



The Joy Of Sharing

A timeless Italian tradition



We recommend 4 dishes between 2 to Share from the full menu

Ask a member of staff for the **SPECIAL OF THE DAY!**

Appetizers

MARINATED CERIGNOLA OLIVES ✓✓	£3.50	BREAD BASKET ✓	£8.50
TARALLI ✓	£3.70	Artisan rosemary focaccia, toasted Altamura bread, Pane Carasau with extra virgin olive oil and balsamic vinegar	
TOASTED GARLIC BREAD ✓	£5.00	ARTISAN ROSEMARY FOCACCIA ✓	£8.90
(Add mozzarella cheese £3.00)		AND CERIGNOLA OLIVES	
ARTISAN ROSEMARY FOCACCIA ✓	£5.90	Served with extra virgin olive oil and balsamic vinegar	
TOASTED GARLIC CHEESE MOZZARELLA BREAD ✓	£8.00	APULIAN PANZEROTTI (Croquettes) ✓	£9.00
PARMA HAM BOARD	£13.50	Pecorino cheese filled potato croquettes served with arrabiata sauce	
		SCOTTISH SMOKED SALMON BOARD	£15.50
		Scottish smoked salmon served with dill, mascarpone cheese, caperberries and mustard lemon dressing	

Starters

CAPRESE DI BUFALA ✓	£13.00	CASA TUA ARANCINI ✓	£10.50
Buffalo mozzarella served with Sicilian datterino and semi sun-dried tomatoes homemade basil pesto		Arborio Rice, oyster mushrooms and truffle served with a Gorgonzola and truffle dip	
CASA TUA BURRATA ✓	£13.50	PARMIGIANA DI MELANZANE ✓	£13.50
Apulian burrata served with homemade Mantovana pumpkin cream, truffle oil and Amaretti biscuits crumble		Baked aubergine layered with parmesan, tomato sauce and fior di latte mozzarella	
BRUSCHETTONA ✓	£10.50	POLPETTE AL SUGO	£14.00
Toasted Altamura bread with homemade basil pesto, semi sun-dried tomatoes, wild rocket and parmesan shaves		Homemade lamb meatballs served with tomato sauce and parmesan cheese	
(Add one more slice £3.90)		CAPONATINA PUGLIESE ✓	£12.00
SICILIAN BRUSCHETTONA	£12.50	Warm aubergine stew in spicy tomato sauce with capers and fresh mint	
Toasted Altamura bread with homemade red Sicilian pesto, ricotta cheese, aubergines, black olives and anchovies.			
(Add one more slice £3.90)			

Homemade Fresh Pasta

Finish any pasta the Italian way with a *scarpetta* £1.50

TAGLIATELLE AL PESTO ✓	£14.50	CHESTNUT AND PUMPKIN TORTELLONI ✓	£18.90
Homemade basil pesto, toasted pistachio and buffalo mozzarella cheese.		Served with a parmesan and butter sauce, Apulian tarallo crumble	
CASA TUA CARBONARA	£15.00	BLACK INK SPAGHETTI AI FRUTTI DI MARE	£19.50
Crispy bacon, British St Ewe free range eggs, grated Pecorino cheese and black pepper (no cream added)		Parlode Clams, Scottish mussels, tiger prawns, fresh parsley, fresh chili, cherry tomatoes and lime zest	
RIGATONI ALL'AMATRICIANA	£15.50	TAGLIATELLE ALLA BOSCAIOLA	£21.00
Spicy tomato sauce, crispy bacon and grated pecorino cheese		Sauteed Oyster mushrooms, Italian sausage, cream of fresh truffle and salsa verde	
PACCHERI ALLA BOLOGNESE	£16.50	KING PRAWNS PACCHERI	£21.90
with Casa Tua beef ragu (8 hours slow-cooked) and grated parmesan		Sauteed king prawns, fresh courgette, datterino tomatoes and Apulian burrata cheese	
ORECCHIETTE SAUSAGE & CIME DI RAPA	£17.90		
Italian sausage, sautéed wild broccoli, parsley, garlic, chili and parmesan shaves			

Other Mains

FATTORIA SALAD	£16.90	BURRATA & PROSCIUTTO DI PARMA	£18.50
Breaded chicken thigh, parmesan shaves, semi sun-dried tomatoes, mixed leaves with mustard vinaigrette and anchovy sauce		Prosciutto di parma, Apulian burrata cheese and rosemary focaccia	
TAGLIATA DI POLLO	£17.90	FILETTO DI SPIGOLA	£19.50
Sliced breaded chicken thigh, caramelised peppers, wild rocket and parmesan shaves		Pan-seared Seabass fillet, served with a mediterranean sauce (datterino tomatoes, capers, black olives garlic anchily oil)	

Our Signature Pizza

BUFALINA ✓	£14.50
Buffalo mozzarella, fior di latte mozzarella, Sicilian datterino tomatoes, courgettes, homemade pesto dots and chilli flakes.	
CALABRESE	£15.00
Fior di latte mozzarella, Sicilian datterino tomatoes, green peppers, artisan Apulian burrata cheese, chilli oil, Calabrian spicy N'Duja sausage and fresh basil	
RUSTICA	£15.50
Tomato sauce, Parma ham, fior di latte mozzarella, radicchio and Gorgonzola	
MARINARA	£17.50
Smoked salmon, tomato sauce, capers, red onions, black olives, artisan Apulian burrata and salsa marinara	
4 FORMAGGI AL TARTUFO	£18.90
Mozzarella cheese, parmesan, gorgonzola, grated goat cheese and cream of fresh truffle	
(Add fresh Italian sausage £5.00)	

Sides

ROSEMARY CHUNKY CHIPS ✓✓	£5.90
TRUFFLE CHIPS ✓	£8.90
Melted Gorgonzola cheese and cream of fresh truffle	
GREEN MIXED SALAD ✓	£6.00
With homemade mustard vinaigrette	
ROCKET SALAD ✓	£6.00
Sicilian datterino tomatoes, parmesan shaves and fresh rocket served with balsamic vinegar	
CIME DI RAPA ✓✓	£6.00
Sautéed wild broccoli, garlic, chilli and extra virgin olive oil	
SAUTEED SPINACH ✓✓	£5.00
Sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt	

A discretionary 13.5% service charge will be added to your final bill.

Ask a member
of staff for the
**SPECIAL OF
THE DAY!**

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We recommend 4 dishes between 2
to Share from the full menu

Add a glass of
organic prosecco to your
brunch and save
Only £7 a glass

9:00am to 4:00pm

Brunches

Our brunches are made from **British free range St Ewe eggs**, fresh seasonal greens,
Italian durum, brown Apulian Altamura bread and **homemade Hollandaise sauce**.

		small	large
Pancakes	£11.00		
with nutella or maple syrup served with homemade plum and star anise jam			
Avocado on toast ✓	£9.00		
Toasted Altamura bread, chunky avocado, mint, Maldon sea salt, citrus (Add poached egg £3.50)			
Casa Tua Scrambled eggs on Croissant ✓	£9.50		
Add smoked salmon, Parma ham or sautéed oyster mushrooms (Add fresh Italian sausage £5.00)			
Omelette ✓	£9.50		
with a choice of two ingredients: fior di latte mozzarella/onion/spinach/oyster mushrooms/smoked salmon or Parma ham (Any extra third ingredient £3.50)			
Eggs Florentine ✓	£12.00	£14.50	
British St Ewe poached eggs, spinach and oyster mushrooms (Add fresh Italian sausage £5.00)			
Eggs Benedict	£13.50	£15.00	
British St Ewe poached eggs, Parma ham and avocado mash (Add black truffle hollandaise £5.00)			
Eggs Royale	£13.90	£15.50	
British St Ewe poached eggs, smoked salmon and mascarpone cheese (Add king prawns £5.00)			
Big John			£19.00
one Benedict, one Royale, one Florentine (Add mashed avocado £3.90)			

Signature Sandwiches

Our sandwiches are served with olive oil and oregano.

Puglia ✓	£9.50	Parma	£11.50
Brioche bun stuffed with homemade basil pesto, semi sun-dried tomatoes and apulian burrata cheese		Rustic ciabatta stuffed with Parma ham, fior di latte mozzarella, rocket and shaved parmesan	
Smoky	£12.90	Chicken-Escalope	£13.50
Brioche bun stuffed smoked salmon, caramelized red onions, mashed avocado, baby spinach and hollandaise sauce		Rustic ciabatta stuffed with sliced breaded chicken thigh, cream of gorgonzola cheese, semi sun-dried tomatoes, mixed leaves and aioli	

Sides

ROSEMARY CHUNKY CHIPS ✓✓	£5.50	GREEN MIXED SALAD ✓	£6.00
rosemary, melted Gorgonzola cheese and cream of fresh truffle		with homemade mustard vinaigrette	
TRUFFLE CHIPS ✓	£8.90	CIME DI RAPA ✓✓	£6.00
rosemary, melted Gorgonzola cheese and cream of fresh truffle		sautéed wild broccoli, garlic, chilli and extra virgin olive oil	
ROCKET SALAD ✓	£6.00	SAUTEED SPINACH ✓✓	£5.00
Sicilian detterino tomatoes, parmesan shaves and fresh rocket served with balsamic vinegar		sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt	

✓ *vegan* ✓ *vegetarian*

* Please note that our dishes may contain one or more of the following allergens: gluten, tree nuts, peanuts, lupin, eggs, fish, shellfish, sesame seeds, milk, celery and celeriac, mustard, sulphur dioxide and sulphites.

If in doubt ask a member of staff.

   CasaTuaLondon

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www.casatualondon.com

