



LUNCH MENU

ANTIPASTI

- Casa Tua Quinoa Salad, Edamame, Radish, Avocado, Cilantro Cumin Lemon Dressing \$18
- Lentil Salad, Avocado and Celery, Lemon Dressing \$18
- Burrata, Organic Tomatoes and basil \$22
- Miki Salad, Arugula, Walnuts, Avocado, Pear and Parmesan \$22
- Nuts Crusted Salmon, With Summer Salad \$28
- Casa Tua Tuna Tartare With Avocado Mousse \$29
- Jamon Iberico De Bellota "Pata Negra", Pan con tomate \$42
- Watermelon Salad, Feta cheese, Arugula, Balsamic Reduction \$15
- Grilled Octopus, Celery Root Puree, Roasted Tomatoes, Crispy Artichokes, Black Olives Tapenade \$14

PASTE

- Ricotta Cavatelli, Organic Tomatoes Sauce and Basil \$26
- Fettuccine With Wild Mushrooms, Parmesan Fondue and Shaved Black Truffles \$32
- Tagliatelle Alla Bolognese "Del Borgo" \$32
- Bucatini Cacio e Pepe \$28
- Paccheri alla Norma, Tomatoes Sauce, Eggplant and Ricotta Cheese \$26
- Linguine Dongole and Bottarga \$28
- Risotto Farro Lobster, Fresh Maine Lobster and Lobster Bisque \$50

PANINI E SECONDI

- Casa Tua Wagyu Burger, Truffle Fondue \$20
- Vegan Panino, Tomatoes, Grille Zucchini and Eggplants, Avocado and Arugula Pesto \$19
- Branzino Casa Tua, Cherry Tomatoes, Taggiasca Olives and Asparagus \$45
- Deal Milanese "Orecchia d Elefante Style", Arugula and Cherry Tomato Salad \$65
- Beef tenderloin, Seared Foie Gras, Toasted Hazelnuts and Sauteed Leeks \$55
- Riverence Grilled Trout, Venere Rice, Snow Peas and Caper and Lemon Sauce \$25
- Chicken Paillard, Summer Salad and Parmesan Cheese \$23
- Skirt Steak, Roasted Potatoes and Asparagus \$28