

Appetizers & Starters

MARINATED OLIVES 🌿	3.90
Fragrant, flavorful Cerignola olives, perfectly marinated	
APULIAN TARALLI 🌿	4.50
Crispy, traditional taralli from Puglia – ideal for snacking	
APULIAN TARALLI & CERIGNOLA OLIVES 🌿	7.50
A delicious pairing of crunchy taralli and savory Cerignola olives	
TOASTED GARLIC BREAD 🌿	8.50
Golden, toasted bread infused with rich garlic flavour	
ARTISAN ROSEMARY FOCACCIA 🌿	7.90
Soft, aromatic focaccia baked with fresh rosemary	
PARMA HAM BOARD	14.50
Parma ham served with artisan bread and balsamic vinegar	
ITALIAN CHEESE BOARD for one 21.50 to share 34.50	
A curated selection of four Italian cheeses from our deli counter, served with Apulian organic honey, homemade jam, and a bed of fresh rocket leaves	
ITALIAN CURED MEAT BOARD for one 19.50 to share 31.50	
A hand-picked assortment of four Italian cured meats from our deli counter, accompanied by freshly baked bread (Add Apulian Burrata or Buffalo Mozzarella for 3.50)	
POLPETTE AL SUGO	15.50
Homemade lamb meatballs simmered in rich tomato sauce, topped with grated Parmesan	
PARMIGIANA DI MELANZANE 🌿	15.00
Baked aubergine layered with Parmesan, fresh mint, tomato sauce, and Fior di Latte mozzarella	
CAPONATA PUGLIESE 🌿	13.00
Warm aubergine, courgettes, carrots, and King Edward potatoes gently stewed in a spiced tomato sauce with capers and fresh mint	

Italian Gourmet Experience

CASA TUA CRAZY BURGER	18.50
Casa Tua beef burger topped with crispy bacon, caramelised onions, Italian Provolone cheese, fried egg, fresh rocket, and cocktail sauce	
IL PORCINO BURGER	17.50
Casa Tua beef burger with Pecorino cheese, porcini and truffle sauce, fresh tomato, and romaine lettuce	
SALSICCIA E FRIARIELLI	14.90
Rustic ciabatta stuffed with fresh Italian sausage, Taleggio cheese, sautéed friarielli (Neapolitan cime di rapa), and chilli flakes	
CHICKEN SUPREME	15.50
Salento-style puccia bread filled with chicken escalope, Parma ham, Provolone cheese, fresh tomato, and rocket (Add black truffle cream for 4.50)	
PARMIGIANA 🌿	17.50
Salento-style puccia bread filled with Parmigiana di Melanzane (baked aubergine layered with Parmesan, fresh mint, tomato sauce, and fior di latte mozzarella) and fresh rocket	
MR POLPETTA	16.70
Salento-style puccia bread filled with homemade lamb meatballs, tomato sauce, fresh wild rocket and grated Parmesan	
BIG JOHN	19.50
Brioche bun served with pulled short beef rib, fried egg, and homemade balsamic mayonnaise	

🌿 *can be vegetarian*

Please ask a member of staff for vegetarian and vegan options
* 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.



Our Signature Panini

Italian-style sandwiches made with a variety of artisan breads, filled with traditional Italian ingredients, and finished with a drizzle of extra virgin olive oil and a sprinkle of oregano.

ARICCIA	14.50
Brioche bun filled with porchetta di Ariccia (traditional Italian roasted pork) and rocket pesto, Pecorino cheese and fresh tomato	
PARMA	12.50
Rustic ciabatta filled with 24-month aged Parma ham, grilled courgettes, artichokes, and shaved Parmesan	
PUGLIA 🌿	8.90
Rustic ciabatta filled with homemade basil and rocket pesto, fresh tomatoes, and provolone cheese (Add Parma ham for 3.50)	
IL VEGANO 🌿	13.50
Puccia Salentina filled with creamy mashed avocado, aubergine steak, grilled artichoke, fresh tomatoes and rocket	
CONTADINO 🌿	10.50
Rustic ciabatta filled with creamy Taleggio cheese, fresh tomatoes, artichokes, and rocket	
PECORINO	9.90
Rustic ciabatta filled with classic Tuscan salami, Pecorino cheese, fresh rocket, and a drizzle of organic honey	
BUFALA E PARMA HAM	15.50
Puccia Salentina filled with 24-month aged Parma ham, creamy buffalo mozzarella, fresh rocket, shaved Parmesan, and a drizzle of balsamic vinegar	
BRESAOLA	15.00
Puccia Salentina filled with tender bresaola, creamy buffalo mozzarella, fresh rocket, shaved Parmesan, and a drizzle of balsamic vinegar	
MORTADELLA	13.50
Rosemary focaccia filled with sliced mortadella, creamy Apulian burrata, roasted pistachio crumble, and aubergine steak	
PICCANTE	13.50
Rosemary focaccia filled with burrata cheese, spicy Calabrian ventricina salami, fresh rocket, and shaved Parmesan	

Sides

CHUNKY CHIPS 🌿	7.90
Chunky fries served with cocktail sauce	
TRUFFLE CHIPS 🌿	8.90
Chunky fries tossed with black truffle cream and grated Parmesan	
ROCKET SALAD 🌿	6.50
Fresh rocket leaves with shaved Parmesan and a drizzle of extra virgin olive oil	

A discretionary 12.5% service charge will be added to your final bill.

