CASA TUA

Arawak Garden Palm Beach

Hot Appetizers

12

Deep fried squid rings seasoned in spiced flour served with Fra'diaviolo 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



Mango Mambo Shrimps

4 Grilled shrimps paired with our homemade mango and bell pepper roasted marinade Balsamic reductionand spicy pickled onion on the side

12

12.5

Cold Appetizers

Shrimp Bruschetta Rosemary

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

Bruschetta la Buffala

Toasted Italian bread, Mozzarella, arugula, pesto and shaved Parmigiano

Mozzarella Capresa

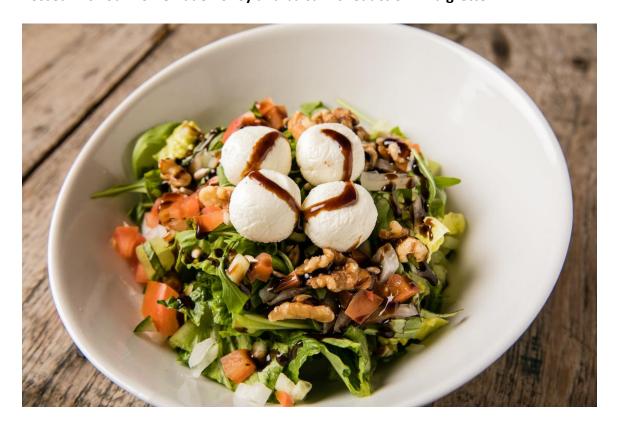
Fresh mozzarella and tomato along with our homemade Basil and pine nuts Pesto



Ensalata

Goat cheese Salad

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



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

Traditional Caesar Salad

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

11

10

13

12

15

10

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



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



Beef Carpaccio della Casa (Raw)
Thin slices of marinated raw beef sparkled with onion, tomato, parmesan cheese, sunflower seeds,
VIrgin olive oil, Arugula, lemon juice and parsley



18

15

Soups

Soup of the day French Onion Soup



15



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



PIZZA

Margherita della casa Tomato sauce, shredded mozzarella cheese and fresh basil



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

<u>Signature pizza</u>

San Daniele Tomato sauce, cheese, prosciutto ham, feta cheese, Arugula salad and diced tomato



16

Pizza Funghi di Lusso

21

Tomato sauce, Parmigiano & Swiss cheese, fresh marinated Portobello, white mushroom and Truffle oil



Gypsy

Tomato sauce, cheese, imported Spanish chorizo, onions and black olives

Frutti di mare

21

20

Tomato sauce, cheese, calamari, shrimp, clams and mussels on shell, garlic and parsley

One Happy Island

21

Tomato sauce, Mozzarella and Gouda cheese, shrimps, lettuce, diced tomatoes and pesto

Pasta's

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

Alfredo

19

Famous Roman dish made with parmesan and heavy cream Chicken 5.5 Shrimp 7

Alle Vongole

25

24

Sauteed clams, garlic, white wine and olive oil

Ravioli ai quattro Formaggi



Lasagna Bolognese al Forno

Alla Vodka Marinara pink sauce parmesan and vodka /Add Chicken 5.50 or Shrimp 6.50	22
Bolognese Homemade traditional meat ragu simmered in tomato sauce and veggies with fresh Rosemary and red wine	21
Carbonara (American Style) Sauteed Pancetta, cream and parmesan cheese	20
Entrees	
Meat and Poultry	
Chicken Breast alla Parmigiana Deep fried breaded chicken breast topped with mozzarella and parmesan cheese, cooked in marinara sauce, served with your choice of pasta marinara	26
8oz Beef Tenderloin 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	29
16oz Ossobuco di Vitello Slow braised veal shank in red wine, seasoned with parsley, Rosemary, oregano, onions and lemon juice. Served with Fettucine and	41



Vegetarian

Fish And Seafood

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

32

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

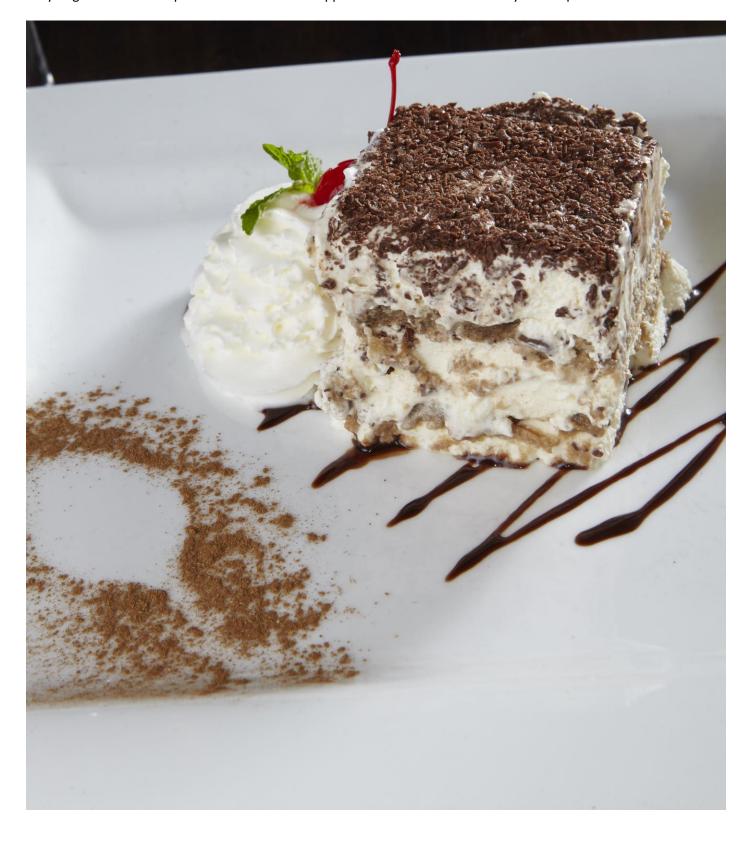
Garlic bread 2 Italian bread 2.5 Cheese bread 7

Desserts

Homemade Tiramisu

10.5

Lady fingers soaked in espresso and coffee licor 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
Cheese cake 9