

Antipasti

Casa Tua Classics

Burrata with Organic Tomatoes and Basil \$22

Casa Tua Tuna Tartare
Capers, Olives and sun dried Tomatoes \$27

Octopus Salad
Potato, Green Beans, Cherry Tomato and Taggiasca Olives \$28

Summer Selections

Salad of the Day MP

Spinach Salad
crispy Pancetta, Pindli and Raspberry Dressing \$21

Artichoke Salad
Arugula, shaved Parmesan and Walnut \$23

Prosecco marinated Veal Carpaccio
Mushrooms and Goat Cheese \$24

Lobster Salad
Endive, Baby Artichoke and Orange Segments \$28

Primi Piatti

Casa Tua Classics

Soup of the Day MP

Ricotta Cavatelli

Organic Tomato Sauce and Basil \$22

Fettuccine with Wild Mushrooms and Black Truffle
Parmesan Cheese Fonduta \$32

Tagliatelle alla 'Bolognese del Borgo' \$26

Summer Selections

Risotto of the Day MP

Ricotta Ravioli with Zucchini

Roasted Tomato Sauce and Scamorza \$26

Spaghetti "Cacio e Pepe" \$27

Linguine with Pesto and Shrimp \$32

Secondi Piatti

Casa Tua Classics

Branzino Casa Tua Style
Cherry Tomatoes, Taggiasca Olives and Asparagus \$42

Lemon Chicken
Rosemary Garlic Fingerling Potatoes and Tomato Provencal \$34

Beef Tenderloin with Seared Foie Gras
toasted Hazelnuts and sauteed Leeks \$52

Summer Selections

Seared Colorado Trout
Topinambur cream, roasted Quinoa and Summer Vegetables \$38

Grilled Atlantic Salmon
Riso Venere and grilled Asparagus \$39

Colorado Herb Crusted Lamb Chop
Baby Eggplant, Caponata and grilled Haricot Verts \$58

Dolci

Tiramisu' Casa Tua 12

Jasmine Tea Creme Brulee 12

Raspberry Millefoglie with Grappa Cream
Honey Mascarpone Gelato, Raspberry Sauce 13

Pistachio Vanilla Entremets 12

Chocolate Lava Cake
Banana Passion Fruit Sorbet 14

Deconstructed Key Lime Pie 12

Mixed Berry Consomme
Yogurt Ice Cream 11

Biscotti della Casa 12

Gelato & Sorbetto 11

Cheese Plate 18