



Casa Tua Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Insalate

ITEM	PRICE
Caprese Salad Mozzarella di buffalo or burrata, tomato, and basil.	\$16.00
Mixed Green Salad Three greens, parsley, and basil dressing.	\$10.00
Greek Salad Red onions, cucumber, olives, baby heirloom tomato, bell peppers, feta cheese, red wine vinegar, olive oil, salt and pep...	\$15.00
Caesar Salad Romaine, parmesan cheese, croutons, and Caesar dressing.	\$11.00
Miky Salad Frisee with avogado and lentils.	\$15.00

Panini

ITEM	PRICE
Prosciutto Crudo e Carciofi Prosciutto crudo, artichokes, and parmigiano. With toasted hoagie bread.	\$16.00
Prosciutto Crudo e Bufala al Tartufo Prosciutto crudo, truffle bufala, and tomatoes. With toasted hoagie bread.	\$16.00
Prosciutto Cotto Ham, mozzarella, tomato, and arugula.	\$16.00
Vegetariano Fresh tomato, mozzarella and basil.	\$12.00

Pasta

ITEM	PRICE
Fettuccine Pomodoro e Basilico Egg pasta, pomodoro sauce, cherry tomato confit, fresh basil, grated parmigiano, and extra virgin olive oil.	\$16.00
Fettuccine All'amatriciana Egg pasta, amatriciana sauce (bacon and tomato), shaved pecorino, butter, and extra virgin olive oil.	\$18.00
Tagliolini Cacio e Pepe Egg pasta, 24 months aged parmigiano vacche rosse, pecorino, Sichuan pepper, and extra virgin olive oil.	\$21.00
Tagliolini alla Carbonara Egg pasta spaghetti, eggs, parmigiano, pecorino, bacon, and extra virgin olive oil.	\$19.50
Fettuccine al Funghi and Black Truffle Egg pasta fettuccine,with white mushroom, and extra virgin olive oil.	\$27.00
Tagliolini Aglio Olio e Peperoncino Egg pasta spaghetti, garlic oil, crushed pink pepper, garlic paste, and parsley.	\$15.00
Fettuccine alla Bolognese Egg pasta, slow cooked veal bolognese sauce alla borgomanero, parmigiano, and extra virgin olive oil.	\$23.00
Parmigiana Fried eggplant slices, spicy tomato sauce, basil, scamorza, and parmigiano.	\$20.00

Meat

ITEM	PRICE
------	-------

Skirt Steak (12 Oz)	\$35.00
Australia Lamb Chops	\$39.00
Chicken Paillard	\$29.00
Organic chicken breast, arugula salad, tomatoes, parmesan cheese, and balsamic vinaigrette.	
Beef Burger	\$25.00
Beef, Buffalo mozzarella cheese, braised onions, baby arugula, tomato, and brioche bun.	
Fish	
ITEM	PRICE
Grilled Branzino	\$38.00
Grilled Salmon	\$30.00
Topped with roe and rosemary.	
Jumbo Prawn	\$49.00
Grilled Seafood Mix	\$39.00
Fish, octopus, jumbo prawn, and scallops.	
Salumi E Formaggi	
ITEM	PRICE
Piccola Selezione di Salumi e Formaggi	\$22.00
Finochiona, mortadella, prosciutto crudo, parmigiano reggiano, and fontina.	
Selezione di Salumi e Formaggi	\$29.00
Finochiona, mortadel, prosciutto crudo, speck, parmigiano reggiano, and fontina.	
Grande Selezione di Salumi e Formaggi	\$39.00
Finochiona, mortadela, prosciutto crudo, speck, bresoala, coppa, parmigiano reggiano, and fontina.	
Selezione di Formaggi Misti	\$19.00
Burrata and Crudo	\$20.00
Fresh burrata with Prosciutto di Parma Pio Tosini.	
Prosciutto Crudo	\$15.00
Pio Tosini Platter.	
Sides	
ITEM	PRICE
French Fries	\$10.00
Spring Mix	\$10.00
Roasted Potatoes	\$10.00
Grilled Veggies	\$10.00
Grilled Asparagus	\$10.00
Dessert	
ITEM	PRICE
Tiramisu	\$8.00
Traditional tiramisu with espresso-soaked ladyfingers, mascarpone cheese layered with cocoa.	

ITEM	PRICE
Mille Feuille Layers of flaky puff pastry with vanilla pastry creme between each layer.	\$8.00
Lemon Pie Shortcrust with Lemon Curd and Meringue.	\$8.00
Mix Biscuit and Cannoncino A classic casa tua.	\$8.00

Beverages

ITEM	PRICE
Soda Bottle (8oz)	\$3.15