

CASA TUA

Renaissance Market Place

Hot Appetizers

Calamari Fritti	16
Deep fried squid rings seasoned in spiced flour served with Fra'diavolo spicy sauce	
Mussels and Clams in Garlic Butter	14
Mussels and clams on half shell filled with our homemade garlic butter (18pieces)	
Escargots a La Bourguignonne	15
Snails cooked in homemade traditional garlic and parsley butter	

Cold Appetizers

Shrimp Cocktail	14
5 chilled shrimps, cocktail sauce	
Avocado & Shrimp Bruschetta	15
Toasted bread topped with avocado guacamole, grilled shrimp, diced tomato and arugula	
Bruschetta la Buffalo	13
Toasted Italian bread, mozzarella, arugula, pesto and shaved Parmigiano	
Mozzarella Capresa	16
Fresh mozzarella and tomato along with our homemade basil and pine nuts pesto	
Charcuterie and Cheese Board to Share	24
Prosciutto, sopressata, mortadella with pistachio, Gouda, Parmigiano, Swiss cheese, olives	
Vitello Tonnato	17
A classic dish combining thin sliced veal, creamy tuna mayonnaise, capers, tomato, olive oil, Parmigiano and arugula	

Ensalata

Goat Cheese Salad	15
Romaine, arugula, basil, diced tomato, cucumber, onion, sunflower seed and walnuts Tossed with our homemade honey and balsamic reduction vinaigrette	
Insalata Casa Tua	17
Grilled marinated chicken breast, smoked bacon, mozzarella, walnuts and garlic crouton on a bed of lettuce topped with our home-made house dressing	
Traditional Caesar Salad	10
Romaine lettuce, garlic croutons, shaved Parmigiano, along with our home-made anchovy dressing Add Shrimp 8 Add Chicken 6	
Mediterranean Trio served with Pita Bread	19
Hummus <i>Chickpeas dip</i> Babaganoush <i>Roasted Eggplant dip</i> Tzaziki <i>Traditional Greek yogurt dip</i>	
Greek Salad	16
Lettuce, tomato, onion, bell pepper, cucumber, marinated feta, black and green olive, oregano and virgin olive oil	

Carpaccio

Beef Carpaccio della Casa (Raw)	19
Thin slices of marinated raw beef sparkled with onion, tomato, parmesan cheese, sunflower seeds, Virgin olive oil, arugula, lemon juice and parsley	
Octopus Carpaccio	19
Thin slices of octopus sparkled with onion, tomato, virgin olive oil, arugula, lemon juice	

Soups

Soup of the day	10
French Onion Soup	13
Zuppa del Pescatore	24
Fish, shrimp, squid, scallops, clams and mussels cooked in light fish broth with Marinara sauce, natural aromatic herbs and fresh basil	

CASA TUA SPECIAL FORMAGGIO

Available at Renaissance Market place only

FLAMED CHEESE WHEEL Minimum 2pax

24 p/p

Grilled Chicken 29 p/p - Sauteed Shrimp 36 p/p - Sauteed Sweet Italian Sausage 32 p/p



Pasta's

Choice of: Linguine, Penne, Fettuccine, Gnocchi +\$2

Gamberi al'Italiana

Sauteed shrimps, garlic, fresh tomato, white wine, fresh basil

32

Alfredo *(American way)*

Famous Roman dish made with parmesan and heavy cream

Chicken 8 Shrimp 12

21

Alla Mozzarella

Sauteed clams, garlic, white wine and olive oil

22

Alla Portobella

Sauteed fresh Portobello mushroom, homemade garlic butter, white wine
Parmigiano and swiss cheese

27

Amatriciana (spicy)

Pancetta, red onions, tomatoes, garlic, parsley, marinara sauce and chili pepper

24

Alle Vongole

Sauteed clams, garlic, parsley, white wine and olive oil

26

Alla Vodka

Marinara pink sauce parmesan and vodka

Chicken 8 or Shrimp 12

24

Bolognese

Homemade traditional meat ragu simmered in tomato sauce and veggies
with fresh Rosemary and red wine

25

Carbonara *(American way)*

Sauteed Pancetta, heavy cream and parmesan cheese

23

Pescatore

Shrimps, calamari, mussels, clams, fish, virgin olive oil, garlic, white wine
Marinara sauce, fish and lobster fumet, fresh basil

34

Ravioli ai quattro Formaggi

Cheese filled Tortellini cooked in blue cheese, mascarpone, Gouda and parmesan

25

PIZZA

Margherita Della casa	17
Tomato sauce, shredded mozzarella, cheese and fresh basil	
Margherita “Originale”	20
Tomato sauce, fresh mozzarella, fresh basil	
Reina	19
Tomato sauce, shredded mozzarella, cheese, ham and mushrooms	
Calzone	19
Half-moon shape, stuffed with tomato sauce, shredded mozzarella, cheese, and mushroom	
Meat Lovers	22
Tomato sauce, shredded mozzarella, cheese, Italian sausage, Bolognese meat, pepperoni and Basil	
Tre Formaggi	20
Tomato sauce, Gouda cheese, blue cheese, shredded mozzarella, herbs and olive oil	
Quattro Stagioni <i>vegetarian</i>	21
Tomato sauce, shredded mozzarella, cheese, artichoke hearts, marinated sweet red bell peppers olive and mushrooms	
Hawaiian	21
Tomato sauce, shredded mozzarella, cheese, ham, pepperoni, bacon and pineapple	
Pepperoni E Formaggi	19
Tomato sauce, shredded mozzarella, cheese and pepperoni	
One Happy Island	22
Tomato sauce, shredded mozzarella, cheese, shrimp, diced tomato, Romaine, pesto sauce	
Siciliana	19
Tomato sauce, shredded mozzarella, onion, capers, anchovies, black olives	

Signature pizza

San Daniele	23
Tomato sauce, shredded mozzarella, cheese, prosciutto ham, feta cheese, arugula salad and diced tomato	
Pizza Funghi di Lusso	22
Tomato sauce, Parmigiano and Swiss cheese, fresh marinated portobello, white mushroom and truffle oil	
Frutti di mare	24
Tomato sauce, shredded mozzarella, cheese, calamari, shrimp, clams and mussels on shell, garlic and parsley	
Gypsy	21
Tomato sauce, shredded mozzarella, cheese, Spanish chorizo, onion and black olives	
Milano	23
Tomato sauce, shredded mozzarella, cheese, caramelized onions, Prosciutto and mascarpone	
Burrata e Mortadela	29
Tomato sauce, shredded mozzarella, cheese, tomato slices, mortadella with pistachio, burrata, arugula	

Meat and Poultry

Pollo alla Parmigiana	27
Breaded chicken breast topped with mozzarella and parmesan cheese Marinara sauce and pasta marinara	
8oz Beef Tenderloin	32
Served with our classic mushroom and red wine sauce, choice of rice, pasta marinara or French fries	
Italian Burger	24
6oz Angus beef, bacon, lettuce, tomato, caramelized onion, fresh mozzarella, Honey truffle mustard served with French fries	

16oz Ossobuco di Vitello

38

Slow braised veal shank in red wine, seasoned with parsley, rosemary, oregano, onions and lemon juice. Served with fettucine and its savory cooking reduction

Paella Della Casa

for one: 26

for two: 44

Cooked in the traditional Spanish pan, shrimp, chorizo, chicken, squid, clams and mussels, Simmered in a saffron rice with our homemade fish broth seasoned with spices and herbs

Lasagna Bolognese al Forno

25

Homemade traditional Bolognese sauce with bechamel. Topped with grilled parmesan, melting cheese and mozzarella. Straight from our brick oven.

Eggplant alla Parmigiana *Vegetarian*

24

Breaded eggplant layered in tomato sauce with melting mozzarella topped with grilled parmesan cheese. Served with pasta marinara or a fresh garden salad

Fish And Seafood

CATCH OF THE DAY

MP

Simply grilled with olive oil and herbs
Served with sauteed veggies & choice of rice or pasta marinara

Shrimp Aglio E Olio

34

Sauteed shrimps with garlic and parsley
Served with sauteed veggies and choice of rice or pasta marinara

Pesce al Cartoccio

29

Panga fillet in tomato sauce, capers, herbs and white wine. Cooked in aluminum foil in our brick oven.
Served with sauteed veggies and choice of rice or pasta marinara

Barramundi al Limone *(Pacific Seabass)*

34

Pan fried fillet with lemon and butter sauce
Served with sauteed veggies & choice of rice or pasta marinara

Bread

Garlic bread 2

KIDS *under 12 years old* \$12

**Chicken Tenders and French Fries - Margherita Pizzetta
Pasta Alfredo with Chicken - Pasta Marinara with Chicken**

Desserts

Panna Cotta al Nutella

10

Homemade Tiramisu

11

Lady fingers soaked in espresso and coffee liquor topped with chocolate and creamy mascarpone

Profiteroles au Chocolat Chaud

13.5

Homemade puff pastry filled with vanilla ice cream topped with hot chocolate and whip cream

Chocolate Mousse

7

Crème Brulé o Nutella

9

Cheesecake

9

Flamed Pizza Casa Tua

13.5

2 Ice Cream Scoop with Whipped Cream

6