

# CASA TUA

## Renaissance Market Place

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### Hot Appetizers

**Calamari Fritti** **12**  
Deep fried squid rings seasoned in spiced flour served with Fra'diavolo spicy sauce

**Mussels and Clams** **10**  
5 mussels and 5 clams on half shell filled with our homemade garlic butter and baked in our brick oven



**Escargot a la Bourguignonne** **12**  
Snails cooked in homemade  
traditional garlic and parsley  
butter



# Cold Appetizers

**Shrimp Bruschetta Rosemary**  
Toasted Italian bread topped with shrimp and diced tomato all marinated in Rosemary and Basel infused virgin olive oil

11

**Bruschetta la Buffala**  
Toasted Italian bread, Mozzarella, arugula, pesto and shaved Parmigiano

10

**Mozzarella Capresa**  
Fresh mozzarella and tomato along with our homemade Basil and pine nuts Pesto

13



# Ensalata

**Goat cheese Salad**  
Romaine , arugula, basil, diced tomato, cucumber, onions, sunflower seeds and walnuts. Tossed with our homemade honey and balsamic reduction vinaigrette

12



**Insalata Casa Tua**  
Grilled marinated chicken breast, smoked bacon, mozzarella, walnuts and garlic crouton on a bed of lettuce topped with our home-made house dressing

15

**Traditional Caesar Salad**  
Romaine lettuce, garlic croutons, shaved Parmigiano, along with our home-made anchovy dressing  
Add Shrimp 7      Add Chicken 5.5

10



## 18

**Hummus** *Chick peas dip*   **Babaganoush** *Roasted Eggplant dip*   **Tzaziki** *Traditional Greek yogurt dip*



15

**Lettuce, tomato, onion, bell pepper, cucumber, marinated Feta, black and green olive, oregano and virgin olive oil**



## 18

Thin slices of marinated raw beef sparkled with onion, tomato, parmesan cheese, sunflower seeds, Virgin olive oil, Arugula, lemon juice and parsley





# Soups

Soup of the day  
French Onion Soup

7  
12



## Zuppa del Pescatore

Fish, shrimp, squid, scallops, octopus, clams and mussels in shell sauteed in virgin olive oil with garlic. Cooked in light fish broth with marinara sauce, natural aromatic herbs and fresh Basil

15





# PIZZA

<b>Margherita della casa</b> Tomato sauce, shredded mozzarella cheese and fresh basil	<b>16</b>
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<b>Margherita Originale</b> Tomato sauce, fresh mozzarella, fresh basil	<b>18</b>
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<b>Reina</b> Tomato sauce, cheese, ham and mushrooms	<b>17</b>
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<b>Calzone</b> Half moon shape, stuffed with tomato sauce, cheese, mozzarella and mushroom	<b>19</b>
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<b>Meat Lovers</b> Tomato sauce, cheese, Italian sausage, Bolognese meat, pepperoni and Basil	<b>21</b>
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<b>Tre Formaggi</b> Tomato sauce, Gouda cheese, blue cheese, mozzarella, herbs and olive oil	<b>17</b>
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<b>Quattro Stagioni vegetarian</b> Tomato sauce, cheese, artichoke hearts, marinated sweet red bell peppers olive and mushrooms	<b>20</b>
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<b>Hawaiian</b> Tomato sauce, cheese, ham, pepperoni, bacon and pineapple	<b>19</b>
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<b>Pepperoni e formaggi</b> Tomato sauce, cheese, Mozzarella and slices of pepperoni sausage	<b>17</b>
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## Signature pizza

<b>San Daniele</b> Tomato sauce, cheese, prosciutto ham, feta cheese, Arugula salad and diced tomato	<b>21</b>
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<b>Pizza Funghi di Lusso</b> Tomato sauce, Parmigiano & Swiss cheese, fresh marinated Portobello, white mushroom and Truffle oil	<b>21</b>
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<b>Gypsy</b> Tomato sauce, cheese, imported Spanish chorizo, onions and black olives	<b>20</b>
<b>Frutti di mare</b> Tomato sauce, cheese, calamari, shrimp, clams and mussels on shell, garlic and parsley	<b>21</b>
<b>One Happy Island</b> Tomato sauce, Mozzarella and Gouda cheese, shrimps, lettuce, diced tomatoes and pesto	<b>21</b>

## Pasta’s

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

<b>Alfredo</b> Famous Roman dish made with parmesan and heavy cream Chicken 5.5   Shrimp 7	<b>19</b>
<b>Alle Vongole</b> Sauteed clams, garlic, white wine and olive oil	<b>25</b>
<b>Ravioli ai quattro Formaggi</b> Cheese filled Tortellini cooked in blue cheese, mascarpone Gouda and parmesan	<b>24</b>



<b>Lasagna Bolognese al Forno</b> Homemade traditional bolognese sauce with bechamel. topped with grilled Parmesan, melting cheese and mozzarella. Straight from our brick oven.	<b>22</b>
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<b>Alla Vodka</b> Marinara pink sauce parmesan and vodka /Add Chicken 5.50 or Shrimp 6.50	<b>22</b>
<b>Bolognese</b> Homemade traditional meat ragu simmered in tomato sauce and veggies with fresh Rosemary and red wine	<b>21</b>
<b>Carbonara (American Style)</b> Sauteed Pancetta, cream and parmesan cheese	<b>20</b>

# Entrees

## Meat and Poultry

<b>Chicken Breast alla Parmigiana</b> Deep fried breaded chicken breast topped with mozzarella and parmesan cheese, cooked in marinara sauce, served with your choice of pasta marinara	<b>26</b>
<b>8oz Beef Tenderloin</b> Cooked on hot iron with herbs along with our home-made fresh vegetable ratatouille And our classic mushroom and red wine sauce, served with a choice of rice, pasta marinara or French fries	<b>29</b>
<b>16oz Ossobuco di Vitello</b> Slow braised veal shank in red wine, seasoned with parsley, Rosemary, oregano, onions and lemon juice. Served with Fettucine and its savory cooking reduction	<b>41</b>



## Vegetarian

<b>Eggplant alla Parmigiana</b> Deep fried breaded Eggplant layered in tomato sauce with melting mozzarella topped with grilled parmesan cheese. Served with pasta marinara or a fresh garden salad	<b>20</b>
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Available at Casa Tua Renaissance Market Place

**PAELLA della Casa**                      for one: 26                      for two: 44

Cooked in the traditional Spanish Paellera,  
Shrimp, chorizo, chicken legs, squid, clams and mussels in the shell, simmered in a saffron rice  
with our home-made fish bouillon, seasoned with paprika, spices and herbs



**Fish And Seafood**

*The Catch*  
**Mahi Mahi or Wahoo** *(depending on availability)* **32**  
Simply grilled with olive oil and herbs, served with sautéed veggies  
Choice of pasta marinara or rice

**Grouper Cartoccio** **28**  
Grouper fillet in tomato sauce, capers, herbs and white wine. Cooked in aluminum foil in our brick oven.  
Served with seasonal vegetable, rice or pasta marinara

**Risotto ai Frutti di Mare** **31**  
Arborio rice with shrimp, squid, clams and mussels sautéed in olive oil, cooked in tomato and  
fish fumet with a dash of white wine. Allow 15mns for preparation

**Bread**  
**Garlic bread**        **2**  
**Italian bread**     **2.5**  
**Cheese bread**    **7**



# Desserts

<b>Homemade Tiramisu</b>	<b>10.5</b>
Lady fingers soaked in espresso and coffee licor topped with chocolate and creamy Mascarpone	



<b>Profiteroles au Chocolat Chaud</b>	<b>13.5</b>
Homemade puff pastry filled with vanilla ice cream topped with hot chocolate and whip cream	



<b>Chocolate mousse</b>	<b>7</b>
<b>Cheese cake</b>	<b>9</b>