

## **ANTIPASTI**

### **Casa Tua Classic**

Tuna Tartare with Avocado Puree \$30 \*

Nuts Crusted Salmon with Spring Vegetable Salad \$32 \*

Burrata, Heirloom Tomatoes and Fresh Basil \$26

Jamon Iberico de Bellota "Pata Negra" and Pan con Tomate \$55

MIKY's Salad, Arugula, Frisee, Avocado, Nuts and Parmesan Cheese  
\$25

Beef Tenderloin Carpaccio, Porcini mushrooms, arugula, Black Truffle,  
Parmesan Cheese \$29

Seared Octopus With Chickpeas Puree and Tomato Comfit \$32

Poached Egg, with Asparagus, Parmesan Fondue and Black Truffle  
\$30

### **Our Raw Selection**

Bester Caviar Selection 1oz

Siberian \$110, Russian Osetra \$160, Russian Karat Amber Gold \$230

Oysters Casa Tua Style \$29 \*

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dear guest, a service charge (18% for parties of less than 6 people or 20% for parties of 6 or more) has been added to your bill and will be distributed to the Casa Tua team

## **PRIMI PIATTI**

### **Casa Tua Classic**

Farro Risotto with Maine Lobster \$55

Fettuccine with Wild Mixed Mushrooms, Black Truffle  
and Parmesan Cheese Fonduta \$45

Linguine alla Nerano \$36

Ricotta Cavatelli with Heirloom Tomatoes and Fresh Basil \$28

Pappardelle Bolognese al "Ragu del Borgo" \$34

Bigoli Cacio e Pepe \$35

Green Pea Risotto with Red Shrimps Carpaccio \$55

Veal Genovese Ravioli, Pecorino cream, crispy brussel sprouts \$45

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## **SECONDI PIATTI**

### **Casa Tua Classic**

Beef Tenderloin with Seared Foie Gras,  
Toasted Hazelnuts and Sauteed Leeks \$63

Veal Milanese "Orecchia d` Elefante Style" \$65

Mediterranean Branzino with Tomatoes  
Taggiasca Olives, Roasted Artichokes and Asparagus \$48

Ora King Salmon, Zucchini Cream and Green Beans \$42

Lamb Chops with Millefoglie Potato and Shallots Confit \$52

Veal Ossobuco with Truffle Mashed Potatoes and Kale \$52

Chilean Sea Bass, fennel, and celery root puree \$55

### **SIDES \$18**

Baby Spinach

Green Beans

Italian Herbs Roasted Potatoes

Grilled Asparagus

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## **DOLCI**

Chefs Daily Cheese Selection \$30

Casa Tua Dessert Platter \$40 (2PPL)

Mango and Pineapple Semifreddo \$16

Millefoglie Cream Cake \$16

Italian Casa Tua Donuts with crème brulee  
and vanilla ice cream \$18

Tiramisu Casa Tua \$16

Warm Chocolate Meltdown with Caramelized Banana \$20

Casa Tua Gelato (to share) \$30

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Casa ♥ Tua

## MIXOLOGY

### CASA TUA GIN TONIC \$20

Floral Gin, Canton Ginger, Tonic Water,  
Thyme Sprig and Dry Hibiscus Flowers

### GINGER PASSION MARTINI \$20

Beluga Noble Vodka, Domain de Canton, Passion  
Fruit, Cranberry Juice and Chili Flakes

### THE AZTEC ROOTS \$20

Dona Vega Mezcal, Muddled Ginger Root, drops of  
Simple Syrup

### THOUSAND LIRAS \$21

Zacapa 23, Campari Red, Little Rouge,  
Fresh Lime Juice, Simple Syrup

### NEGRONI ANTICO \$19

Bombay Sapphire Gin, Red Campari, Wild Sardinia  
Vermouth, Angostura Bitter, Casa Tua Bitters

### APRICOT BARREL \$19

Jack Daniels Honey, Rothman & Winter Orchard  
Apricot Liqueur, Cinnamon Stick,  
Florida Orange Peel

### CASA TUA \$20

Aperol, Campari, Martini Rosso, muddled Orange  
and Lime, topped with Prosecco

### JIMADORES WELL DONE \$20

Casamigos Reposado Tequila, Fresh Lime Juice,  
Jalapeno Infused Agave, Himalaya  
Pink Salt Rimmed Glass

### THE GOLDEN KIWI \$30

Beluga Gold Line Vodka, Fresh Muddled Kiwi,  
St Germain, Simple Syrup, Fresh Lime Juice,  
Angostura and Egg White.

Casa ♥ Tua

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