

Antipasti

Casa Tua Classics

Burrata with Organic Tomatoes and Basil \$22

Kampachi Tartare

Caviar, Avocado, Cucumber, Soy and Crème Fraiche \$25

Octopus Salad

Haricot Vert, Potatoes, Cherry Tomatoes and Olives \$26

Winter Selections

Salad of the Day MP

Kale, Walnuts, Speck and Pecorino Cheese \$20

Salmon Carpaccio

Battuto Beef Tartare

Poached Egg, Black Perigod Truffle \$25

Primi Piatti

Casa Tua Classics

Soup of the Day \$12

Ricotta Cavatelli Organic Tomato Sauce and Basil \$20

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

Tagliatelle alla 'Bolognese del Borgo' \$26

Casa Tua Winter Selections

Risotto of the Day MP

Casoncelli alla "Bergamasca" Sage and Butter \$27

Spaghetti with Lobster Bisque \$38

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 Leeks \$52

New York Steak (14.oz)

Haricot Vert, Fingerling Potatoes and Rosemary Butter \$57

Casa Tua Winter Selections

Seared Colorado Trout

Topinambur cream, roasted Quinoa and Winter Vegetables \$38

Veal Osso Bucco with Polenta \$48

Herb crusted Colorado Rack of Lamb

Butternut Squash Purée and Brussels Sprouts \$58

Dolci

Tiramisu' Casa Tua 11

Grand Marnier Creme Brulée 12

Apple Strudel Cinnamon Gelato, Caramel Sauce 12

S'mores Bars 12

Chocolate Lava Cake Raspberry Sorbet, Chocolate Sauce 14

Raspberry Cheesecake 11

Mixed Berry Consommé Yogurt Ice Cream 11

Biscotti della Casa 12

Gelato & Sorbetto 11

Cheese Plate 18