

9:00am to 5:00pm

Please note for tables of 6 or more there may be a waiting time of up to 20 minutes and your orders may not all arrive at the same time.

#### BREAKFAST

We take breakfast seriously, as in Italy you must grab something to eat before you kick off your day. Pastries, home made biscotti and cake is the sweet way.

Plain Croissant	£1.30
Toast butter & jam strawberry jam/orange marmalade/honey	£3.50
Croissant butter & jam strawberry jam/orange marmalade/honey	£3.50
Parma Ham & Cheese Croissant	£2.80
Tomato & Cheese Croissant $\nu$	£2.50
Casa Tua Porridge oat porridge with seasonal fresh fruits and cinnamon	£4.90
Yogurt & Granola granola and fresh fruit	£4.90

# Grilled CIABATTE

Our Panini are served with olive oil and oregano.

Puglia $\nu$ mozzarella cheese, fresh tomato slices, homemade pesto	£4.50
Parma ham, mozzarella cheese & salad	£4.80
Smoky smoked salmon, yogurt & rocket	£5.00
Chicken-Escalope Chicken escalope, emmenthal cheese, fresh tomato slices, mixed leaves & mayo	£7.00

#### BRUNCHES

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

Casa Tua Scramble & crois Add smoked salmon or Parma ham	sant <i>v</i>	£6.90 £1.70	
Omelette $\nu$ £8.00 with a choice of two ingredients: mozzarella/onion/spinach/mushroom/smoked salmon or Parma ham (any extra third ingredient £1.50)			
	small	large	
Eggs Florentine $\nu$ poached eggs, spinach and mushroom	£9.00	•	
Eggs Royale poached eggs, smoked salmon and yogurt	£9.30	£12.30	
Eggs Benedict poached eggs, Parma ham and avocado cream	£9.30	£12.30	
Big John one Benedict, one Royale, one Florentine		£13.00	

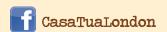
any addition £1.50

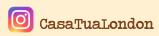
## W vegan V vegetarian

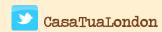
\* Please note that our dishes may contain one or more of the following allergens: gluten, nuts, fish, shellfish, sesame seeds, milk, celery and celeriac, mustard, sulphur dioxide and sulphites.

If in doubt ask a member of staff.

### www.casatualondon.com











# Gastronomia to Share

11:00am to 10:00pm

We recommend 3 or 4 plates between two when taken as sharing. Please note, for tables of 6 or more, we only apply a sharing menu option and there may be a waiting time of up to 20 minutes.

CERIGNOLA OLIVES V W	£3.00	PARMIGIANA DI MELANZANE $\nu$ baked aubergine layered with parmesan,	£10.00
HOMEMADE ROSEMARY FOCACCIA	£4.90	tomato sauce and mozzarella	
POLENTA with GORGONZOLA  or GRATED GOAT'S CHEESE $\nu$ crispy polenta served with gorgonzola cream or grated goat's cheese to your choice	£8.50	OCTOPUS STEW slow cooked octopus with olives, capers, potatoes and red sauce	£14.50
CASA TUA BRUSCHETTA $\nu$ toasted Altamura bread with cherry tomatoes, Casa Tua pesto and parmesan shaves	£7.80	POLPETTE AL SUGO homemade lamb meatballs served with tomato sauce	£8.80
BURRATINA CASA TUA $\nu$ Apulian Burrata, green tomato chutney and fennel seeds	£9.00	CAPONATINA PUGLIESE w warm aubergine stew in spicy tomato sauce	£9.00
CASA TUA SALAD $\nu$ warm beetroot, crumbled goat's cheese, hazelnuts and parsley	£7.90	CASA TUA ARANCINI $\nu$ with wild mushroom and truffle, gorgonzola dip	£9.00
SUMMER BURRATA Apulian Burrata served with caramelised peach and Parma ham	£13.50	FATTORIA SALAD chicken Milanese, grated goat's cheese, avocado, mixed leaves and balsamic glaze	£9.50

### Homemade Fresh Pasta

Our home made pasta is a blend of traditional ingredients, choosing semola flour from Altamura (Puglia) and British free range eggs. We shape our pasta with bronze die, giving a unique finishing and rough texture.

MACCHERONCINI ALLA PUGLIESE w saute broccoli, chilli, garlic oil	£9.50	SAGNE RICCE ALLA BOLOGNESE with Casa Tua beef ragu (8 hours slow cooked)	£13.90
CASA TUA CARBONARA bacon, free range eggs, grated Parmesan & black pepper (no cream added)	£11.90	SAUSAGE TORTELLONI parmesan shaves, truffle and butter sauce	£14.50
TONNARELLI ALLA AMATRICIANA spicy tomato sauce, bacon and Parmesan	£12.50	SQUID INK SPAGHETTI Parlourde clams, tomato and chilli	£15.50















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