PASTA
Homemade pasta

SPAGHETTI MEATBALL $25
fresh homemade spaghetti with tomato sauce and beef meatballs

FETTUCCINE POMODORO E BASILICO $15
egg pasta, pomodoro sauce, tomato confit, fresh basil, grated parmigiano, extra virgin olive oil

FETTUCCINE ALL’AMATRICIANA $17
egg pasta, amatriciana sauce (bacon and tomato), shaved pecorino, butter, extra virgin olive oil

TAGLIOLINI CACIO E PEPE $17
egg pasta, 24 month aged parmigiano vacche rosse, pecorino, sichuan pepper, extra virgin olive oil

TAGLIOLINI ALLA CARBONARA $19
egg pasta, spaghetti, eggs, parmigiano, pecorino, bacon, extra virgin olive oil

TAGLIOLINI ALLE VONGOLE $36
egg pasta spaghetti, manila clams, garlic, parsley, tomato confit, and olive oil

TAGLIOLINI AI FRUTTI DI MARE $26
egg pasta spaghetti, little neck clams, mussels, shrimp, octopus, tomato confit, parsley, light tomato sauce, extra virgin olive oil

TAGLIOLINI AGLIO OLIO E PEPPERONCINO $14
(add home made tuna in olive oil for $9)
egg pasta spaghetti, garlic oil, crushed pink pepper, garlic paste, parsley

WHOLE WHEAT TAGLIOLINI ALLE VERDURE $15
whole wheat pasta, julienne veggies, (peppers, carrots, zucchini, artichokes), fresh basil, lemon zest

FETTUCCINE ALLA BOLOGNESE $22
egg pasta, slow cooked veal bolognese sauce alla borgomanero, parmigiano, extra virgin olive oil

RISOTTO ALLO ZAFFERANO $25
rice, saffron, onions, parmigiano, butter, saffron

RISOTTO AL FUNGHI $28
rice, mixed mushrooms (porcini, oyster, shimeji), onions, butter, parmigiano
PIZZE

** GLUTEN FREE CRUST UPON AVAILABILITY $3 EXTRA**

FOCACCIA AROMATICA E STRACCIATELLA $15
focaccia made with fresh herbs served with straciatella and extra virgin olive oil

MARGHERITA $16
tomato sauce, mozzarella fior di latte, basil, extra virgin olive oil

BURRATA $17
burrata, tomato sauce, basil, extra virgin olive oil

MEDITERRANEAN $24
cherry tomato confit, straciatella, arugula, prosciutto crudo, and extra virgin olive oil

PROSCIUTTO COTTO E FUNghi $17
Prosciutto cotto, tomato sauce, mozzarella, mixed mushrooms

PROSCIUTTO MOZZARELLA $17
tomato sauce, prosciutto crudo, fresh mozzarella, shaved parmesan, extra virgin olive oil

VERDURE ALLA GRIGLIA $16
grilled artichokes, mushrooms, garlic, arugula, extra virgin olive oil
(no cheese)

DIAVOLA $16
tomato sauce, mozzarella, infused spicy thyme honey

QUATTRO FORMAGGI $17
fontina, gorgonzola

TARTUFO (OVAL PIZZA) $30
shaved black truffle, truffle paste, goat cheese, fior di latte mozzarella, truffle oil

SALSICCIA $17
italian sausage, tomato sauce, mozzarella, mixed mushrooms, red onions

SPINACI E RICOTTA $16
ricotta, tomato sauce, mozzarella, spinach, garlic, cherry tomatoes

CALZONE $18
tomato sauce, ricotta, spinach, mozzarella, sausage

KIDS PIZZA $10
and mozzarella cheese

NUTELLA $16
nutella, strawberries, and banana

*please be advised that our pizza dough may contain soy flour
Casa Tua

Cucina

PIZZA TOPPINGS

Anchovies $5
Black Truffle $20
Truffle Oil $2
Shredded Mozzarella $2
Fontina $3
Brie $3
Gorgonzola $3
Ricotta $3
Stracciatella $3
Prosciutto crudo $4
Prosciutto cotto $3
Spicy Honey $1
Salami spicy $3
Sausage $3
Artichokes $3
Red onion $1
Olives $2
Spinach $2
Arugula $2
Mixed mushrooms $3
Fresh Mozzarella $3
MEAT

BEEF SLIDERS $22
beef, buffalo mozzarella cheese, braised onions, baby arugula, tomato, brioche bun

SKIRT STEAK  12oz $31

BEEF TENDERLOIN  9oz $47

RIBEYE  18oz $49

NY STRIP  16oz $49

AUSTRALIAN LAMB CHOPS $39

CHICKEN PAILLARD $29
organic
chicken breast, arugula salad, tomatoes, parmesan cheese, balsamic vinaigrette

HALF ROTISSERIED CHICKEN $19

WHOLE ROTISSERIED CHICKEN $36

SIDES

FRENCH FRIES $9

SPRING MIX $9

ROASTED POTATOES $9

GRILLED VEGGIES $10

GRILLED ASPARAGUS $10
FISH

GRILLED BRANZINO $37

GRILLED TUNA $35

GRILLED SALMON $29
topped with roe and rosemary

SALMON BURGER $17
salmon, avocado, carrots, jicama slaw, lettuce, tomato

JUMBO PRAWN $39

GRILLED SEAFOOD MIX $38
fish of the day, octopus, jumbo prawn, scallops, served on a bed of sautéed spinach

SIDES

FRENCH FRIES $9
SPRING MIX $9
ROASTED POTATOES $9
GRILLED VEGGIES $10
GRILLED ASPARAGUS $10
CRUDO

OYSTERS MKT PRICE
daily fresh oysters shucked to order and served with a traditional mignonette, cocktail sauce, house radish champagne and horse radish cream

TUNA TARTARE $24
ahi tuna finely diced on a bed of avocado (red onion, parsley, lemon juice and extra virgin olive oil)

BEEF CARPACCIO $19
seared filet mignon thinly sliced topped with arugula, capers, shaved parmesan cheese, lemon juice, drizzled with extra virgin olive oil

OCTOPUS CARPACCIO $19
thinly sliced octopus, baby artichoke, sundried tomatoes, cipollini, dressed with lemon juice and extra virgin olive oil

CRUDO MISTO $36
ahi tuna and salmon carpaccio thinly sliced drizzled with chive oil and finished with lemon juice
Our Favorites

BRESAOLA $28
shaved parmigiano, arugula, olive oil, lemon

PROSCIUTTO CRUDO $22
choice of burrata cheese or mozzarella di bufala

SMOKED SALMON $29
horseradish cream cheese, bittersweet red onions, capers

SERRANO HAM with PAN CON TOMATE $22

Salumi e Formaggi

PICCOLA SELEZIONE DI SALUMI E FORMAGGI $20
finochiona, mortadella, prosciutto crudo, parmigiano reggiano, fontina

SELEZIONE DI SALUMI E FORMAGGI $28
finochiona, mortadela, prosciutto crudo, speck, parmigiano reggiano, fontina

GRANDE SELEZIONE DI SALUMI E FORMAGGI $38
finochiona, mortadela, prosciutto crudo, speck, bresola, coppa, parmigiano reggiano, fontina

SELEZIONE DI FORMAGGI MISTI $18
MADE TO ORDER TOASTED HOAGIE BREAD

PANINI

PROSCIUTTO CRUDO E CARCIOFI $15
prosciutto crudo, artichokes, parmigiano

PROSCIUTTO CRUDO E BUFOLA AL TARTUFO $15
prosciutto crudo, truffle bufola, tomatoes

SPECK E ROBIOLA $15
speck, robiola, arugula

BRESAOLA E CAPRINO $15
bresaola, goat cheese, arrugula, olive oil, pepper, lemon

TURKEY $12
turkey, fontal, tomato, arugula, honey mustard

PROSCIUTTO COTTO $15
ham, mozzarella, tomato, arugula

VEGETARIANO $10
eggplant, yellow squash, zucchini, tomato, arugula, fontina, roasted pepper cream

VEGANO $10
eggplant, yellow squash, zucchini, tomato, arugula, roasted pepper cream

BRUSCHETTA $10
Tomato and little garlic and herbs

PANINO CLASSICO ITALIANO $10
MORTADELLA
COPPA
SALAME
PROSCIUTTO CRUDO
SPECK
SORPRESSATA
BRESAOLA
FOCACCE
FOCACCIA ALLE ERBE $5.50
herb focaccia
FOCACCIA POMODORINI E OLIVE $5.50
cherry tomatoes and olives focaccia
FOCACCIA MORTADELLA $7
FOCACCIA COTTO E FONTAL $7
ham, fontina cheese
FOCACCIA CAPRESE $7
mozzarella di bufola, tomatoes

TURTLE PANINI
PROSCIUTTO CRUDO $11.50
prosciutto crudo, bufala mozzarella, tomatoes, arugula
COPPA $11.50
coppa, fontina, tomatoes, arugula
BRESAOLA $12.50
bresaola, robiola cheese, arugula, eggplant cream
CHICKEN MILANESE $15
breaded chicken, tomatoes, curry mayonnaise

BRIOCHES
SMOKED SALMON BRIOCHE $9
horseradish cream cheese, bittersweet red onions, capers
COTTO BRIOCH $6
ham, romaine, fontal, grain mustard
CAPRESE $10
tomatoes, bufala mozzarella, basil
MINI BIOCHE $4
ham and cheese

CROISSANT
TURKEY CROISSANT $7
turkey, frisse, fontina, grain mustard
MINI CROISSANT $4
ham and cheese
INSALATE

CAPRESE $15
mozzarella di bufola or burrata, tomato, basil

ENDIVE SALAD $13
lentils, chick peas, white onions, basil, caesar dressing

MIXED GREEN SALAD $8
three greens, parsley, basil dressing

GREEK SALAD $13
red onions, cucumber, olives, baby heirloom tomato, bell peppers, feta cheese, red wine vinegar, olive oil, salt & pepper, oregano

CAESAR SALAD $9.50
romaine, parmesan cheese, croutons, caesar dressing

BUILD YOU OWN SALAD $9.50
1 green, 1 grain, 4 vegetables, 1 premium item and dressing

PREMIUM ITEMS nuts, pumpkin seeds, sunflower seeds, raisins, cranberries, olives, parmesan cheese, croutons

ADD PROTEIN:
organic chicken $5.95
6 shrimp $8.95
fresh marinated tuna $8.95
fresh marinated salmon $8.95

ADD ON
Avocado $2.50
Premium item $1.50
Grain $1
Green $1
Burrata $9
Mozzarella di bufola $9
Hard boiled eggs $1.50
Feta Cheese $2.50

**JUICES**

cold press machine juices in-house

<table>
<thead>
<tr>
<th>JUICES</th>
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<tbody>
<tr>
<td>CHIA LIMONADE $9.95</td>
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<tr>
<td>ginger, lime, chia seeds, mint</td>
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<tr>
<td>APPLE JUICE $7</td>
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<tr>
<td>fresh organic apple juice</td>
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<tr>
<td>ORANGE JUICE $6</td>
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<tr>
<td>fresh orange juice</td>
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<tr>
<td>SUNRISE $9.95</td>
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<tr>
<td>pear, pineapple, apple, strawberry, mint</td>
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<tr>
<td>SKIN DEEP $9.95</td>
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<tr>
<td>pear, pineapple, apple, strawberry, mint</td>
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<tr>
<td>WATERMELON $7.99</td>
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<td>fresh pressed watermelon juice</td>
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<tr>
<th>FRUIT CUPS AND MORE</th>
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<tbody>
<tr>
<td>CHIA PUDDING PARFAIT $7.95</td>
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<tr>
<td>gluten free granola, fresh fruit</td>
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<tr>
<td>GREEK YOGURT PARFAIT $7.95</td>
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<tr>
<td>greek yogurt, fresh fruit</td>
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<tr>
<td>OATMEAL $7.95</td>
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<tr>
<td>coconut flakes, fresh fruit</td>
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<tr>
<td>SEASONAL FRUIT SALAD $5.95</td>
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<td>BERRY SALAD $7.95</td>
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<th>SHOTS</th>
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<tr>
<td>WELLNESS $5</td>
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<tr>
<td>lemon, ginger, turmeric</td>
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<tr>
<td>FOREST ENERGY $5</td>
</tr>
<tr>
<td>orange, ginger, lemon, oregano oil, chlorophyll</td>
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<tr>
<td>SUPER C $5</td>
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<tr>
<td>blood orange, camu, lemon</td>
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CEREALI E LEGUMI

CAPRESE $15
farro, arugula and spinach mix, fresh tomatoes, mozzarella di bufala, oregano, organic basil, extra virgin olive oil, balsamic glaze

PRIMAVERA $13
orzo, arugula and spinach mix, zucchini, eggplant, cauliflower, snow peas, mix peppers, fresh tomatoes, corn, shiitake escabeche

GRECA $13
cous cous, cherry tomatoes, cucumber, red onions, mix peppers, olives, oregano, feta cheese, parsley, red wine vinegar, extra virgin olive oil

THAI STYLE $12
cous cous, wild rice, butternut squash, shiitake escabeche, edamame, red cabbage, mix peppers, soy beans sprouts (SUGGESTION: add avocado and seared tuna or salmon)

BUILD YOUR OWN GRAIN BOWL $9.50
1 grain, 4 vegetables, 1 dressing

ADD PROTEIN
organic chicken $5.95
shrimp $8.95
fresh marinated seared tuna $8.95
fresh marinated seared salmon $8.95

ADD ON
avocado $2.50
premium item $1.50
grain $1
burrata $9
mozzarella di bufala $9
hard boiled eggs $1.50
feta cheese $2.50

DRESSING
soy ginger
truffle olive tapenade
roasted pepper
jalapeno cilantro
pesto rosso
roasted lemon
Casa Tua
Cucina