

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 double 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 truffle oil for 2.50)	
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, 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

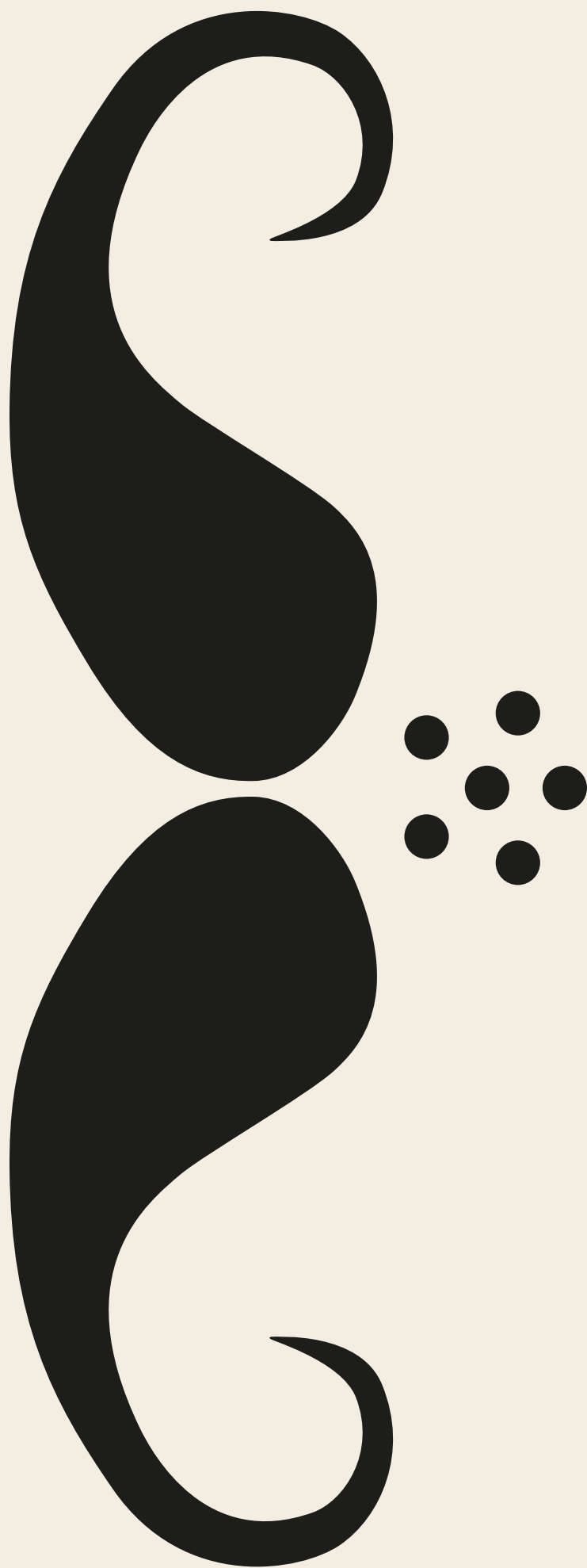
Italian-style sandwiches made with a variety of artisan breads, filled with traditional Italian ingredients, and finished with a drizzle of extra virgin olive oil and a sprinkle of oregano.

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% service charge will be added to your final bill.





*“The best and the most beautiful things in the world
cannot be seen or even touched.
They must be felt with the heart”*

Helen Keller

DRINKS MENU



info@casatualondon.com

Camden, NW1 OSP

Casa Tua Delizie, NW1 OSP

Kings Cross, WCLH 8BZ



CasaTuaLondon



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Good things come to those who believe.

*Better things come to those who are patient and
the best things comes to those who don't give up and
to who keep smiling, that is why together with John O'Hanlon
(Big John), Giuseppe Miggiano first opened the Casa Tua
doors on 8 August 2013 in Camden.*

Their dream of running a restaurant became a reality.

The words 'Casa Tua' translate as: 'Your Home' in English.

*The concept of the restaurant is to create an
experience of home dining in Southern Italy.*

*The food is based on old Italian recipes
from Puglia and Mediterranean
influences with pleasant, warm,
welcoming, passionate staff
and unique decor.*



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www.casatualondon.com

**BOOK
YOUR PARTY**

**Book your homemade personalized cake
to complement your event**

info@casatualondon.com



CasaTuaLondon



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COCKTAILS

“Feelings” reflecting team take on classic cocktails with signature twists inspired by our personal experiences of ingredients, faraway places and discoveries of colour, taste and aroma. Follow in our footsteps and see how we have braved the elements to produce original creations that evoke places, seasons and memories...and inspire curiosity.



Casa Tua Spritz £13.90
Aperol or Campari, Casa tua bitter, Prosecco DOCG

Limoncello Spritz £14.50
Homemade tarragon limoncello,
citrus shrub, Prosecco DOCG

Raspberry Sgroppino £15.00
Raspberry sorbet, Martini extra dry,
aniseed liqueur, Prosecco DOCG

Casa Tua Martini £15.00
Tanqueray gin, pink peppercorn tincture,
Herb infused dry Vermouth

Negroni Bianco £14.50
Italicus Rosolio Di bergamotto, Beefeater gin,
Luxardo bitter bianco, Quiquiriqui Mezcal

Salted Caramel Alexander £14.50
Smirnoff vodka, Baileys, coconut syrup, Kahlua,
homemade salted caramel syrup

Rossini £15.50
Raspberries, strawberries and rose shrub,
fresh lime juice, Prosecco

Lavender and Bergamot Bellini £15.00
Italicus rosolio di bergamotto, house made
chamomile and lavender syrup, Prosecco

Pink Margarita £14.50
Toasted sesame oil infused tequila, fresh
lime juice, Cointreau liqueur, grenadine syrup

Tiramisu & Chocolate old fashioned £15.00
Johnny Walker black label, house bitter blend,
Tiramisù syrup

BEERS

Apulian Artisan beers

AGRICOLA LAGER

£7.50

Bottom fermented Helles-style beer with a light golden colour.
Agricola has a white, compact head, a round body and a well-balanced bitterness.
It is an excellent choice at any time of the day

IGEA GLUTEN FREE GOLDEN ALE

£8.50

Golden Ale style that is both pleasant and refreshing. The drink is simple and enjoyable, with an initial malty tone provided by British and American hops and a delightful citrus freshness given by our Italian aromas.

TIPA (IPA)

£9.00

An opalescent coloured Session IPA with a refreshing and enticing flavour.
The hopping, which occurs numerous times during the production process, gives a range of scents, from grassy to citrusy ending in a dry and lingering bitterness.

Moretti L'Autentica	£5.90
Meantime Pale Ale	£6.50
Peroni Gran Riserva 500ml	£8.90
Angioletti Mela rossa cider 330ml	£6.00
Peroni Gluten free	£6.00
Peroni Libera 0% alcohol	£5.90

TO ENJOY WITH YOUR REFRESHING BEER

MARINATED CERIGNOLA OLIVES

£3.90

APULIAN TARALLI AND CERIGNOLA OLIVES

£7.50

TOASTED GARLIC BREAD

£7.90

Served with Parmigiano cheese sauce and homemade parsley, basil and chives oil

CROQUETTES

£9.50

Pecorino cheese filled potato croquettes served with arrabiata sauce

BRUSCHETTONA

£12.90

Toasted Altamura bread with homemade rocket and basil pesto, heritage tomatoes compote, balsamic Modena vinegar, wild rocket and parmesan shaves

CASA TUA ARANCINI

£13.00

Arborio Rice, oyster mushrooms and truffle served with homemade cream of Porcini mushrooms and black truffle dip

LA CANTINA

The philosophy of this wine list is to represent and introduce producers expression of their vineyard, displaying a sense of provenance and

SPARKLING wine

VENETO

GIAVI PROSECCO SUPERIORE DOCG	£9.50	£47.00
Conegliano Valdobbiadene (100% Glera) Extra Dry		
Very fine and persistent perlage. It shows typical aromas of apple, pear and white flowers that complement notes of honey and chamomile. On the palate it is refreshing, balanced and smooth.		

ODDBIRD NO ALCOHOL SPUMANTE	£9.50	£47.00
Veneto (100% Glera) Extra Dry		
Very fine and persistent with notes of pears, elderflower, green apple and grapefruit		


WHITE wine

glass	carafe 500ml	btl
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SICILY

TRIA BIANCO IGP TERRE SICILIANE	£7.90	£21.90	£29.90
Sicilia (Catarrato, Inzolia grapes blend) Light to medium body			
Dry, fresh, fruity and floral.			

TRE VENTI GRILLO DOC SICILIA	£9.00	£28.90	£37.50
Sicily (100% Grillo) Medium body			
White peach, floral and citrus notes, elegant and persistent.			

EVRO ISOLIA DOP 	£47.90
Sicily (100% Insolia) Medium body	
A straw yellow colour wine, with fresh citrusy notes and crisp apple. Persistent harmonious and mineral on the finish.	

BIANCO MAGGIORE GRILLO DOC 	£47.90
Sicily (100% Grillo) Medium body	
A heady mix of citrus, grapefruit and tropical fruits, this is well rounded and complex with a long mineral finish.	

PUGLIA

TERRE ALLEGRE, TREBBIANO DI PUGLIA	£8.50	£25.50	£32.90
Puglia (100% Trebbiano) Medium body			
Light, crisp white has zesty, citrus flavours and fruity notes.			

VENETO

SAUVIGNON BLANC, LA VIGNA DI RIVA	£8.90	£27.50	£35.90
Veneto (100% Sauvignon Blanc) Light body			
Refreshing crisp white with touches of white peach and citrus.			

PINOT GRIGIO, LA CAPPUCCINA	£9.50	£38.00	£43.50
Friuli Grave (100% Pinot Grigio) Medium body			
Well-blended wild flower and ripe fruit, crisp and refreshing balancing the fruits.			

PIEMONTE

CHARDONNAY, LANGHE DOC	£9.90	£39.00	£47.00
Piemonte (100% Chardonnay) Medium body			
Bright straw yellow color, delicate, with flower scents and bread crust fragrance.			

GAVI DI GAVI "SORI DELLA MONACA", CASCINA DELLE MONACHE	£55.00
Piedmont (100% Cortese) Medium body	
Peach, banana and pear notes with a fresh and soft mouthfeel.	

SARDEGNA

VERMENTINO DI SARDEGNA, LE CLIVIE	£39.00
Sardinia (100% Vermentino) Medium body	
Straw yellow with greenish highlights, aromatic, fine and elegant. Balanced and smooth with a good structure.	

ROSE wine

PUGLIA

POLVANERA, LA MARCHESANA ROSATO IGT	£8.50	£25.50	£34.90
Puglia (40% Aleatico, 30% Primitivo, 30% Aglianico) Light body			
A pleasant fresh Rose from the dedicated vineyard of La Marchesana. Made of Organic grapes of Aglianico, Aleatico and Primitivo. Full of ripe cherries, pomegranate, red apple, and wild strawberry and raspberry.			
Fresh and juicy on the palates with crunchy cherry fruit.			

ORANGE wine

SICILY

RALLO VICOLETTO IGP SICILY 	£9.90	£39.00	£47.00
Sicily (100% Catarrato) Light body			
This Orange wine is a bright yet slightly cloudy in color thanks to the natural approach in the making.			
Beautiful bouquet of citrus grapefruit, apple and white flesh fruits that follow onto the palate.			

DEI VINI

expressing quality, integrity and sustainability. Wines that show authenticity, wines that “speak” of a particular place or patch of soil.

RED wine

SICILY

	glass	carafe 500ml	btl
TRIA ROSSO IGP TERRE SICILIANE	£7.90	£21.90	£29.90

Sicilia (Nero d’avola, Syrah blend) **Light to medium body**
Aromas of dark red fruits, spicy profile with flavour of cinnamon and black pepper alongside hints of chocolate and oak.

TRE VENTI NERO D’AVOLA DOC SICILIA	£9.00	£28.90	£37.50
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Sicily (100% Nero d’Avola) Medium body
Fragrant aromas of cherry and red plum emerge on the nose alongside spicy aromas of black pepper, violet and refreshing hints of rosemary and oregano. In the mouth it is fresh, slightly savory, with soft tannins and lots of softness of fruit.

LA CLARISSA SYRAH DOP 			£47.90
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Sicily (100% Syrah) Medium body
This wine is seductive and well balanced. An intense bouquet and palate of mulberries and spicy notes like black pepper.

IL PRINCIPE NERO D’AVOLA IGP 			£47.90
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Sicily (100% Nero d’avola) Medium body
Cherries, blackcurrant and ripe red fruits, round and persistent.

PUGLIA

TERRE ALLEGRE, SAN GIOVESE	£8.50	£25.50	£32.90
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Puglia (100% San Giovese) Light to medium body
A juicy, succulent ruby red wine with savoury cherry and plum jam. Soft tannins and a bright ripe fruited finish.

SUSUMANIELO PUGLIA DOC, TENUTE RUBINO	£14.00	£46.00	£59.00
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Puglia (100% Susumaniello) Medium body
Notes that you take in are plums, cinnamon, and then aromas of cedar, blackcurrant leaves, hazelnut and a distant smokiness. A lovely dark body, textured with more intense chapters and finishing with an enjoyable ending.

TENUTE RUBINO, PRIMITIVO DI MANDURIA DOC	£15.90	£47.00	£65.00
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Puglia (100% Primitivo) Full body
Aromas of ripe raspberry and blackberry as well as plum jam, with clean spicy, vanilla and balsamic notes.

VENETO

CIELO E TERRA, CASA DEFRA, MERLOT	£8.90	£27.50	£35.90
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Veneto (100% Merlot) Medium body
A ruby red, soft, plummy little number that oozes juicy, ripe fruit. The palate has hints of spice and fruit cake.

CABERNET SAUVIGNON, LA VIGNA DI RIVA	£8.90	£27.50	£35.90
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Veneto (100% Sauvignon) Medium body
A ruby-coloured wine with purple reflections; its intense, characteristic aroma features blackcurrant and blackberry, accompanied by floral and herbaceous notes. On the palate, it is dry, warm, and well-structured.

MORAR AMARONE DELLA VALPOLICELLA CLASSICO	£105.00	£130.00	
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Veneto (Corvina 70%, Corvinone 25%, Rondinella 5%.) Full body
Intense, red garnet-coloured, with orange hint. Aristocratic and full-bodied. Spicy and complemented by ripe fruit sensations of cherry and plumb. Juicy with vanilla spice sweetness in the middle.

TUSCANY

CHIANTI, LOGGIA DEL CONTE, DOCG	£9.50	£38.00	£43.50
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Tuscany (90% Sangiovese, 8% Canaiolo, 2% Colorino) Medium body
Intense and complex fragrance of red berries, morello cherry and a hint of vanilla. Rich, velvety, well balanced flavours.

DF ROSSO IGT BOLGHERI BY DONNE FTTTIPALDI	£18.00	£54.00	£72.00
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Tuscany (60% Malbec-40% Cabernet Sauvignon) Full body
Extremely pleasant wine with complex fruity notes and excellent freshness, long finish with great persistence on the palate.

SAN POLINO, BRUNELLO DI MONTALCINO RISERVA, DOCG			£145.00
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Tuscany (100% San Giovese) Full body
Complex nose of plums, berries and violets. Full-bodied wine, elegant and intense.

MARCHESI ANTINORI, TIGNANELLO			£185.00
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Tuscany (80% Sangiovese, 15% Cabernet Sauvignon, 5% Cabernet Franc) Full body
Deep ruby red color, notes of strawberries and pomegranate notes. Elegant sensation of vanilla, dried flowers, chocolate with a lengthy finish.

ABRUZZO

MONTEPULCIANO DOP, FEUDO ANTICO 	£9.90	£39.00	£47.00
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Abruzzo (100% Montepulciano) Medium to full body
Robust red with complex aromas and fruity notes, finished off with elegant spicy hints.

PIEMONTE

DOGLIANI, BAROLO BUSSIA DOCG		£95.00	£115.00
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Piemonte (100% Nebbiolo) Full body
Brilliant garnet colour, plum, wild blueberry, cinnamon and liquorice delight the nose.
Gentle on the palate with elegantly fused tannins.

EMILIA ROMAGNA

PINOT NERO "TOTMA", TENUTA BIODINAMICA MARA		£69.00	
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Emilia Romagna (100% Pinot noir) Medium body
Bright ruby red. Intense and complex, with hints of berries, sweet spices and light nuances of undergrowth.

SARDEGNA

CANNONAU DI SARDEGNA, LE CLIVIE			£39.00
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Sardinia (100% Cannonau) Medium body
Bright garnet, intense, broad and ethereal. Savoury, fruity with hints of iodine.

SPIRITS

50ml

Gin

Beefeater	£10.50
Hendrick's	£13.00

Vodka

Smirnoff Triple Distilled Vodka	£10.50
Grey Goose Vodka	£12.00
Stolichnaya Vodka	£11.00

Aperitif

Aperol	£11.00
Campari	£12.00
Luxardo Bitter Bianco	£11.00
Martini bianco/rosso/extra dry	£8.90
Italicus	£12.50

Tequila

Jose Cuervo Reposado	£11.00
Quiquiriqui Mezcal	£17.00

Rum

Bacardi Carta Blanca	£10.50
Sailor Jerry spiced rum	£11.00

Liqueurs

Amaretto Disaronno	£8.50
Casa Tua Limoncello	£9.50
Sambuca	£8.50
Kahlua	£8.50
Cointreau	£9.00
Baileys	£8.50
Frangelico	£9.00

Grappa

Grappa Greco barrique	£9.50
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Brandy

Vecchia Romagna	£10.90
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Whisky

Johnny Walker Black Label	£10.00
Laphroaig Single Malt Scotch 10 yrs	£11.00
Jameson Irish Triple distilled	£9.50
Jack Daniel's	£9.50
Woodford Reserve Straight Bourbon	£12.00
Four Roses Yellow Label	£10.00

Amaro

Amaro Montenegro	£9.50
Amaro del Capo	£10.00
Amaro Lucano	£10.00

25ml are served on your request. Drink safely

WE LOVE GIN

We have created a gin and tonic menu to awaken the flavours of our gins. Each gin and tonic has been paired with our selection of homemade pickles to enhance the natural flavours and distinctive botanicals of each gin.



Beefeater

£13.50

Fever Tree Tonic Water, garnished with rosemary and lemon pickles.

Tanqueray

£14.00

Fever Tree Tonic Water, garnished with juniper berries and lime pickles.

Bombay Sapphire

£14.50

Fever Tree Tonic Water, garnished with sweet spices and orange pickles.

Martin Miller

£14.50

Fever Tree Tonic Water, garnished with sweet spices and pink grapefruit pickles.

Williams Chase

£15.00

Fever Tree Tonic Water,, garnished with lemon pickles and ginger.

Hendrick's

£15.50

Fever Tree Tonic Water, garnished with cucumber pickles and cracked black pepper.

#YourHomeawayfromhome

CRAZY FOR COFFEE

A carefully selected blend of both robusta and arabica beans to ensure a taste of Italy in each and every cup. Toasted by a Sicilian family who keep the tradition and passion of generations by hand picking their coffee to ensure a high quality of coffee

Espresso	£2.90
Single Macchiato	£3.20
Black Americano	£3.20
Cappuccino	£3.60
Flat White	£3.70
Latte	£3.90
Mocha	£4.20
Hot Chocolate	£4.40
Double Espresso	£3.30
Double Espresso Macchiato	£3.50
Matcha Latte	£4.10
Vanilla Spiced Chai Latte	£4.20
Iced Black Coffee	£3.70
Iced Latte	£4.20
Iced Oat Latte	£4.70

EXTRAS

Oat Milk £0.60

Cows Milk £0.40

Decaf coffee £0.50

Extra shot £0.60

Any syrup
addition £0.80

(almond, salted caramel,
hazelnut, coconut, vanilla)

TO ENJOY WITH YOUR HOT DRINK

Chocolate Pasticciotto

Traditional short-crust
pastry filled with
chocolate

£5.50

Custard Pasticciotto

Traditional short-crust
pastry filled with
custard cream

£5.50

Plain Jumbo croissant £2.70

Pistachio croissant £6.00

Nutella croissant £6.00

Tomato & cheese croissant £6.50

Parma ham & cheese croissant £7.50

JENIER LOOSE TEA

Mayfair Traditional English, Earl Grey, Japan sencha green tea, peppermint, Egyptian camomile, fresh mint, chai	£3.30
Matcha Tea	£3.70

FRESHLY SQUEEZED JUICES

FRESH ORANGE	£6.00
ACE Orange - Carrot - Ginger	£6.50
GREEN DETOX Apple - spinach - spirulina - banana	£7.00

SOFT DRINKS

Mineral water 500ml Sparkling / Still	£3.90
San Pellegrino aranciata	£3.50
Fever Tree Tonic / Lemonade / Soda	£3.90
Coca Cola Diet / Regular	£3.80
Frobishers natural tomato juice	£3.90
Fever Tree Ginger Beer	£3.90

MOCKTAILS

Virgin Mary Natural tomato juice, tabasco, black pepper, Worcestershire sauce, lemon juice, salt	£9.50
Berry Mocktail Homemade berries and rose syrup, fresh mint topped up with lemonade	£11.00
Cucumber Fizz Seedlip alcohol free gin, freshly squeezed lemon juice, homemade sugar syrup, soda water	£12.90
Virgin Aperol Spritz Lyre's alcohol free Italian spritz, Oddbird Italian alcohol free Spumante	£13.50









