

Antipasti  
Casa Tua Classics

Burrata with Organic Tomatoes and Basil

Casa Tua tuna tartare

Octopus carpaccio with artichokes, tomato concasse  
and potatoes in dijon mustard dressing

Prosciutto di parma Pio Tosini

Beausoleil Oysters Casa Tua Style

Casa Tua Winter Selections

Baby artichokes and crescione salad with  
avocados and shaved parmesan

Rainbow beets salad with organic quinoa  
grapes and roasted almonds

Crema di Cannellini beans with scampi al rosmarino

Crudo di Hamachi with spaghetti di zucchini  
Taggiasca olives and capers

Petrossian Osetra Caviar with Blinis

## Primi Piatti

### Casa Tua Classics

Ricotta cavatelli with organic tomato sauce  
and Basil

Fettuccine with wild mushrooms, black winter truffle  
and parmesan cheese fonduta

Tagliolini with creme fraiche and caviar

Risotto del giorno

### Casa Tua Winter Selections

Ravioli di ricotta e radicchio grigliato with balsamic  
extravecchio and hazelnuts

Orecchiette with gamberi, vongole, broccolini  
e pomodorini freschi

Spaghetti alla ghiotta with pancetta, melanzane and  
scamorza affumicata

Farro risotto with Maine lobster

Pappardelle al ragu di agnello

## Secondi Piatti

### Casa Tua Classics

Beef tenderloin with seared foie gras,  
toasted hazelnuts and sauteed leeks

Mediterranean branzino with cherry tomatoes,  
Taggiasca olives, roasted artichokes and asparagus

Ossobuco alla Milanese

### Casa Tua Winter Selections

All natural Angus skirt steak with sauteed broccolini  
and roasted potatoes

Grilled Colorado lamb chops with butternut  
squash, Brussels sprouts and tortino di patate

Turbot filet al cartoccio

Black Grouper fillet with riso venere , piselli  
and organic baby carrots

# Dolci

Chef's Daily Cheese Selection

Tiramisu Casa Tua

Strawberry and Mixed Berries Consommé with Yogurt Ice Cream

Cold Zabaglione with Mascarpone Cheese, Rum, and Mixed Berries

Warm Chocolate Meltdown with Caramelized Banana

Vanilla and Orange Crème Brule

Wild Strawberries Crostatina with Mascarpone Ice Cream

Panna Cotta with Sweet Basil, Pink Peppercorn, White Chocolate,  
Rum Sorbet and Candied Pineapple