

Casa Tua



Cucina



PASTA

Homemade pasta

SPAGHETTI MEATBALL \$25

fresh homemade spaghetti with tomato sauce and beef meatballs

FETTUCINE POMODORO E BASILICO \$15

egg pasta, pomodoro sauce, tomato confit, fresh basil, grated parmigiano, extra virgin olive oil

FETTUCINE 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 PEPERONCINO \$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

FETTUCINE 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



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PIZZE

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

FOCACCIA AROMATICA E STRACCIATELLA \$15

focaccia made with fresh herbs served with stracciatella 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, stracciatella, 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)

tomato sauce,

DIAVOLA \$16

tomato sauce, mozzarella, infused spicy thyme honey

spicy salami,

QUATTRO FORMAGGI \$17

fontina, gorgonzola

mozzarella, brie,

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

tomato sauce

NUTELLA \$16

nutella, strawberries, and banana

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



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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



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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

chicken breast, arugula salad, tomatoes, parmesan cheese, balsamic vinaigrette

organic

HALF ROTISSERIED CHICKEN \$19

WHOLE ROTISSERIED CHICKEN \$36

SIDES

FRENCH FRIES \$9

SPRING MIX \$9

ROASTED POTATOES \$9

GRILLED VEGGIES \$10

GRILLED ASPARAGUS \$10



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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 sauteed spinach

SIDES

FRENCH FRIES \$9

SPRING MIX \$9

ROASTED POTATOES \$9

GRILLED VEGGIES \$10

GRILLED ASPARAGUS \$10



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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



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SALUMI E FORMAGGI

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, mortadella, prosciutto crudo, speck, parmigiano reggiano, fontina

GRANDE SELEZIONE DI SALUMI E FORMAGGI \$38

finochiona, mortadella, prosciutto crudo, speck, bresaola, coppa, parmigiano reggiano, fontina

SELEZIONE DI FORMAGGI MISTI \$18



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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, arugula, 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



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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 BRIOCHE \$6

ham, romaine, fontal, grain mustard

CAPRESE \$10

tomatoes, bufala mozzarella, basil

MINI BRIOCHE \$4

ham and cheese

CROISSANT

TURKEY CROISSANT \$7

turkey, frisse, fontina, grain mustard

MINI CROISSANT \$4

ham and cheese



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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

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JUICES

cold press machine juices in-house

JUICES

CHIA LIMONADE \$9.95
ginger, lime, chia seeds, mint

APPLE JUICE \$7
fresh organic apple juice

ORANGE JUICE \$6
fresh orange juice

SUNRISE \$9.95
pear, pineapple, apple, strawberry, mint

SKIN DEEP \$9.95
pear, pineapple, apple, strawberry, mint

WATERMELON \$7.99
fresh pressed watermelon juice

FRUIT CUPS AND MORE

CHIA PUDDING PARFAIT \$7.95
gluten free granola, fresh fruit

GREEK YOGURT PARFAIT \$7.95
greek yogurt, fresh fruit

OATMEAL \$7.95
coconut flakes, fresh fruit

SEASONAL FRUIT SALAD \$5.95

BERRY SALAD \$7.95

SHOTS

WELLNESS \$5
lemon, ginger, turmeric

FOREST ENERGY \$5
orange, ginger, lemon, oregano oil, chlorophyll

SUPER C \$5
blood orange, camu, lemon



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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, shitake 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, shitake 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



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