

Petrossian Caviar

30 g, served with Blinis, Crème Fraîche, Eggs & Chives

Royal Daurenki \$195

Royal Ossetra \$290

Royal Beluga \$380

Antipasti

Jamon de Bellota Montaraz \$76

Pan con Tomate

Salmone in Crosta* \$37

Nut crusted Salmon topped with Lemon Aioli & Seasonal Salad

Hamachi Crudo* \$36

Avocado, Jalapeño & Clementine Ponzu

Burrata \$34

Pappa al Pomodoro del Vesuvio & Basil

Tartare di Tonno* \$33

Taggiasca Olives, Sundried Tomatoes & Pane Carasau

Carpaccio di Carne* \$39

Prime Beef Tenderloin, Artichokes & 36-month Parmigiano Reggiano

Prosciutto San Daniele \$42

Aged 24 months & Buffalo Mozzarella

Miky's Salad \$28

Lentils, Ancient Grains, Greens, Avocado & Roasted Lemon

Insalata di Barbabietole \$28

Beetroot Salad, Parsley & Roasted Tomato Dressing

Leti's Salad \$25

Puy Lentils, Tomato, Onion, Parsley & Yogurt

Casa Tua Insalata di Pollo \$28

Kale, Cabbage, Almonds, Jalapeño, Ponzu & Sesame

Oysters Casa Tua* \$36

Half Dozen with Cocktail Sauce & Mignonette

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

Primi

Zuppa del Giorno mp

Daily Made Seasonal Soup

Parmigiana di Melanzane \$34

Eggplant, Battipaglia Bufalo Mozzarella & Basil

Ricotta Cavatelli \$38

Desurio Tomato & Basil

Spaghetti alla Nerano \$41

Chitarra Spaghetti, Nerano Zucchini & Provolone del Monaco Cheese

Gio's Pomodoro e Basilico \$36

Spaghetti, Tomato & Basil

Pici Cacio e Pepe \$39

Pecorino Cheese & Black Pepper

Tagliatelle ai Porcini e Tartufo \$48

Sautéed Porcini, Shaved Black Truffle, Mascarpone Cheese & Parmigiano

Tagliolini crème fraîche & Caviar* \$50

Ossetra Caviar, Chives & Lemon

Mezzi Rigatoni al Ragout del Borgo \$39

Beef, Veal and Pork Ragout with San Marzano Tomatoes

Risotto del Giorno mp

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Secondi

Pesce del Giorno mp

Daily Selection of whole fish

Branzino alla Griglia \$54

Tomatoes, Taggiasca Olives, Roasted Artichokes & Asparagus

Lochduart Salmon \$46

Alla Plancha, Wild Mixed Mushrooms, Romanesco & Salmoriglio

Dover Sole alla Dijonnaise \$120

Whole Fish, Dijon Mustard & Butter

Pollo alla Diavola \$46

Organic Green Circle Half Chicken, Rosemary, Garlic & Espelette

Milanese di Vitello \$77

Bone-in Veal Chop served with Arugula & Tomato Salad

Scaloppine di Vitello ai Porcini \$64

Veal Scaloppine, Porcini Mushrooms, Veal Jus & Parsley

Prime Beef Tenderloin & Foie Gras \$75

Tomato Mi-Confit, Roasted Leeks & Foie-Gras

16oz USDA Prime NY Strip Loin \$88

Casa Tua Salt, Roasted Potatoes & Garlic

Costolette D'Agnello \$78

Australian Lamb Chops, Cannellini beans, Chickpeas & Salsa Verde

Costine di Manzo Arrosto \$96

Roasted Wagyu Short Rib served with Creamy Polenta

Paillard di Pollo \$42

Grilled Chicken Breast, Arugula, Tomato & Parmigiano

Contorni

Pure di Patate \$14

Mashed Potatoes

Patate Arrosto \$14

Roasted Fingerling Potatoes, Rosemary & Thyme

Asparagi alla Griglia \$18

Grilled Asparagus

Insalata di Pomodoro & Cipolla \$14

Tomatoes & Onions

Patate Fritte \$14

French Fries

Cicoria & Patate \$14

Seasonal Chicories, Potato & Chili

Funghi Trifolati \$18

Sautéed Wild Mushrooms & Roasted Garlic

Insalata Verde & Erbe di Stagione \$14

Green Salad, Herbs, Lemon & Olive Oil