

Casa Tua

Lunch menu

Insalate

- Lentil and Celery Salad** with Avocado \$15
- Quinoa salad** Cilantro, Radish, Edamame, Avocado, Cumin Vinaigrette \$16
- Burrata** , Organic Tomatoes and Basil \$22
- Nuts Crusted Salmon** with Winter Vegetable Salad \$27
- Jamon Iberico de Bellota Pata Negra** Pan con Tomatoes \$65
- Fried Mozzarella** , Wild Mushrooms and Truffle Cheese , Butternut Squash Cream \$25
- Grilled Octopus** , Cauliflower Puree, Crispy Polenta and Kale \$27
- Miky's Salad** Arugula , Walnuts , Avocado , Pear and Parmesan Cheese \$22
- Calvisius Caviar (1oz)**. Siberian \$110, Classic Oscietra \$160, Royal Oscietra \$230

Pasta

- Soup of the Day** \$16
- Ricotta Cavatelli** Organic Tomato Sauce and Basil \$26
- Fettuccine with Wild Mushrooms and Black Truffle** Parmigiano Cheese Fonduta \$35
- Tagliatelle alla Bolognese "del Borgo"** \$32
- Bucatini Cacio e Pepe** \$28
- Risotto Farro Lobster** Fresh Maine Lobster and Lobster Bisque \$45
- Pizzoccheri (buckwheat pasta)** Savoy Cabbage, Potatoes and Fontina Cheese \$28
- Tagliolini** Creme Fraiche and Caviar \$37
- Canederli** with Chicken Consomme \$25

Griglia

- Skirt Steak**, Roasted Potatoes and Asparagus \$32
- Chicken Paillard** Summer Salad \$28
- Casa Tua Wagyu Burger** Truffle Fondue and French Fries \$25
- Branzino Casa Tua** , Cherry Tomatoes, Taggiasca Olives and Asparagus \$45
- Veal Milanese Orecchia d' Elefante style** , Arugula and Cherry Tomato Salad \$65
- Beef Tenderloin** , Seared Foie Gras, Toasted Hazelnuts and Sautee Leek \$55
- Grilled Chicken (Half)** , Truffle Mashed Potatoes, Sautéed Spinach \$44
- Grilled Salmon.**, Sauteed Asparagus, Roasted Beets, Cauliflower and Salmoriglio Sauce \$47
- Snapper "Crispy Skin"** , Parsnip Puree, Swiss Chard, Mediterranean Sauce and Basil Oil \$50
- Chilean Sea Bass** , Bok Choy, Shiitake Mushrooms and Romanesco Sauce \$55

Dessert

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

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ANTIPASTI

- Burrata** , Organic Tomatoes and Basil \$22
- Nuts Crusted Salmon** with Winter Vegetable Salad \$27
- Jamon Iberico de Bellota Pata Negra** Pan con Tomatoes \$65
- Pan Seared Scallops** Onion Puree, Sauteed Spinach, Crispy Leeks. Citrus Mustard Sauce \$26
- Beef Carpaccio** with Arugula, Artichokes and Black Truffle \$27
- Fried Mozzarella** , Wild Mushrooms and Truffle Cheese , Butternut Squash Cream \$25
- Grilled Octopus** , Cauliflower Puree, Crispy Polenta and Kale \$27
- Miky's Salad** Arugula , Walnuts , Avocado , Pear and Parmesan Cheese \$22
- L' Uovo "Slow Cooked Egg"** , Asparagus and Parmesan Cheese Cream \$21
- Calvisius Caviar (1oz)**. Siberian \$110, Classic Oscietra \$160, Royal Oscietra \$230

PRIMI PIATTI

- Risotto of the Day** MP
- Soup of the Day** \$15
- Ricotta Cavatelli** Organic Tomato Sauce and Basil \$26
- Fettuccine with Wild Mushrooms and Black Truffle** Parmigiano Cheese Fonduta \$35
- Tagliatelle alla Bolognese "del Borgo"** \$32
- Bucatini Cacio e Pepe** \$28
- Linguine "alla Nerano"** Melted Parmigiano Reggiano Cheese and Fried Zucchini \$27
- Risotto Farro Lobster** Fresh Maine Lobster and Lobster Bisque \$45
- Gnocchi Colorado Lamb Ragu** Lemon Pesto and Parmesan Foam \$36
- Pizzoccheri (buckwheat pasta)** Savoy Cabbage, Potatoes and Fontina Cheese \$28
- Tagliolini** Creme Fraiche and Caviar \$37

SECONDI PIATTI

- Branzino Casa Tua** , Cherry Tomatoes, Taggiasca Olives and Asparagus \$45
- Veal Milanese Orecchia d' Elefante style** , Arugula and Cherry Tomato Salad \$65
- Beef Tenderloin** , Seared Foie Gras, Toasted Hazelnuts and Sautee Leek \$55
- Grilled Chicken (Half)** , Truffle Mashed Potatoes, Sautéed Spinach \$44
- Duck Breast** , Mushrooms Polenta Cake, Crispy Brussel Sprouts, Blood Orange Sauce \$45
- Grilled Salmon.**, Sauteed Asparagus, Roasted Beets, Cauliflower and Salmoriglio Sauce \$47
- Snapper "Crispy Skin"** , Parsnip Puree, Swiss Chard, Mediterranean Sauce and Basil Oil \$50
- Chilean Sea Bass** , Bok Choy, Shiitake Mushrooms and Romanesco Sauce \$55
- Branzino "Al sale"** (Whole Fish) Assorted Winter Vegetables , Serve 2 Person \$130

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Alba White Truffle Menu

Organic Poached Egg, Parmigiano Reggiano Fondue,
Asparagus and White Truffle \$130

Alpine Cheese Fondue
White Truffle and Grilled Focaccia \$140

Home Made Fettuccine,
Cheese Fondue and White Truffle \$140

Acquerello Risotto ,
Parmigiano Reggiano , White Truffle \$150

Beef Tenderloin , Foie Gras
Shaved White Truffle \$185

Shaved White Truffle \$115