

Private Dining

The Wine Room at a la Lucia

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315 Madison St. Alexandria, Va. 22314

Passed Hors D'oeuvres:

These selections are \$4 each per person:

Assorted Pizzas

Profiterole with Fontina Cheese

Mushrooms Stuffed with Vegetable

Bresaola Stuffed with Goat Cheese and Raisin

Arancini con Fungi

Arancini con Formaggio?

Fried Sausage

Endives topped with Mascarpone and Walnuts (Vegetarian)

Shrimp Cocktail

Bruscettas with Eggplant Puree (Vegan)

Bruscettas with Grilled Zucchini and White Beans (Vegan)

Bruscettas with tomato, onion, and basil (vegan)

These Selections are \$6 each per person:

Crab Cake on Asian Spoon

Seared Scallops wrapped with Prosciutto

Crostini with Foie Gras and Marmalade

Crostini with Prosciutto and Toma

Duck Confit over Polenta on Asian Spoon

Pricing is based on 30 Minute serving time.

For serving time of 1 Hour please increase the pricing to \$8 and \$12 respectively.

This price does not include beverages, tax (10%), or Gratuity

Dinner Menu 1: 3 Courses

Choice of Appetizer:

(Please choose up to 3 Selections to offer your guests)

*Fresh Mozzarella and Sliced Tomato with Basil

*Minestrone

*Roasted Pepper with Olive Oil, capers, black olives, and anchovies

*Mixed Salad

Salami with goat cheese and olives

Caesar Salad with Parmigiano**

Fried Calamari

*Arugola with Parmigiano

Meatballs with Polenta

*Endive with Poached Pear, Walnut, and Gorgonzola

Mussels in Spicy White Sauce

*Fresh Burrata with Roasted Peppers

Bean Soup (Prosciutto base)

*Beet Salad with Goat Cheese

** Single Asterisk denotes a vegetarian selection*

*** Consuming raw or undercooked meats and fish may be hazardous to your health*

Choice of Entrée:

(Please choose up to 4 Selections to offer your guests)

Entrée Option "A" \$42 per person for 3 Courses:

Spaghetti with Meat Sauce

Penne alla Puttanesca

*Fussili with Spicy Tomato Sauce and Sautéed Eggplant

(tomato, anchovies, black olives, and capers)

*Manicotti with Spinach and Ricotta in Mozzarella and Tomato Sauce

Grilled Salmon served with Fresh Tomatoes, Pine Nuts, and Basil Served with Spinach

Canneloni with Veal and Vegetables in Mozzarella and Tomato Sauce

Petit Filet of Beef** in Red Wine Sauce with a la Lucia Potatoes and Spinach

*Agnolotti with Spinach and Ricotta in Cream Sauce

Veal Scallopini with Prosciutto, Fontina, and Sage Wine Sauce, served with Green Beans

*Homemade Mushroom Ravioli with Sage and Butter Sauce

Veal with Parmesan Gratine and Sage Wine Sauce served with Green Beans

Homemade Veal Raviolini with Sage and Butter Sauce

Veal Scallopini with Mushrooms and Marsala Cream Sauce Served with Green Beans

Homemade Fettucini with Veal Ragù

Chicken with Marsala and Mushrooms Served with Green Beans

*Homemade Fettucini with Spinach, Tomatoes, and Goat Cheese

Chicken Parmesan with Green Beans

Rigatoni with Spicy Sausage, Peppers and Tomato Sauce

Chicken topped with Sautéed Eggplant and Mozzarella Served with Green Beans

Linguini with Clams
in a Spicy White Sauce

Linguini with Shrimp, Calamari, and Mussels, in Spicy White Sauce

Entrée Option “B” \$50 per person for 3 Course:

*Option “B” includes any Entrée Selection from Option A,
in addition to the following selections:*

Grilled Rib Eye with Peppercorn Sauce served with Spinach and Mashed Potatoes
(New York Strip also available as Substitution)

Grilled Filet of Beef in Red Wine Sauce served with Spinach and Mashed Potatoes

Grilled Rib Rack of Veal with Mushrooms and Marsala Sauce served with Broccoli Di Rabe

Grilled Rockfish with Fine Herbs and Lemon Butter served with Spinach

Dessert Selections

Please choose 3 Selections to offer your guests

Cannoli

Coffee Panna Cotta with Chocolate Sauce

Tiramisu

Bread Pudding with Vanilla Gelato

Gelato- Assorted Flavors

Poached Pears with Vanilla Gelato

Chocolate Cake

Cheese Plate

Chocolate Mousse

Seasonal Selections

Our standard menu features daily specials which change throughout the year.

It is recommended that you inquire 2 weeks prior to your event if you would like a list of the current specials available for selection.

Dinner Menu 2: 5 Courses

Tasting Menu \$60 Per person

Sample: Please choose these or Any other the selections offered above for Menu 1.

Appetizer:

Rare Tuna with White Bean and Roasted Pepper Salad

Pasta (Half Portion):

Ravioli with Mushroom in Sage and Butter Sauce and Truffle Oil

Fish (Tasting Portion):

Seared Scallops over Risotto

Meat (Tasting Portion):

Roasted Filet of Beef with Red Wine Sauce and Roasted Potato

Dessert:

Cheese Plate

This menu can be custom tailored to your liking! Please let us know what you have in mind!

Lunch Parties:

Lunch is served: *Monday- Friday*

11:30am- 2:30pm

All lunch parties MUST have a minimum of 20 People

Unlimited Coffee/ Tea + \$3 per person

Unlimited Soft Drinks + \$3 per person

Beverages may also be added on an a la Carte basis.

**** Saturday and Sunday****

The restaurant does not open for Lunch on Weekends.

If you would like to have a party on a Saturday or Sunday afternoon, please refer to the DINNER options.

You must meet the minimum DINNER requirements and have a minimum of 30 guests to have a luncheon event on Saturday or Sunday. No Exeptions.

a la lucia Lunch Menu Selections

Choice of Appetizer

Please Choose 3 Selections to offer your guests

Italian White Bean soup (*Proscuitto base*)
Minestrone soup
House salad
Fresh mozzarella and tomato served with olive oil and basil
Caesar salad**
Arugola with Parmesan and Lemon Dressing

Choice of Entrée

Please choose 3 Selections to offer your guests

Entrée Selection "A" \$25 per person for 3 Courses

Spaghetti with meat sauce made fresh daily
Spaghetti alla puttanesca (tomato, anchovies, black olives, and capers)
Penne Arrabbiata
Penne with tomato sauce and fresh mozzarella
House made lasagna with meat and béchamel sauce
Rigatoni with sausage and pepper
Spaghetti meatballs
Penne with Chicken, Cherry Tomatoes, and Spinach in Cream Sauce
Manicotti with Spinach and Ricotta in Mozzarella and Tomato Sauce
Canneloni with Veal and Vegetables in Mozzarella and Tomato Sauce
Agnolotti with Spinach and Ricotta in Tomato and Cream Sauce
Linguini with Mussels and Calamari in Spicy White Wine Sauce

Entree Selection "B" \$30 per person for 3 Courses

Includes any option from menu "A" in addition to the following selections

Chicken Parmigiano with Pasta
Chicken Paillard (*Very thin grilled slice*) With Arugola**
Veal Paillard with side of Mixed Salad**
Veal Scallopini with Mushroom in Marsala Cream Sauce**
Grilled Salmon with Vegetable**

**** Consuming raw or undercooked meats and fish may be hazardous to your health**

Desserts:

Please Choose 3 Selections to offer your guests

Cannoli, Tiramisu, Chocolate Cake, Chocolate Mousse, Panna Cotta

Private Dining Policies and Information:

Our private dining room can host a private party of up to 40 guests. The room is adorned with hundreds of wine bottles on custom wooden shelves.

Reservations and Deposits:

The private dining room is ideal for parties of 20-40 guests.

Please make note that the minimum on weekdays is 20 guests or \$840
(The \$840 minimum is based on 20 guests at \$42 per person. This total must be reached with food and non-alcoholic beverage purchases. Tax, Gratuity, and Alcohol will not be applied to the fulfillment of your \$840 requirement)
The minimum to reserve the room on Friday or Saturday is 30 guests or \$1260

Groups who do not wish to meet the minimum requirements AND do not mind sharing the space with another group, are encouraged to contact us for availability. We are often able to accommodate more than one small group per evening if the room has not been reserved for an exclusively private event.

A deposit is required to secure your reservation in the private room. The deposit for a dinner party will be \$500 and the deposit for a luncheon will be \$250. This is NOT a room charge; the deposit will be applied to your final bill. Additionally, deposits will be refundable until 48 hours prior to your reservation. Cancellations within 48 hours will result in a forfeiture of the deposit, as outlined in the reservation contract.

(If you cancel due to inclement weather or other circumstance beyond your control, exceptions will be made. You may receive a refund for your deposit if you are unable to schedule another date.)

You will be charged for the number of guests you confirm with us prior to the event.
If your head count changes, please notify the restaurant as soon as possible.

Menus:

All reservations larger than 15 people MUST work with a fixed menu. You MAY NOT order a la carte from the regular menu. All menu selections must be finalized 7 days before the event and a final head count provided at least 48 hours prior to the event. In some cases you may be asked to finalize decisions sooner (to be outlined in contract). A printed menu of your selections will be on the table when you arrive. It is NOT necessary to provide a count of each menu item in advance.

(If you have a vegetarian in your group- we will accommodate them with a separate meal choice. When possible, please arrange this in advance. This will not count against the number of selections on your menu)

Children:

Your children are always welcome at a la Lucia. We do offer a children's menu and your guests under 12 are welcome to order from it at any time. When possible, please advise us of how many guests will order from the kid's menu when planning your other menu selections. We have a limited number of highchairs available.

If you need one, please notify us in advance so that we may hold it for you.

Payments:

Payments may not be split. There will be no 'cash bar' or individualized checks issued. If you must split your check, please plan to pay all additional payments in cash. If you have questions about this, please call at least 48 hours in advance or no exceptions will be made. If the host or organization does not wish to cover the cost of alcohol- we can provide this total on up to 4 separate checks (1 per table).

"Ambiance"

You may bring your own items (i.e. decorative linens, centerpieces, place cards, seating charts, cds or other musical selections) to decorate the room. Please make this known early in the planning phases and arrange to drop off items and add personal touches ahead of time. You MAY NOT have open flame candles in your centerpiece. If you wish to have candles on the table, please plan to use those of the battery operated variety.
(with the exception of birthday candles which do not remain lit and do not present a problem)

If you wish to bring your own music, please do so in CD format which is clearly labeled with your name, and remember to take them with you when you leave.

Our machine can rotate up to 5 discs at a time.

Additional Information:

We can put custom headings / phrases/ photos/ clip art on the menu at no charge.

Wine discounts and other promotional pricing are not available for large groups.

Please remember to tell your guests the address:

801 N. Royal St. Alexandria, Va. 22314

****YOUR RESERVATION IS NOT GUARANTEED UNTIL THE CONFIRMATION FORM IS RETURNED!****