

Casa Tua

LUNCH MENU

Insalate

- Lentil and Celery Salad with Avocado \$15
- Prosciutto di Parma and Tomato Bruschetta \$22
- Quinoa salad Cilantro, Radish, Edamame, Avocado, Cumin Vinaigrette \$16
- Burrata with Organic Tomatoes and Basil \$21
- Farro Salad Cherry Tomatoes, Celery, Artichokes, Basil and Shrimps \$23

Pasta

- Soup Of The Day
- Ricotta Cavatelli Tomato Basil Sauce \$19
- Tagliatelle Alla Bolognese 'Del Borgo' \$23
- Trofie alla "Genovese" \$20
- Paccheri alla Norma \$20

Panini

- Casa Tua Club Two Eggs, Tomato, Bacon, Aioli \$19
- Prosciutto e Mozzarella Arugula and Heirloom Tomato \$19
- Smoked Salmon Crème Fraiche, Fennel \$20
- Vegan Panino Tomatoes, Grilled Zucchini, Grilled Eggplant, Avocado and Arugula Pesto \$19

Griglia

- Skirt Steak, Arugula and Tomato Salad \$25
- Chicken Paillard Summer Salad \$20
- Casa Tua Wagyu Burger Truffle Fondue and French Fries \$24
- Grilled Salmon Roasted Brussel Sprouts and Tzaziki \$25

Dessert

- Tiramisu' Casa Tua \$ 10
- Peach Crème Brulee \$10
- Daily Selection of Ice Cream and Sorbet

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Antipasti

Burrata Organic Tomatoes and Basil \$22

Tuna Tartare with Avocado Puree \$28

Kale salad Shaved Pecorino Cheese, Green Apple \$23

Jamon Iberico de Bellota Pata Negra Pan con Tomatoes \$65

Beef Carpaccio Fresh Arugula, Shaved Parmesan Cheese, Capers, Dijon Mustard \$23

Nuts Crusted Salmon with Summer Vegetables Salad \$27

Grilled Octopus Fava Beans Puree, Taggiasca Olives, Cherry Tomatoes, Frisee \$29

Pea Shoots Salad Organic Pea Shoots, Frisee, Grapes, Goat Cheese, Sweet Peas, Orange \$21

Vitello Tonnato Capers, Asparagus, Tuna sauce \$25

Calvisius Caviar Selection 1oz. Siberian \$110, Classic Oscietra \$160

Primi Piatti

Soup of the Day \$12

Ricotta Cavatelli Organic Tomato Sauce and Basil \$25

Fettuccine with Wild Mushrooms and Black Truffle Parmigiano Cheese Fonduta \$35

Tagliatelle alla Bolognese "del Borgo" \$30

Bucatini Cacio e Pepe \$28

Risotto of the Day MP

Linguine "alla Nerano" Melted Parmigiano Reggiano Cheese and Fried Zucchini \$27

Spaghetti alla Chitarra with Clams, Broccoli Cream and Red Mullet Bottarga \$32

Crab Ravioli Lobster bisque and Lime Zest \$35

Mezzo Pacchero Sword Fish Cherry Tomatoes, Capers, Taggiasca Olives and Mint \$32

Secondi Piatti

Branzino Casa Tua Style Cherry Tomatoes, Taggiasca Olives and Asparagus \$45

Veal Milanese Orecchia d' Elefante style \$60

Beef Tenderloin Seared Foie Gras, Toasted Hazelnuts and Sautee Leek \$55

Lemon Sauce Roasted Chicken Roasted Potatoes, Asparagus and Cherry Tomatoes \$41

Fresh Catch Red Trout Basmati Coconut Rice, Mediterranean Sauce \$39

"Colorado Lamb Chop Pistachio and Mint Crusted, Served with Summer Vegetables \$57

Grilled Salmon Zucchini Cream and Zucchini Flowers \$42

Branzino "Al Sale" (Whole Fish)

Assorted Summer Vegetables \$130 (Serve 2 Persons)