

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.oleary@fabiotrabocchi.com

Rooftop Reception

Host your next reception on our rooftop as you watch the sun set. For inquiries please contact our Private Events Manager, 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
Twitter: @casalucadc
Instagram: @casalucadc

Nonna Palmina Night celebrates the universal memory of a grandmother's love expressed through cooking that brings out the child in all of us.

Sundays at Casa Luca
5-9 pm

\$42 per person including wine
excluding tax & gratuity

All items available a la carte

A la carte menu also available

TO START

Hot Parmigiano Churros
& Tomato Marinara Dip • ¥7

Grilled Flatbread, Capicola
& Stracchino Cheese • 10

LIBATIONS • 13

Wait Until Spring

Winter Orchard • Bellagio

Tale of a Winter Night • Seasonal Old-Fashioned

Casa Luca Sangria • 15

MOCKTAILS • 7

Spiced Melograno • Eve's Temptation

Pompelmo Frizzante

Menu

Vino

Joseph Mellot 'Sincerite' Savignon Blanc

-or-

Casa Vinicola Fossi Toscana Rosso

Antipasto

Aliche Caesar Salad

Primo

Palmina Gnocchi & Parmigiano Reggiano

Entree

Beef Short Ribs Cacciatore

Roasted Squash, Polenta, Brasato Sauce

Dolce

Tiramisu

Menu Subject to Change

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.