

Breakfast Menu

Served 6AM to 11AM

Continental Breakfast \$40

Choice of Grapefruit or Orange Fruit Juice

Coffee or Tea

Maritozzo alla Panna

Traditional Roman Dough filled with Whipped Cream

Choice of Yogurt or Oatmeal

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

Fruit Plate

English Breakfast \$43

Choice of Grapefruit or Orange Fruit Juice

Coffee or Tea

Paniere

Three Mini Assorted Croissant, Diennoiseries Served with Jam and Butter

Uova Organiche Any Style

Two Heirloom Eggs at your Choice served with Multigrain Toast and Roasted Potatoes

Fruit Plate

American Breakfast \$48

Choice of Grapefruit or Orange Fruit Juice

Coffee or Tea

Homemade Pancakes

Homemade Pancake, Blueberry Coulis, Maple Syrup

Bacon Alla Piastra

Uova Organiche Any Style

Two Organic Eggs of your choice Served with Multigrain Toast and Roasted Potatoes

Fruit Plate

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Breakfast Menu A La Cart

Heirloom Eggs Served with Roasted Potatoes and Toast

(GF) Heirloom Eggs Any Style \$30

Two Heirloom Eggs at your Choice

(GF) Omelette Al Formaggio ed erba Cipollina \$30

Three Organic Egg Omelette, Fontina Cheese, Chives

(GF) Omelette Your Way \$28

3 Organic Egg Omelette with your choice of three Toppings:

Spinach-Tomato-Peppers-Sauteed Mushrooms-Caramelized Onion-Asparagus-Ham-Swiss Cheese-Cheddar Cheese-Asiago Cheese

(U) Avocado on Toast \$30

Homemade Multigrain Toast, Avocado, Marinated Onion, Pepperoncino

Add On Poached Heirloom Egg \$3

Eggs Benedict \$34

Two Poached Heirloom Eggs served on a Toasted English Muffin,

Parmacotto Ham, Hollandaise Sauce

Eggs Benedict Royal \$36

Two Poached Heirloom Eggs served on a Toasted English Muffin,

Smoked Salmon, Hollandaise Sauce

Eggs Florentine \$30

Two Poached Heirloom Eggs served on a Toasted English Muffin,

Sauteed Spinach, Hollandaise Sauce

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

From The Griddle

Belgian Waffles \$26

Homemade Waffles, Cinnamon Apple Compote, Whipped Cream

Homemade Pancakes \$28

Homemade Pancake, Blueberry Coulis, Maple Syrup

Brioche French Toast \$30

Banana Foster, Maple Mascarpone Cream

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Breakfast Menu Continued

Fruit and Cereal

Grapefruit \$14

(GF) Oatmeal \$20
Oatmeal, Fresh Berries

Fruit Plate \$24

(U, GF) Frutti di Bosco \$27
Mixed Berries, Fresh Mint

Maple Hill Yogurt Parfait \$22
Homemade Granola, Mixed Berries

Latte e Cereali \$16
Choice of Cereal and Milk

Panini

Salmon Scouse Affumicato \$36
Scottish Smoked Salmon Served with Chives, Cream Cheese, Capers, and Multigrain Toast

Tramezzino all'Uovo & Asparagi \$20
Homemade Bread, Egg Salad, Mayonnaise, Capers

Tramezzino Carciofi & Prosciutto \$26
Homemade Bread, Prosciutto di Parma & Artichoke

Focaccina Cotto & Fontina \$22
Homemade Focaccia, Parmacotto Ham, Fontina Cheese, Extra Virgin Olive Oil

Focaccina & Mortadella \$24
Homemade Focaccia, Mortadella with Pistachios

Sides

Bacon alla Piastra \$14

Turkey Bacon \$15

Chicken Sausage \$14

Cumberland Pork Sausage \$14

Roasted Potatoes \$14

Side of Toast \$10

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

Toasted Bagel with Butter or Cream Cheese \$10

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All Day Menu

Available 11AM to 11PM

Antipasti

Formaggi \$38

Selection of Soft, Semi-Soft, and Hard Cheese served with Homemade Jam

Charcuterie \$38

Selection of Four Dried and Cured Meats, Homemade Bread, Marinated Olives

Miky's Salad \$26

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

Burrata \$36

Tomato Confit, Basil

Caesar Salad \$27

Baby Gem Lettuce, Parmigiano Reggiano, Herb Crostini, Caesar Dressing Olive Oil

Add Ons:

Chicken \$16

Lobster \$32

Smoked Salmon \$22

Oscietra Royal Caviar 1 oz. \$310

Served with Blinis, Sour Cream Eggs, Chives, and Capers

Primi/Pasta

Tagliatelle al Funghi \$40

Wild Mixed Mushrooms, Black Truffle, Parmesan Fonduta

Lobster Spaghetti alla Chitarra \$42

Maine Lobster, Tomato, Chili

Pappardelle Bolognese al "Ragu del Borgo" \$44

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

Pici Cacio e Pepe \$34

Pecorino Cheese, Black Pepper Sauce

(V) Cavatelli al Pomodoro e Basilico \$34

San Marzano Tomatoes, Fresh Basil

Substitute Gluten Free Options: Spaghetti, Penne, Fusilli \$4.50

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All Day Menu Continued

Panini/Sandwiches

Wagyu Cheeseburger \$38

Wagyu Beef Patty, Tomato, Cheddar Cheese, Homemade Bun served with French Fries

Casa Tua Chicken Club \$34

Homemade Multigrain Bread, Lettuce, Grilled Chicken, Bacon, Tomato, Hard Boiled Eggs, Chives
Mayonnaise, Served with Potato Chips

Focaccina Cotto & Fontina \$25

Homemade Focaccina, Parmacotto Ham, Fontina Cheese, Extra Virgin Olive Oil

Tramezzino al Uovo & Asparagi \$26

Homemade Bread, Hardboiled Eggs, Asparagus

Secondi Piatti/ Entrees

(GF) Chicken Paillard \$40

Grilled Chicken Breast with Arugula Cherry Tomatoes,
Parmigiano Reggiano, Lemon Juice

(GF) Faroe Island Salmon \$48

Roasted Romanesco, Zucchini Puree, Salmoriglio

(U, GF) Cavolfiore Romanesco al Pistacchio \$38

Roasted Romanesco Cauliflower, Pistachio, Oregano, Praline, Celery Root Puree

(GF) Beef Medallion 8oz \$78

Filet Mignon Roasted Potatoes, Demi Glaze

Contorni

(U, GF) Roasted Potato, Rosemary & Olive Oil \$16

French Fries \$16

Sauteed Spinach \$16

Mixed Leafy Salad \$16

Dessert

New York Style Cheesecake \$20

Casa Tua Tiramisu \$20

(3) Assorted Warm Cookies (Adult) \$19

(2) Assorted Warm Cookies and Milk (Kids) \$18

Gelatos & Sorbet (Assorted Seasonal Flavors) \$18

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Kids Menu

Breakfast

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Mini Cornetto \$22

Assorted Croissant with Jam and Butter

Nutella Pancakes \$25

Pancakes, Strawberries, Banana, Whipped Cream (GF Available)

Uova Organiche Any Style \$24

2 Organic Eggs at Your Choice Served with Bacon and Choice of Toast

(GF) Yogurt Parfait \$18

Greek Yogurt, Mixed Berries, Homemade Granole, Honey

Latte e Cereali \$14

Cereal, Choice of Milk

Fruit Plate \$20

Seasonal Sliced Fruit

All Day

Available 11AM to 11AM

Chicken Fingers \$28

Hand Breaded Chicken Tenders
served with Fries

Rigatoni al Pomodoro \$27

Rigatoni, Pomodoro Sauce

Maccheroni Formaggio \$28

Macaroni and Cheese

Penne Bolognese al "Ragu del Borgo" \$28

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

Grilled Cheese \$24

Sourdough Bread, Cheddar Cheese (Gluten Free Available)

Classic Mini Cheeseburgers \$34

(3 Mini Burgers)

Cheddar Cheese, Homemade Bun served with French Fries

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