

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



11:00am to 10:00pm

Sharing is Caring

We recommend 4 to 6 dishes between 2 from the full menu
when taken as sharing.

Starters

- MARINATED CERIGNOLA OLIVES** ✓✓ £3.00
- ARTISAN ROSEMARY FOCACCIA** ✓ £4.90
- TOASTED GARLIC BREAD** ✓ £4.50
- CASA TUA BURRATA** ✓ £11.00
Apulian burrata served with sun-dried tomatoes, caramelised onions, Maldon salt and extra virgin olive oil
- BRUSCHETTONA** ✓ £8.80
toasted Altamura bread with homemade basil pesto, cherry tomatoes, wild rocket and parmesan shaves
Add one more slice £3.50
- CASA TUA ARANCINI** ✓ £9.50
Arborio Rice, oyster mushrooms and truffle served with a Gorgonzola and truffle dipping sauce
- BUFFALO CAMEMBERT** ✓ £12.00
Buffalo camembert cheese served with a selection of biscuits, honey and homemade berry jam

✓ *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.

Light Mains

- PARMIGIANA DI MELANZANE** ✓ £11.90
baked aubergine layered with parmesan, tomato sauce and fior di latte mozzarella
- POLPETTE AL SUGO** £11.50
homemade lamb meatballs served with tomato sauce and parmesan cheese
- SUMMER BURRATA** £18.50
Apulian burrata cheese served with Parma ham, caramelized figs and a drizzle of balsamic vinegar
- FATTORIA SALAD** £14.50
chicken Milanese, grated goat's cheese, sun-dried tomatoes, mixed leaves with mustard vinaigrette and anchovy sauce
- CAPONATINA PUGLIESE** ✓ £9.50
warm aubergine stew in spicy tomato sauce with capers and mint

Homemade Fresh Pasta

Our home made pasta is made using **Bronze Dies** and a blend of traditional ingredients, choosing semola flour from Altamura (Puglia) and **British free range eggs**.

- ORECCHIETTE ALLE CIME DI RAPA** ✓ £10.50
sautéed wild broccoli, aromatised breadcrumbs, garlic and fresh chili
- CASA TUA CARBONARA** £13.00
crispy bacon, British St Ewe free range eggs, grated parmesan and black pepper (no cream added)
- TAGLIATELLE ALLA AMATRICIANA** £13.50
spicy tomato sauce, crispy bacon and grated parmesan
- PACCHERI ALLA BOLOGNESE** £14.90
with Casa Tua beef ragù (8 hours slow-cooked) and grated parmesan
- MAFALDE ALLA BOSCAIOLA** £15.50
Italian sausage, gorgonzola sauce, oyster mushrooms and salsa verde
- PEAR AND GORGONZOLA** ✓ £15.90
TORTELLONI
parmesan shaves, toasted hazelnuts in a butter sauce
- BLACK INK SPAGHETTI AI FRUTTI DI MARE** £16.50
Parloure Clams, Scottish mussels, tiger prawns, fresh parsley, fresh chili, cherry tomatoes and lime zest

Our Signature Pizza

- CONTADINA** ✓ £13.00
tomato sauce, fresh baby spinach, cime di rapa, caramelized onion and goat cheese
- CALABRESE** £14.00
Fior di latte mozzarella, datterino tomatoes, artisan Apulian burrata cheese, chilli oil, Calabrian spicy N'Duja sausage and fresh parsley
- LA CAPRICCIOSA** £14.50
tomato sauce, fior di latte mozzarella, Parma ham, oyster mushrooms, black olives, parmesan shaves and rocket
- MARINARA** £15.50
smoked salmon, capers, spinach, caramelised red onions, fior di latte mozzarella cheese, artisan Apulian burrata cheese and salsa marinara

Sides

- ROSEMARY CHUNKY CHIPS** ✓✓ £4.50
- TRUFFLE CHIPS** ✓ £7.50
rosemary, melted Gorgonzola cheese and Truffle oil
- GREEN MIXED SALAD** ✓ £4.50
with mustard vinaigrette
- CIME DI RAPA** ✓✓ £5.00
sautéed wild broccoli, garlic, chilli and extra virgin olive oil
- SAUTEED SPINACH** ✓✓ £4.50
sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt



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

www.casatualondon.com





9:00am to 4:00pm

Why not try our signature Bloody Mary with your brunch for £8.90

BREAKFAST

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

Plain Jumbo Croissant	£2.50
Stuffed Croissant (choose from) pistachio ricotta, nutella, ricotta and chocolate drops	£4.90
Avocado on toast ✓ toasted Altamura bread, chunky avocado, mint, Maldon sea salt, citrus (Add poached egg £2.00)	£7.90
Croissant butter & jam ask a member of staff for the homemade seasonal jam	£4.00
Parma Ham & Cheese Croissant	£4.00
Tomato & Cheese Croissant ✓	£3.50
Casa Tua Organic Porridge organic oat porridge with mix berry compote (with oat milk 40p)	£5.50
Pancake Stack with nutella or maple syrup served with homemade mixed berry compote	£8.00

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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**.

Casa Tua Scramble & croissant ✓	£7.50
Add smoked salmon, Parma ham or sautéed oyster mushrooms	£2.50
Omelette ✓	£8.50
with a choice of two ingredients: fior di latte mozzarella/ onion/spinach/oyster mushrooms/smoked salmon or Parma ham (any extra third ingredient £2.50)	
	small large
Eggs Florentine ✓	£10.00 £13.10
British St Ewe poached eggs, spinach and oyster mushrooms (Add goat's cheese £2.50)	
Eggs Benedict	£11.00 £13.50
British St Ewe poached eggs, Parma ham and avocado mash (Add shaved parmesan £2.50)	
Eggs Royale	£12.00 £14.00
British St Ewe poached eggs, smoked salmon and mascarpone cheese (Add mashed avocado £2.50)	
Big John	£15.50
one Benedict, one Royale, one Florentine (Add mashed avocado £2.50)	

Grilled CIABATTE

Our Panini are served with olive oil and oregano.

Puglia ✓	£5.90
fior di latte mozzarella cheese, fresh tomato and fresh basil pesto	
Parma	£6.50
Parma ham, fior di latte mozzarella cheese and salad leaves	
Smoky	£7.50
smoked salmon, mashed avocado and wild rocket	
Chicken-Escalope	£9.00
chicken escalope, emmenthal cheese, fresh tomato slices, mixed leaves and mayo	

Sides

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with mustard vinaigrette	
CIME DI RAPA ✓✓	£5.00
sautéed wild broccoli, garlic, chilli and extra virgin olive oil	
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