aTua

by G. Miggiano

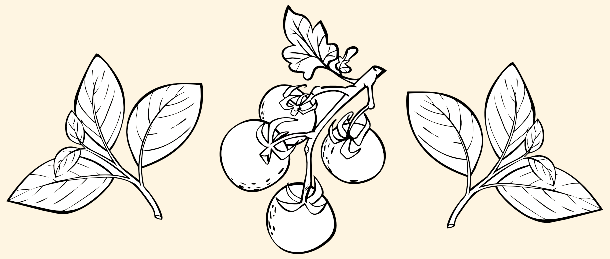
Casa

Breakfast

served until 12pm

We take breakfast seriously, as in Italy you must grab something to eat before you kick off your beautiful day.

Plain Jumbo Croissant	£2.70
Croissant	
Nutella	£4.50
Vanilla pastry cream	£4.50
Pistachio	£5.00
Croissant Butter & Jam Ask a member of staff for the homemade seasonal jam	£4.00
Parma Ham & Cheese Croissant	£5.50
🌱 Tomato & Cheese Croissant	£4.50
Pasticciotto Crema	£4.50



Brunches All'Italiana

Our Italian-inspired brunches highlight British free range St Ewe eggs, fresh seasonal greens, warm Focaccia and homemade Zabaione sauce and the familiar comfort of shared Italian mornings.

BRUNCH SPRITZ Turn brunch into an occasion with our refreshing house spritz - sparkling, vibrant, and impossible to resist.

Casa tua Spritz £13.90 | Limoncello Spritz £14.90 | Hugo spritz £15.90 | Pink Spritz £15.90

🌱 Pancakes Served with homemade vanilla pastry cream and Plum compote	£13.90
French Toast Homemade caramelised polenta cake served with yoghurt, fresh berries and honey	£14.50
🌱 Avocado on toast Toasted Altamura bread, mashed avocado, mint, Maldon sea salt, citrus, micro herbs mix, caramelised red onion, black kale and pumpkin seeds pesto dots Add Poached Egg £3.90 Add Smoked Salmon £4.90	£13.50
Casa Tua Scrambled eggs on Croissant	£11.00
With Calabrian spicy n'duja	£13.90
With fresh Italian sausage	£15.00
With smoked salmon	£14.90
With sautéed king oyster mushrooms	£14.90
Omelette	
With Parma ham and fior di latte mozzarella	£12.50
With king oyster mushroom and sauteed spinach	£13.90
With smoked salmon and onion	£13.90
Chicken Benedict British St Ewe poached egg, homemade mashed avocado, Buttermilk breaded chicken breast and 24 months parmesan sauce (not zabaione) Add Poached Egg £3.90	£18.50
🌱 Egg Florentine British St Ewe poached egg, rosemary roasted potatoes, spinach, homemade basil and rocket pesto and king oyster mushrooms Add Poached Egg £3.90	£18.00
King Egg Royale British St Ewe poached egg, smoked salmon, diced sauteed king prawns and homemade lemon ricotta cheese Add Poached Egg £3.90	£19.50
Halal Big John Pulled slow cooked short beef rib, British St Ewe poached egg and gravy sauce Add Poached Egg £3.90	£19.90
English Breakfast British St Ewe fried egg, homemade croquette, Italian fennel sausage, cannellini beans, roasted cherry tomatoes, pancetta, king oyster mushrooms and focaccia	£19.90

Appetisers

🌱 Marinated Cerignola Olives	£4.00
🌱 Apulian Taralli and Cerignola Olives	£7.90
🌱 Toasted Garlic Bread With Homemade Parsley, Basil and Chives Oil	£8.50
🌱 Artisan Rosemary Focaccia Served with Lemon Ricotta Cheese, Homemade Chilli Jam, Balsamic vinegar of Modena and Micro Leaves	£8.50
Burrata and Prosciutto Di Parma Artisan creamy Apulian burrata served with Prosciutto di Parma, cantaloupe cream finished with balsamic vinegar of Modena and homemade plum compote	£19.90
🌱 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 Fior di latte mozzarella filled potato croquettes served with arrabbiata sauce	£12.90
Smoked Salmon Cheesecake Scottish smoked salmon, homemade avocado puree, lemon ricotta, chilli jam and Tarallo biscuit	£17.90

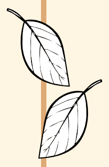
Starters

🌱 Caponatina Pugliese Homemade Vegetables stew served in tomato sauce	£15.00
Cannellini Bean Soup Served with crispy Pancetta, Scottish mussels and ricotta shaves	£15.00
Mozzarella Di Bufala Buffalo mozzarella served with homemade Calabrian spicy n'duja sausage cream, herbs crumble and lemon zest	£15.50
🌱 Casa Tua Burrata Apulian burrata served with homemade Delicia pumpkin cream, pumpkin seeds pesto and chestnuts	£15.90
🌱 Bruschettona Toasted Altamura bread with cherry tomato, homemade rocket and basil pesto, lemon ricotta fresh rocket, balsamic Modena vinegar and parmesan shaves Add one more slice for £4.90	£14.00
🌱 Cheese Selection 24 months Parmigiano Reggiano cream, Gorgonzola dolce, crispy breaded goat's cheese, shaved ricotta, honey and balsamic vinegar of Modena	£17.90
🌱 Casa Tua Arancini Arborio rice, king oyster mushrooms and truffle served with homemade Gorgonzola and black truffle dip	£14.90
🌱 Parmigiana Di Melanzane Baked aubergine layered with parmesan, fresh mint, tomato sauce and fior di latte mozzarella	£15.90
Halal Polpette Al Sugo Homemade lamb meatballs stuffed with smoked scamorza cheese served with tomato sauce and parmesan cheese	£16.90

Il Panino

Our signature sandwiches are served with olive oil and oregano
Add a glass of Elderflower Mimosa cocktail £8.90

Parma Apulian style puccia bread stuffed with Prosciutto di Parma, Buffalo mozzarella, beef tomato slices fresh rocket and Modena balsamic vinegar	£16.90
Mortadella Apulian style puccia bread served with Buffalo mozzarella, fresh rocket, mortadella and home made pistachio pesto	£16.90
Club Sandwich Buttermilk breaded chicken breast, mashed avocado, boiled egg, king oyster mushrooms, sliced beef tomatoes and mustard mayonnaise	£18.90
Ariccia Apulian style puccia bread served with roasted porchetta, homemade basil and rocket pesto, beef tomato slice and Parmigiano sauce	£16.90
🌱 Puglia Apulian style puccia bread stuffed with cime di rapa, wild broccoli puree, breaded purple aubergine steak, beef tomato slice and Apulian burrata cheese	£15.00
Salmon Burger Apulian style puccia bread stuffed with breaded wild Scottish salmon fillet, mashed avocado, romaine lettuce, caramelised red onion, chilli jam and homemade tartare sauce	£18.90
Halal Panino Casa Tua Apulian style puccia bread served with pulled short beef rib, fried egg and homemade balsamic mayonnaise	£19.50



Homemade Pasta & Risotto

Festive Pasta Experience £35.00 per person (minimum 2 people) - Italy at your table.

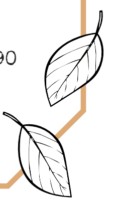
Celebrate the season with three distinctive pasta creations inspired by the warmth, richness and elegance of Italian cuisine.

Paccheri alla Zucca - Homemade pumpkin cream, Gorgonzola, black truffle cream and amaretti crumble.
Tagliatelle alla Salsiccia - Italian sausage and cavolo nero ragù, brought together with a vibrant yellow tomato sauce.
Black Ink Ravioli - Delicate squid ink ravioli filled with salmon and spinach, served with a silky lemon butter sauce.

Add dessert per person £8.50

Pumpkin Risotto Served with Gorgonzola, black truffle cream, black truffle carpaccio and amaretto crumble Add fresh Italian sausage for £6.00	£18.00
Casa Tua Carbonara Pancetta, British St Ewe free range eggs, grated black Pecorino cheese and black pepper (no cream added)	£18.90
Halal Red Wine Tagliatelle Alla Bolognese Homemade red wine infused tagliatelle with Casa Tua beef ragù, rosemary oil and grated Parmesan	£20.90
Spaghetti Frutti Di Mare Homemade basil spaghetti, Palourde clams, Scottish mussels, tiger prawns, yellow datterino tomatoes, fresh parsley and lime zest	£24.90
Shin of Beef and Red Wine Tortelloni Served with 24 months Parmigiano Reggiano sauce, homemade chicken glaze dots and Chestnuts crumble	£24.90
Paccheri Al Ragù' Siciliano Homemade Paccheri pasta served with Casa Tua beef and fennel sausage ragú, garden peas, rosemary oil and grated Ricotta	£22.50
Orecchiette Sausage & Cime Di Rapa Italian Sausage, homemade velvety cime di rapa blend, parsley, garlic, chilli, parmesan shaves, anchovies and Tarallo crumble	£21.50
Tagliatelle Alla Boscaiola Sauteed Porcini mushrooms, Italian fennel sausage, homemade black truffle and Delica pumpkin cream and black truffle carpaccio	£35.00
Rigatoni All'Amatriciana Spicy rustic yellow datterino compote, Pancetta and grated pecorino cheese	£19.50
Black Ink Spaghetti Mare E Monti Sauteed king prawns, king oyster mushrooms, black kale, cherry tomatoes, Apulian burrata cheese and chives	£28.90

Finish any pasta the Italian way with a scarpetta £1.70



Other Mains

Halal Fattoria Salad Buttermilk breaded chicken breast, romaine lettuce, croutons, king oyster mushrooms, homemade tartare sauce, sliced baby carrots, parmesan shaves and caramelised red onion	£24.90
Halal Tagliata Di Pollo Buttermilk breaded and sliced chicken breast served with homemade King Edward potato puree, sauteed black kale and arrabbiata sauce	£25.90
Halal Costine Di Manzo Sfilacciate Pulled slow-cooked short beef ribs served with homemade lemon and chives mashed potatoes	£27.90
Filetto Di Salmone Pan-seared wild salmon fillet served with Scottish mussels, Palourde clams and cannellini beans	£24.90

Our Gourmet Pizza (Pinsa Romana)

🌱 Bufalina Buffalo mozzarella, tomato sauce, fior di latte mozzarella, black kale, homemade rocket and basil pesto dots and chilli flakes	£16.90
Calabrese Fior di latte mozzarella, homemade chilli jam, artisan Apulian burrata cheese, extra virgin olive oil, Calabrian spicy n'duja sausage, caramelised red onion and cherry tomato	£18.50
Porchetta Fior di latte mozzarella, herb roasted porchetta, yellow datterino tomato compote and smoked scamorza cheese	£18.90
Porcino Homemade Delicia pumpkin sauce, Sicilian fennel sausage, sauteed porcini mushrooms and shaved ricotta cheese	£25.00
Mortadella Burrata E Pistacchio Fior di latte mozzarella, Mortadella slices, creamy artisan Apulian burrata, toasted pistachio crumble and homemade pistachio pesto	£21.90

Sides

🌱 Chunky Chips Served with balsamic mayonnaise	£7.90
🌱 Rosemary Roasted Potatoes	£7.90
🌱 Truffle Chips Served with homemade Gorgonzola and black truffle cream sauce	£9.50
🌱 Green Mixed Salad Romaine lettuce, fresh micro herbs rocket and citrus dressing	£7.50
🌱 Rocket Salad Parmesan shaves, yellow datterino compote and fresh rocket served with balsamic vinegar	£7.90
🌱 Sautéed King Oyster Mushrooms Maldon salt, garlic, black pepper and fresh parsley	£7.90
🌱 Sautéed Spinach Sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt	£6.90

🌱 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.

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