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 4.00

APULIAN TARALLI AND CERIGNOLA OLIVES 7.90

TOASTED GARLIC BREAD 8.50
With homemade parsley, basil and chives oil

ARTISAN ROSEMARY FOCACCIA 8.50
Served with lemon ricotta cheese, homemade chilli jam, balsamic vinegar of Modena and micro leaves

BURRATA AND PROSCIUTTO DI PARMA 19.90
Artisan creamy Apulian burrata served with Prosciutto di Parma, homemade plum jam finished with balsamic vinegar of Modena

BREAD BASKET 9.00
Artisan rosemary focaccia, toasted Altamura bread, Pane Carasau with extra virgin olive oil and balsamic vinegar

ARTISAN ROSEMARY FOCACCIA AND CERIGNOLA OLIVES 10.90
Served with extra virgin olive oil and balsamic vinegar

CROQUETTES 12.90
Fior di latte mozzarella filled potato croquettes served with arrabiata sauce

SMOKED SALMON CHEESCAKE 17.90
Scottish smoked salmon, homemade avocado puree, lemon ricotta, chilli jam and Tarallo biscuit

Starters

CAPONATINA PUGLIESE 15.00
Homemade vegetable stew served in tomato sauce

CANNELLINI BEAN SOUP 15.00
Served with crispy Pancetta, Scottish mussels and ricotta shaves

MOZZARELLA DI BUFALA 15.50
Buffalo mozzarella served with homemade Calabrian spicy n'duja sausage cream, herbs crumble and lemon zest

CASA TUA BURRATA 15.90
Apulian burrata served with homemade Delicia pumpkin cream, pumpkin seeds pesto and chestnuts

BRUSCHETTONA 14.00
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 4.90)

CHEESE SELECTION 17.90
24 months Parmigiano Reggiano cream, Gorgonzola dolce, cripsy breaded goat's cheese, shaved ricotta, honey and balsamic vinegar of Modena

CASA TUA ARANCINI 14.90
Arborio rice, king oyster mushrooms and truffle served with homemade Gorgonzola and black truffle dip

PARMIGIANA DI MELANZANE 15.90
Baked aubergine layered with parmesan, fresh mint, tomato sauce and fior di latte mozzarella

POLPETTE AL SUGO (Halal) 16.90
Homemade lamb meatballs stuffed with smoked scarmorza cheese served with tomato sauce and parmesan cheese

Homemade Pasta & Risotto

Festive Pasta Experience 35 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 traditional Italian panettone per person 8.50

PUMPKIN RISOTTO 18.00
Served with Gorgonzola, black truffle cream, black truffle carpaccio and amaretto crumble
(Add fresh Italian sausage 6.00)

CASA TUA CARBONARA 18.90
Guanciale, British St Ewe free range eggs, grated black Pecorino cheese and black pepper (no cream added)

SPAGHETTI FRUTTI DI MARE 24.90
Homemade basil spaghetti, Parloude clams, Scottish mussels, tiger prawns, yellow datterino tomatoes, fresh parsley and lime zest

RED WINE TAGLIATELLE ALLA BOLOGNESE (Halal) 20.90
Homemade red wine infused tagliatelle with Casa Tua beef ragú, rosemary oil and grated parmesan

SHIN OF BEEF AND RED WINE TORTELLONI 24.90
Served with 24 months Parmigiano Reggiano sauce, homemade chicken glaze dots and Chestnuts crumble

PACCHERI AL RAGU' SICILIANO 22.50
Homemade Paccheri pasta served with Casa Tua beef and fennel sausage ragú, garden peas, rosemary oil and grated parmesa

ORECCHIETTE SAUSAGE & CIME DI RAPA 21.50
Italian sausage, homemade velvety cime di rapa blend, parsley, garlic, chili, parmesan shaves, anchovies and Tarallo crumble

TAGLIATELLE ALLA BOSCAIOLA 35.00
Sauteed Porcini mushrooms, Italian fennel sausage, homemade black truffle and Delica pumpkin cream, and black truffle carpaccio

RIGATONI ALL`AMATRICIANA 19.50
Spicy rustic yellow datterino compote, guanciale and grated pecorino cheese

BLACK INK SPAGHETTI MARI E MONTI 28.90
Sauteed king prawns, king oyster mushrooms, black kale, cherry tomatoes, Apulian burrata cheese and chives

Finish any pasta the Italian way with a scarpetta 1.70

Other Mains

FATTORIA SALAD (Halal) 24.90
Buttermilk breaded chicken breast, romaine lettuce, croutons, king oyster mushrooms, homemade tartare sauce,sliced baby carrots, parmesan shaves and caramelised red onion

TAGLIATA DI POLLO (Halal) 25.90
Buttermilk breaded and sliced chicken breast served with homemade King Edward potato puree, sauteed black kale and arrabiata sauce

FILETTO DI SALMONE 24.90
Pan-seared wild salmon fillet served with Scottish mussels, Parloude clams and cannellini beans

COSTINE DI MANZO SFILACCIATE (Halal) 27.90
Pulled slow-cooked short beef ribs served with homemade lemon and chives mashed potatoes

Our Gourmet Pizza (Pinsa Romana)

BUFALINA 16.90
Buffalo mozzarella, tomato sauce, fiordi latte mozzarella,black kale, homemade rocket and basil pesto dots and chilli flakes

CALABRESE 18.50
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

PORCHETTA 19.90
Fior di latte mozzarella, herb roasted porchetta, roasted potatoes, yellow datterino tomato compote and smoked scamorza cheese

PORCINO 25.00
Homemade Delicia pumpkin sauce, Sicilian fennel sausage, sauteed porcini mushrooms and shaved ricotta cheese.

MORTADELLA BURRATA E PISTACCHIO 21.90
Fior di latte mozzarella, mortadella slices, creamy artisan Apulian burrata, toasted pistachio crumble and homemade pistachio pesto

Sides

CHUNKY CHIPS 7.90
Served with balsamic mayonnaise

ROSEMARY ROASTED POTATOES 7.90

TRUFFLE CHIPS 9.50
Served with homemade Gorgonzola and black truffle cream sauce

GREEN MIXED SALAD 7.50
Romaine lettuce, fresh micro herbs fresh rocket and citrus dressing

ROCKET SALAD 7.90
parmesan shaves, yellow datterino compote and fresh rocket served with balsamic vinegar

SAUTÉED KING OYSTER MUSHROOMS 7.90
Maldon salt, garlic, black pepper and fresh parsley

SAUTÉED SPINACH 6.90
Sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt

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