

Sweet Treats

Paniere \$22

5 Mini Assorted Croissants, Viennoiserie, Served with Marmalade

Croissant \$8

Plain, Almond, Pain Au Chocolate

Crostata Del Giorno \$19

Daily Fruit Crostata, Whipped Cream

Maritozzo alla Panna \$12

Traditional Roman Dough filled with Whipped Cream

From The Griddle

Homemade Pancakes \$29

Homemade Pancake, Blueberry Coulis, Maple Syrup

Brioche French Toast \$29

Banana Foster, Maple Mascarpone Cream

Fruit and Cereal

Yogurt Parfait \$20

Greek Yogurt, Homemade Granola, Fresh Berries, Honey

Oatmeal \$20

Oatmeal, Fresh Berries, Choice of Milk

Fruit Plate \$24

Seasonal Sliced Fruit

Frutti di Bosco \$30

Mixed Berries, Fresh Mint

Latte and Cereali \$16

Choice of Cereal and Milk

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Organic Eggs- Served with Home Fried Potatoes

Uova Organiche Any Style \$28

2 Organic Eggs at your Choice, Served with Toast

Omelette aux Fine Herbs \$30

3 Organic Egg Omelette, Fontina Cheese, Chives

Omelette Your Way \$30

2 Organic Egg Omelette with your choice of 3 fillings

Toppings:

Spinach-Tomato-Peppers-Caramelized Onion-Ham-Goat Cheese-Cheddar Cheese-Provolone

Eggs Benedict \$32

2 Poached Organic Eggs served on a Toasted English Muffin, Prosciutto Cotto, Hollandaise

Eggs Benedict Norwegian \$36

Eggs Florentine \$30

Avocado Toast \$32

Multigrain Toast, Poached Organic Eggs, Lemon, Cilantro

Panini

Salmon Scazzese Affumicato \$38

Scottish Smoked Salmon Served with Chives, Cream Cheese, Capers, and Multigrain Toast

Tramezzino all'Uovo & Asparagi \$18

Homemade Bread, Hardboiled Eggs, Asparagus

Tramezzino al Prosciutto e Carciofi \$26

Homemade Bread, Prosciutto di Parma & Artichoke

Focaccia Prosciutto Cotto and Fontina \$24

Homemade Focaccia, Prosciutto Cotto, Fontina Cheese, Extra Virgin Olive Oil

Contorni

Thinly Sliced Crispy Bacon \$14

Chicken Sausage \$14

Cumberland Pork Sausage \$14

Prosciutto Cotto, Queso Blanco \$18

Home Roasted Potatoes \$14

Side of Toast \$5

Choice between White, Multigrain, Baguette, or Gluten-Free Bread

Choice of Bagel \$8

Plain, Sesame, Everything, Butter, or Cream Cheese

2 Soft Boiled Eggs \$10

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Continental \$40

Choice of Fruit Juices
Grapefruit, Orange Juice

Coffee or Tea
Selection of Coffee or Tea

Choice of Yogurt or Oatmeal
Greek Yogurt, Homemade Granola, Berries, Honey or Oatmeal, Fresh Berries, Whole Milk

Fruit Plate
Seasonal Sliced Fruit

English Breakfast \$46

Choice of Fruit Juice
Grapefruit, Orange Juice

Coffee or Tea
Selection of Coffee or Tea

Paniere

3 Mini Assorted Croissant, Viennoiseries Served with marmalade

Uova Organiche Any Style

2 Organic Eggs at your Choice served with Toast, and Seasonal Vegetables

Fruit Plate
Seasonal Sliced Fruit

American Breakfast \$58

Choice of Fruit Juices
Grapefruit or Orange Juice

Coffee or Tea
Selection of Coffee or Tea

Thinly Sliced Crispy Bacon

Homemade Pancakes

Homemade Pancake, Blueberry Coulis, Maple Syrup

Uova Organiche Any Style

2 Organic Eggs at your choice Served with Toast and Home Roasted Potatoes

Fruit Plate
Seasonal Sliced Fruit

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Insalate & Antipasti

Nut Crusted Salmon \$36

Lemon Aioli, Seasonal Salad

Seared Octopus \$34

Chickpea Puree, Tomato Confit

Burrata \$34

Sun Gold Tomato Confit, Basil

Bresadla \$36

Celery, Lemon, Parmigiano Reggiano

Prosciutto di Parma \$42

36 Month Aged Prosciutto di Parma, Buffalo Mozzarella

Miky's Salad \$28

Lentil, Quinoa, Farro, Arugula, Frisee, Avocado, Roasted Lemon Dressing

Beet Salad \$28

Baby Beets, Tzatziki Dressing, Mixed Spices

Seasonal Minestrone \$24

Traditional Italian Soup with Seasonal Vegetables

Casa Tua Chicken Salad \$36

*Kale, Cabbage, Roasted Chicken, Almonds, Jalapenos,
Sesame and Lemon Dressing*

Lobster Salad \$48

Olive Oil Poached Maine Lobster, Fennel, Arugula

Frisee Guanciale Salad \$32

Crispy Guanciale, Lardo di Colonnata & Dijon Dressing, Poached Egg

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Panini

Wagyu Beef Burger \$38

Cheddar Cheese, Caramelized Onions, Casa Tua Sauce, House Made Brioche Bun

Focaccia Prosciutto \$36

36 Months Aged Prosciutto di Parma, Artichokes

Focaccia Mortadella \$36

Homemade Focaccia, Mortadella with pistachios

Primi

Ricotta Cavatelli \$36

Desurio Tomato, Fresh Basil

Tagliatelle, Porcini, Black Truffle, Mascarpone \$44

Lobster Spaghetti alla Chitarra \$48

Lobster, Tomato, Chili

Pappardelle Bolognese al "Ragu del Borgo" \$38

House Made Beef, Veal, and Pork Ragu
with San Marzano Tomatoes

Pici Cacio e Pepe \$38

Pecorino Cheese, Black Pepper Sauce

Fusillonni Zafferano, Speck \$32

Cream, Parmigiano

Casarecce alla Nerano \$39

Baby Zucchini, Provolone del Monaco, Basil

Melanzane Alla Parmigiana \$32

Eggplant, Buffalo Mozzarella, Basil

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Secondi

Mediterranean Branzino \$48

Cherry Tomatoes, Taggiasche Olives, Artichoke Barigoule, Asparagus

Veal Milanese \$72

Arugula, Tomato

42 Day Aged USDA Prime Ribeye Tagliata 12oz. \$72

Arugula, Parmigiano

Faroe Island Salmon \$48

Roasted Romanesco, Zucchini Puree, Salmoriglio

Chicken Diavola \$44

Green Circle Half Organic Chicken, Lemon, Garlic, Roasted Potatoes

Veal Scallopini \$48

Porcini, Gremolata, Mashed Potatoes

Contorni

Roasted Potato, Rosemary & Olive Oil \$15

Sauteed Spinach \$15

Broccolini Alla Livornese \$15

Green Beans, Butter & Lemon \$15

Mashed Potatoes \$15

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Antipasti

Nut Crusted Salmon \$36

Lemon Aioli, Seasonal Salad

Seared Octopus \$36

Chickpea Puree, Tomato Confit, Taggiasche Olives

Jamon Iberico de Bellota \$67

Tomato Crostini, Padron Peppers

Prosciutto di Parma \$42

36 Month Aged Prosciutto di Parma, Buffalo Mozzarella

Bresaola \$36

Celery, Lemon, Parmigiano Reggiano

Burrata \$34

Sun Gold Tomato Confit, Basil

Miky's Salad \$28

Lentil, Quinoa, Arugula, Frisee, Farro, Avocado,
Olive Oil, Roasted Lemon Dressing

Radicchio Salad \$28

Caprino, Walnuts, Wild Honey

Frisee Guanciale Salad \$32

Crispy Guanciale, Poached Egg,
Lardo di Colonnata and Dijon Mustard Dressing

Beet Salad \$26

Baby Beets, Tzatziki Dressing, Mixed Spices

Fritto Misto \$38

Calamari, Shrimp, Seasonal Vegetables, Spicy Mayonnaise

Beef Carpaccio \$36

USDA Prime Tenderloin, Baby Artichoke, 48 Months Parmigiano

Minestrone Soup \$22

Traditional Italian Soup with Seasonal Vegetables

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Calvisius Caviar Selection "Casa Tua" 1oz.

Served with blinis, sour cream, eggs, chives and capers

Traditional Prestige \$170

Oscietra Royal \$260

Beluga Hybrid \$375

Crudo

*Casa Tua Oysters \$34

Half Dozen, Cocktail and Mignonette Sauce

Yellowtail Hamachi \$38

Ponzu, Avocado, Jalapeno

Ventresca di Tonno Grasso \$48

Tuna Otoro, Asian Tapenade, Extra Virgin Olive Oil

Primi

Ricotta Cavatelli \$36

Uesurio Tomato, Fresh Basil

Tagliatelle Porcini, Black Truffle, & Mascarpone \$44

Tagliolini Creme Fresh, Chives & Caviar \$48

Lobster Spaghetti alla Chitarra \$48

Maine Lobster, Tomato, Chili

Pappardelle Bolognese al "Ragu del Borgo" \$38

House Made Beef, Deal, and Pork Ragu with San Marzano Tomatoes

Pici Cacio e Pepe \$38

Pecorino Cheese, Black Pepper Sauce

Fusilloni Zafferano, Speck \$32

Cream, Parmigiano

Casarecce alla Nerano \$39

Nerano Zucchini, Provolone del Monaco, Basil

Risotto al Limone Capasanta \$46

Sea Scallops, Lemon, Capasanta, Crunchy Capers

Melanzane Alla Parmigiana \$32

Eggplant, Buffalo Mozzarella, Basil

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Secondi

Mediterranean Branzino \$48

Cherry Tomato, Taggiasche Olives, Artichoke Barigoule, Asparagus

Faroe Island Salmon \$48

Roasted Romanesco, Zucchini Puree, Salmoriglio

Veal Milanese \$74

Arugula, Tomato

Australian Lamb Rack \$74

Spinach, Millefoglie di Patate, Lemon Salmoriglio

Beef Tenderloin \$78

Seared Foie Gras, Hazel Nut, Sautéed Leeks

42 Day Aged USDA Prime Ribeye Tagliata 12oz. \$72

Arugula, Parmigiano

Chicken alla Diavola \$44

Green Circle Half Organic Chicken, Herbs, Garlic, Roasted Potatoes

Veal Scallopini \$48

Porcini, Gremolata, Mashed Potatoes

Contorni

Roasted Potato, Rosemary & Olive Oil \$15

Sautéed Spinach \$15

Broccolini Alla Livornese \$15

Green Beans, Butter & Lemon \$15

Mashed Potatoes \$15

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Dolci

Casa Tua Tiramisu \$18

Mascarpone Cream, Italian Ladyfingers, Coffee Syrup

Millefoglie \$16

Crisp Millefoglie, filled with Vanilla Bavarian Cream, Raspberry Sauce

Miky's Pistachio Gelato \$30

Freshly Spun Pistachio Gelato, Caramelized Pistachios,
Feuilletine Crunch, Candied Lemon Zest

Frutti di Bosco \$18

Semifreddo Cake, Mixed Berry Compote,
Mixed Berry Cremieux

Torta Leticia \$22

Olive Oil Orange Cake, Toasted Italian Meringue

Chilled Chocolate Flourless \$20

Decadent Chilled Chocolate Custard Cream,
Dulce de Leche Chantilly, Coffee Sauce

Lemon Tart \$18

Sweet Sucre Tart, Lemon Cream, Italian Meringue

Gelatos \$15

Chocolate

Madagascar Vanilla

Strawberry

Sorbets \$15

Mango

Raspberry

Coconut