Watercress & Cowgirl Creamery’s St. Pat Cheese
Crudo of House Smoked Alaskan King Salmon, Salsa Romesco & Hearts of Palm

ENTRÉE

Acquerello Risotto of English Peas, Spring Onions, Lemon Zest & Fontina Cheese Fonduta
Fusilli Cacio e Pepe, Black Pepper, Burrata of Buffalo Mozzarella & Sheep’s Milk Cheese Roman Style
Ravioli San Leo, Goat Cheese & Wild Greens, Lemon Zest, Fresh Herbs & Toasted Almonds
Pappardelle, White Pork Ragu, Morel Mushrooms & Spring Garlic
Simply Grilled Arctic Char, Wild Spring Mushroom Funghetto, Sunchoke Crema & Anisse Hyssop
Branzino, Sardinian Semolina Pasta, Middleneck Clams, Tender Spring Legumes, Mint & Shellfish Brodetto
Rosemary Roasted Guinea Hen, Spring Scafata of Fava Beans, Asparagus & Baby Artichokes
Anson Mills Creamy Polenta
Filet of Beef Tenderloin Primavera, Roasted Heirloom Carrots, English Peas & Smoky Bacon

CHEESE & DESSERTS

Caramel Budino, Oven Roasted Strawberries, Rhubarb Sorbetto & Toasted Meringue
Torta al Cioccolato, Chocolate Mousse Cake & Amarena Cherry Gelato
Ciambellone di Nonna Palmina, Warm Hazelnut Coffee Cake, Vin Cotto & Chocolate Nocciola Gelato
Casa Luca Signature Tiramisu, Coffee Zabaglione, Mascarpone Crema & Tuscan Amedei Chocolate
Selection of Artisanal Cheeses, Local Honey & Raisin Bread

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DINNER

5 Course Family Style for 90 per person

90 –one salad, two pastas, entrees, & desserts included

APPETIZER

Chef's Selection of Cured Meats, Formaggi, Piccoletti & Le Marche Breads

SALAD

(select 1 for your guests to enjoy)

Misticanza of Spring Vegetables & Italian Lettuces, Toasted Pine Nuts, Piemontese Robiola d'Alba Fresh Cheese Burrata of Buffalo Mozzarella Panzanella Salad, Asparagus, Pane Toscana & Pesto Genovese

PASTA & RISOTTO

(select 2 for your guests to enjoy)

Acquerello Risotto of English Peas, Spring Onions, Lemon Zest & Fontina Cheese Fonduta
Ravioli San Leo, Goat Cheese & Wild Greens, Lemon Zest, Fresh Herbs & Toasted Almonds
Fusilli Cacio e Pepe, Black Pepper, Burrata of Buffalo Mozzarella & Sheep's Milk Cheese Roman Style
Cavatappi all'Amatriciana, Roasted Tomatoes, Melted Onions, Guanciale & Formaggio di Fossa

ENTRÉE

Fisherman's Style Seafood Polenta
Traditional Assorted Adriatic Style Seafood, Umbrian Chickpeas & Slow Cooked Tomato Sugo Finto
&

Chef's Selection of Tuscan-Style Grilled Meats
Served with Seasonal Vegetables

CHEESE & DESSERTS

Ciambellone di Nonna Palmina, Warm Hazelnut Coffee Cake & Vin Cotto
Casa Luca Signature Tiramisu, Coffee Zabaglione, Mascarpone Crema & Tuscan Amedei Chocolate
Zuppa Inglese, Crema alla Cioccolato & Torrone Gelato
Selection of Artisanal Cheeses, Local Honey & Raisin Bread

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DINNER

7 Tasting Courses for 110 per person

Executive Chef, Erin Clarke's approach to food is simple elegance in order to bring out the natural vibrancy of the best ingredients. According to Chef Clarke, the creativity starts when the ingredients enter the restaurant.

Sample Menu

CHEF'S SELECTION OF ANTIPASTI PLATES

BURRATA OF BUFFALO MOZZARELLA

Panzanella Salad Asparagus & Pesto Genovese

ACQUERELLO RISOTTO

English Peas, Spring Onions, Lemon Zest & Fontina Cheese Fonduta

BRANZINO

Sardinian Semolina Pasta, Middleneck Clams, Tender Spring Legumes, Mint & Shellfish Brodetto

FILET OF BEEF TENDERLOIN PRIMAVERA

Roasted Heirloom Carrots, English Peas, Smoky Bacon & Sunchoke Crema

SELECTION OF ITALIAN CHEESES FROM FOSSA DELL'ABBONDANZA

CASA LUCA SIGNATURE TIRAMISU

Coffee Zabaglione, Mascarpone Crema & Tuscan Amedei Chocolate

THE CHEFS TABLE IN THE PEPPE ROOM

Subject to availability – Our exclusive Chefs table allow our team to curate a once in a lifetime experience showcasing our culinary expertise. Wine pairing available on request

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ADDITIONS TO THE MENU

Welcome your guests with a platter or board of favorites to share. each platter serves 10-12 guests

VENETIAN STYLE CALAMARI 80

Coppa, Spicy Tomato Sauce

SEASONAL BRUSCHETTA 85

Chef's Selection

VERGARA MEATBALLS 95

Fontina Cheese Fonduta

TAGLIERE 135

Chef's Selection of Cured Meats, Cheeses, Small Bites & Grilled Breads

RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

*East & West Coast Oysters / Maine Lobster / Head-On Prawns

*Middleneck Clams / Bouchot Mussels / Wakame Salad

* Sea Urchin / *Ahi Tuna Tartare / Spanish Cigala

*Surf Clam / Alaskan King Crab

Serves 1-3 • 80 / Serves 4-6 • 150

SEND YOUR GUESTS HOME WITH A PARTING GIFT
OF HOUSE-MADE COOKIES OR CIAMBELLA 15 PER BAG

SIGNED COPIES OF CHEF FABIO TRABOCCHI'S CUCINA OF LE MARCHE COOKBOOK 32.50 PER
BOOK

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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.

AUDIO-VISUAL NEEDS

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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

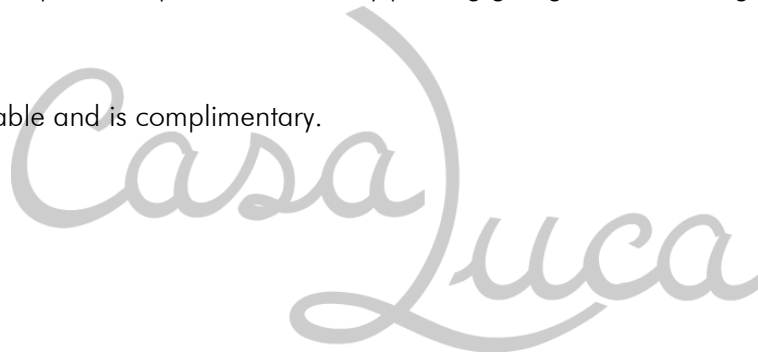
We can offer a selection of favors as a conclusion to your event, including confections or baked goods from our pastry team, signed copies of Chef Fabio Trabocchi's *Cucina of Le Marche* cookbook, or gift cards to our restaurants. Please inquire for more details.

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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