



Casa Luca
VINO e CUCINA

Private Dining Menus
Spring 2017



SAMPLE COCKTAIL MENU

Luca Giovannini, Corporate Beverage Director, creates unique & inspiring cocktails which change seasonally.
We are able to craft a signature cocktail for your group on request.
Please speak with our events team for more details.

CASA LUCA SANGRIA

Wine, Cointreau, St. Germain, Seasonal Fruits

RESOLUTION G&T

London Dry Gin, Diet Tonic, Jasmine Ice, Fennel, Lemon, Grapefruit, Pink Peppercorn

BELLAGIO

Vodka Elderflower Shrub, Cocchi Rossa, Prosecco, Pomegranate

IL PALIO

Maker's Mark, Cocchi Vermouth, Campari Ice, Orange Bitters

SAPORE VERO

Rye Whiskey, Carpano Bianco, Amaro Montenegro, Luxardo Maraschino

SMOKED OLD FASHIONED

Rye Whiskey, House Made Pumpkin Liquor, Spiced Smoke, Bitters

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, **prosecco**, Veneto DOCG (*dry, fresh, fruity*)

Bianca Vigna, **rosé prosecco**, Veneto DOC (*bright berry fruit, fresh roses*)

Pol Roger, Epernay, **champagne** (*well-structured, round, elegant*)

Henriot, Reims, **rosé champagne** (*very rich, toasty, dried red fruit notes*)

WHITES

citrusy, crisper, and herbaceous

Joseph Mellot, *Sincérité*, **sauvignon blanc**, Loire Valley

LaVis da Fabio Trabocchi, **pinot grigio**, Friuli

Paolo Scavino, *Sorriso*, **sauvignon blanc|chardonnay**, Langhe

Groth, **sauvignon blanc**, Napa Valley

Inama, *Vigneto du Lot*, **garganega**, Soave Classico

Marisa Cuomo, *Ravello Bianco*, **falanghina|biancolella**, Costa d'Amalfi

Brovia, **arneis**, Roero, Piemonte

Manni Nössing, **grüner veltliner**, Alto-Adige

rich, round, and textured

Jankara, **vermentino**, Sardegna

Tenuta di Fessina, *Erse*, **carricante**, Sicilia

Garofoli, *Podium*, **verdicchio**, Le Marche

Planeta, *Cometa*, **fiano**, Sicilia

Ramey, **chardonnay**, Russian River Valley

Quintessa, *Illumination*, **sauvignon blanc**, Napa Valley

Cantina Terlano, *Vorberg*, **pinot bianco**, Alto-Adige

Flowers, **chardonnay**, Sonoma Coast

REDS

lighter, brighter, and earthy

Luigi Einaudi, **dolcetto** d'Dogliani, Piemonte

Isole e Olena, **sangiovese**, Chianti Classico

Proprietà Sperino, *Uvaggio*, **nebbiolo|vespolina|croatina**, Costa della Sesia

Etude, *Grace Benoist Ranch*, **pinot noir**, Carneros, Sonoma

Grimaldi, **nebbiolo**, Barolo

Ebony, *Olenik*, **pinot noir**, Willamette Valley

big, full-bodied, denser

Castellani, *Guadalmare*, **cabernet|merlot**, Super Tuscan

L'Arco, **corvina** blend, Veneto

Arcenum, *il Fauno*, **merlot|cabernet**, Super Tuscan

Umani Ronchi, *Cumaro*, **montepulciano**, Le Marche

Recchia, *Ca' Bertoldi*, **corvina**, Amarone della Valpolicella

Ramey, *Claret*, **cabernet sauvignon** blend, Napa Valley

Mocali, **sangiovese**, Brunello di Montalcino

Faust, **cabernet sauvignon**, Napa Valley

Poggio al Tesoro, *Sondraia*, **cabernet|merlot|cab franc**, Super Tuscan

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

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 & planner fee

WINE & BEER BAR

1 Hour Package \$34/per person

2 Hour Package \$60/per person

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

PREMIUM BAR

1 Hour Package \$40/per person

2 Hour Package \$75/per person

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

Grey Goose Vodka | Tanqueray Gin | Milagro Tequila | Maker's Mark Bourbon | Glenlivet 12 Year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

ULTRA-PREMIUM BAR

1 Hour Package \$50/per person

2 Hour Package \$85/per person

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

Belvedere Vodka | Hendrick's Gin | Casa Noble Tequila | Basil Hayden's 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