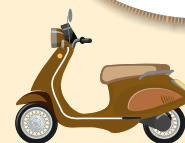



The Joy Of Sharing
 A timeless Italian tradition
 We recommend 4 dishes between 2
 to Share from the full menu

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



Appetizers

MARINATED CERIGNOLA OLIVES ✓✓	£3.90
APULIAN TARALLI AND CERIGNOLA OLIVES ✓	£7.50
TOASTED GARLIC BREAD ✓ Served with cacio e pepe cheese sauce	£7.50
ARTISAN ROSEMARY FOCACCIA ✓ Served with roasted red pepper sauce and balsamic vinegar	£7.00
PARMA HAM BOARD	£14.00
BREAD BASKET ✓ Artisan rosemary focaccia, toasted Altamura bread, Pane Carasau with extra virgin olive oil and balsamic vinegar	£9.00
ARTISAN ROSEMARY FOCACCIA ✓ AND CERIGNOLA OLIVES Served with extra virgin olive oil and balsamic vinegar	£10.90
CROQUETTES ✓ Pecorino cheese filled potato croquettes served with arrabiata sauce	£9.50
SCOTTISH SMOKED SALMON BOARD Scottish smoked salmon served with lemon ricotta cheese, capers and citrus dressing	£16.50

Starters

CAPRESE DI BUFALA ✓	£13.90
Buffalo mozzarella served with heritage tomatoes, balsamic Modena vinegar and homemade rocket and toasted sicilian almond pesto	
CASA TUA BURRATA ✓	£14.90
Apulian burrata served with homemade Mantova pumpkin and black truffle puree, chestnuts and amaretto biscuit crumble	
BRUSCHETTONA ✓	£12.50
Toasted Altamura bread with homemade rocket and toasted sicilian almond pesto, heritage tomatoes, balsamic Modena vinegar, wild rocket and parmesan shaves (Add one more slice £4.90)	
CROSTONE PARMA HAM	£13.90
Toasted Altamura bread served with homemade Mantova pumpkin and black truffle puree, Prosciutto di Parma and Gorgonzola cheese (Add one more slice £4.90)	
CASA TUA ARANCINI ✓	£12.00
Arborio Rice, oyster mushrooms and truffle served with a Gorgonzola and black truffle dip	
PARMIGIANA DI MELANZANE ✓	£14.50
Baked aubergine layered with parmesan, tomato sauce and fior di latte mozzarella	
POLPETTE AL SUGO	£15.00
Homemade lamb meatballs served with tomato sauce and parmesan cheese	
CAPONATINA PUGLIESE ✓	£13.00
Warm aubergine stew in spicy tomato sauce with capers and fresh mint	

Homemade Fresh Pasta

Finish any pasta the Italian way with a scarpetta £1.50

ARTISAN GNOCCHI AL PESTO ✓	£15.00	SLOW COOKED SHIN OF BEEF & RED WINE TORTELLONI	£22.00
Homemade rocket and toasted sicilian almond pesto, chestnuts and buffalo mozzarella cheese		Served with a basil and pecorino cheese sauce, drizzle of San Givese red wine jus and toasted chestnuts	
CASA TUA CARBONARA	£15.90	BLACK INK SPAGHETTI	£22.50
Crispy bacon, British St Ewe free range eggs, grated Pecorino cheese and black pepper (no cream added)		AI FRUTTI DI MARE	
RIGATONI ALL'AMATRICIANA	£16.50	Parlode Clams, Scottish mussels, tiger prawns, fresh cherry tomatoes, tarallo crumble, fresh parsley, fresh chili and lime zest	
Spicy tomato sauce, crispy bacon and grated pecorino cheese		TAGLIATELLE ALLA BOSCAIOLA	£23.50
PACCHERI ALLA BOLOGNESE	£17.90	Sauteed oyster mushrooms, Italian sausage, homemade Mantova pumpkin and black truffle puree and salsa verde	
with Casa Tua homemade beef ragú, rosemary oil and grated parmesan		KING PRAWNS PACCHERI	£24.90
ORECCHIETTE SAUSAGE & CIME DI RAPA	£18.90	Sauteed king prawns, oyster mushrooms, fresh courgettes, cherry tomatoes and Apulian burrata cheese	
Italian sausage, homemade chunky wild broccoli puree, parsley, garlic, chili and parmesan shaves			

Other Mains

FATTORIA SALAD	£18.90	BURRATA & PROSCIUTTO DI PARMA	£21.90
Breaded chicken thigh, parmesan shaves, roasted tomatoes, wild rocket, roman lettuce and citrus dressing		Prosciutto di parma, Apulian burrata cheese and rosemary focaccia	
TAGLIATA DI POLLO	£19.50	FILETTO DI SALMONE	£22.90
Sliced breaded chicken thigh, oyster mushrooms, wild rocket and cacio e pepe sauce		Pan-seared Scottish salmon fillet, served with roasted red pepper sauce, Tarallo crumble and lemon zest	

Our Signature Pizza



BUFALINA ✓	£15.00
Buffalo mozzarella, fior di latte mozzarella, heritage tomatoes, fresh courgettes and homemade rocket and toasted sicilian almond pesto dots	
CALABRESE	£15.50
Fior di latte mozzarella, fresh tomatoes, crispy leeks, artisan Apulian burrata cheese, chilli oil, Calabrian spicy N'Duja sausage and fresh basil	
SALSICCIA E CIME DI RAPA	£16.90
Fior di latte mozzarella, fresh Italian sausage, cime di rapa wild broccoli, gorgonzola cheese, chily flakes, Tarallo crumble	
MARINARA	£19.00
Tomato sauce, tuna, king prawns, homemade cocktail sauce, capers and roman lettuce	
5 FORMAGGI AL TARTUFO	£19.50
Fior di latte mozzarella, Pecorino cheese, Gorgonzola, Apulian burrata, Parmesan cheese and cream of fresh black truffle	

(Add fresh Italian sausage £5.00)

Sides

ROSEMARY CHUNKY CHIPS ✓✓	£6.50
TRUFFLE CHIPS ✓	£9.50
Pecorino cheese shaves and cream of fresh truffle	
GREEN MIXED SALAD ✓	£6.50
Roman lettuce, fresh rocket, baby spinach and citrus dressing	
ROCKET SALAD ✓	£7.00
Heritage 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 ✓✓	£5.90
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!**



The Joy Of Sharing



A timeless Italian tradition



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

9:00am to 4:00pm

Signature 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**.

Add a glass of elderflower prosecco to your brunch for only £7.00

		small	large
Pancakes ✓	£12.50		
Served with plum and star anise marmelade			
Avocado on toast ✓	£9.00		
Toasted Altamura bread, chunky avocado, mint, Maldon sea salt, citrus and homemade pickled courgette (Add poached egg £3.50)			
Casa Tua Scrambled eggs on Croissant ✓	£10.00		
Scrambled eggs mixed with Italian ricotta cheese served on a croissant with an addition of your choice or on their own Add marinated smoked salmon pearls, Prosciutto di Parma or sautéed oyster mushrooms £3.90 (Add fresh Italian sausage £5.00)			
Omelette ✓	£10.00		
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 ✓	£13.90	£16.90	
British St Ewe poached eggs, spinach and oyster mushrooms (Add fresh Italian sausage £5.00)			
Eggs Benedict	£15.50	£18.50	
British St Ewe poached eggs, Parma ham and avocado mash (Add black truffle hollandaise £5.00)			
Eggs Royale	£16.90	£19.90	
British St Ewe poached eggs, smoked salmon and homemade lemon ricotta cheese (Add king prawns £5.00)			
Big John			£24.50
one Benedict, one Royale, one Florentine (Add mashed avocado £3.90)			

Il Panino



Our signature sandwiches are served with olive oil and oregano.

Puglia ✓	£13.50	Parma	£14.90
Brioche bun stuffed with homemade rocket and toasted sicilian almond pesto, breaded purple aubergine steak, heritage tomatoes and apulian burrata cheese		Rustic ciabatta stuffed with Prosciutto di Parma, Buffalo mozzarella, fresh rocket and Modena balsamic vinegar	
Smoky	£14.50	Chicken-Escalope	£16.90
Brioche bun stuffed with marinated smoked salmon pearls, mashed avocado, roman lettuce, homemade pickled courgettes, cappers and homemade cocktail sauce		Mixed salad, fresh tomatoes, sliced butter-milk breaded chicken, Pecorino and black pepper sauce	

Sides

ROSEMARY CHUNKY CHIPS ✓✓	£6.50	GREEN MIXED SALAD ✓	£6.50
Pecorino cheese shaves and cream of fresh truffle		Roman lettuce, fresh rocket, baby spinach and citrus dressing	
TRUFFLE CHIPS ✓	£9.50	CIME DI RAPA ✓✓	£6.00
Pecorino cheese shaves and cream of fresh truffle		sautéed wild broccoli, garlic, chilli and extra virgin olive oil	
ROCKET SALAD ✓	£7.00	SAUTEED SPINACH ✓✓	£5.90
Heritage 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.



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

www.casatualondon.com

