



LA CASITA

To Share

CHARCUTERIE 32

duck prosciutto . wagyu beef bresaola . truffle pecorino . robiola . marcona almonds . olives seasonal jam . grilled sourdough

EAST & WEST COAST OYSTERS 25/45

½ or full dozen . chef's selection . mignonette horseradish . cocktail sauce

CASITA CALAMARI 18

mediterranean herbs . charred lemon . espelette aioli

PAN CON TOMATE 12

grilled sourdough baguette . confit tomatoes olive oil

BAKED BRIE 16

chives . fig marmalade . ficelle

CRISPY RISOTTO ARANCINI 12

wild mushrooms . fontina . truffle aioli

BUILD YOUR CASITA BOARD

olives . seasonal jam . grilled sourdough

duck prosciutto 9	spiced acacia honey 2
wagyu beef bresaola 9	truffle pecorino 7
lamb merguez sausage 8	robiola 6
dry cured duck saucisson 9	burrata 8
marcona almonds 3	brie 6
peppercorn mousse 4	

CHOP SALAD 18

lolla rossa . baby gem lettuce . campari tomatoes . red onions . garbanzos . cucumber . provolone piccante . house vinaigrette

HEIRLOOM TOMATO & BUFFALO MOZZARELLA 18

shallot marmalade . crushed pine nut pesto

Diadinas

MARGHERITA 18

fior di latte . san marzano tomatoes . basil

DIAVOLA 22

fior di latte . beef salami . peperoncini . spiced honey

WILD MUSHROOMS 24

smoked mozzarella . creme fraiche . caramelized onions . preserved truffles

ARTICHOKE & PESTO 22

mozzarella . arugula . pine nuts . aged balsamic

Dulce

TOASTED COCONUT FLAN 12

blood orange caramel . brown sugar shards

CROSTATA 12

goat cheese mousse . barolo reduction . sweet mint pesto

Menu by: Jan Claudio

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