



## BREAKFAST

Served until 12pm

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

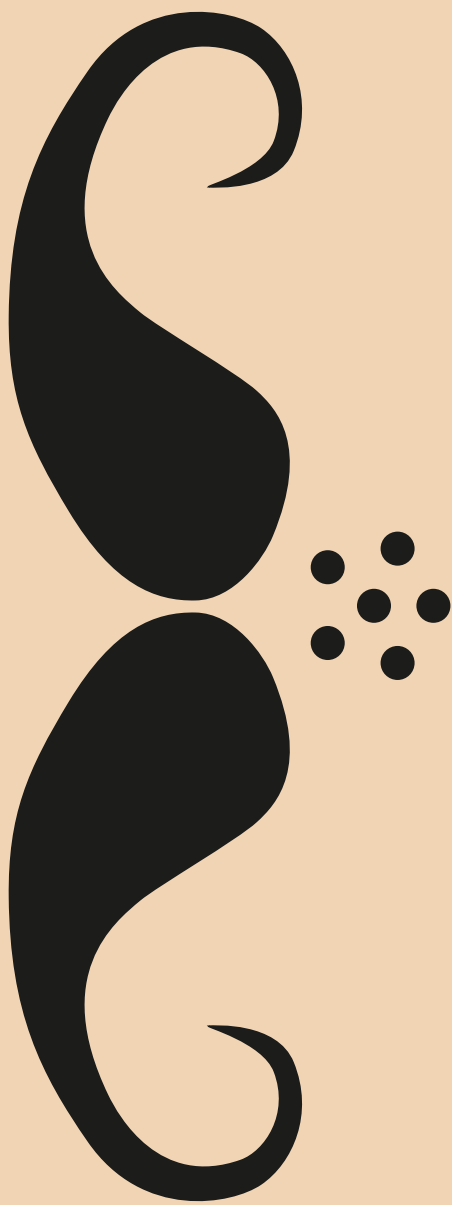
<b>Plain Jumbo Croissant</b>	£2.70
<b>Stuffed Croissant</b> (choose from) pistachio ricotta, nutella, ricotta and chocolate drops	£5.00
<b>Avocado on toast</b> ✓ toasted Altamura bread, chunky avocado, mint, Maldon sea salt, citrus (Add poached egg £3.50)	£8.50
<b>Croissant butter &amp; jam</b> ask a member of staff for the homemade seasonal jam	£4.00
<b>Parma Ham &amp; Cheese Croissant</b>	£5.00
<b>Tomato &amp; Cheese Croissant</b> ✓	£4.50
<b>Casa Tua Organic Porridge</b> organic oat porridge with mix berry compote (with oat milk 40p)	£5.50
<b>Pancakes</b> with nutella or maple syrup served with homemade mixed berry compote	£10.00

✓ *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.

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





### \*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

<b>MARINATED CERIGNOLA OLIVES</b> 🌿	3.90
<b>APULIAN TARALLI</b> 🌿 <b>AND CERIGNOLA OLIVES</b>	7.50
<b>TOASTED GARLIC BREAD</b> 🌿 With homemade parsley, basil and chives oil	8.50
<b>ARTISAN ROSEMARY FOCACCIA</b> 🌿 Served with ricotta cheese, homemade chilli jam, balsamic vinegar of Modena and micro basil leaves	7.90
<b>PARMIGIANO REGGIANO</b> Parmigiano Reggiano served in different textures and temperatures (creamy, chunky and crispy) finished with balsamic vinegar of Modena	13.50
<b>PARMA HAM BOARD</b> Served with balsamic vinegar of Modena	14.00
<b>BREAD BASKET</b> 🌿 Artisan rosemary focaccia, toasted Altamura bread, Pane Carasau with extra virgin olive oil and balsamic vinegar	9.00
<b>ARTISAN ROSEMARY FOCACCIA</b> 🌿 <b>AND CERIGNOLA OLIVES</b> Served with extra virgin olive oil and balsamic vinegar	10.90
<b>CROQUETTES</b> Fior di latte mozzarella filled potato croquettes served with arrabiata sauce	11.90
<b>SCOTTISH SMOKED SALMON BOARD</b> Soy sauce marinated Scottish smoked salmon served with lemon ricotta cheese, capers, citrus dressing and toasted sesame seed oil	16.90

## Starters

<b>CAPONATINA PUGLIESE</b> 🌿 Warm aubergine, courgette, carrots and King Edward potatoes stewed in spicy tomato sauce with capers and fresh mint	13.00
<b>RAVIOLONE</b> 🌿 Spinach raviolo filled with king oyster mushrooms, cream of black truffle and ricotta cheese served with a parmesan sauce	15.90
<b>MOZZARELLA DI BUFALA</b> 🌿 Buffalo mozzarella served with roasted red pepper cream, fresh courgette and herb breadcrumb	15.50
<b>CASA TUA BURRATA</b> 🌿 Apulian burrata served with homemade Delica pumpkin puree, black truffle cream dot, caramelised red onion and amaretto crumble	15.90
<b>BRUSCHETTONA</b> 🌿 Toasted Altamura bread with homemade rocket and basil pesto, yellow datterino compote, balsamic Modena vinegar, wild rocket and parmesan shaves <b>(Add one more slice 4.90)</b>	13.50
<b>PARMA HAM SICILIAN CANNOLI</b> Crunchy Sicilian cannolo shell filled with Prosciutto di Parma, homemade basil and rocket ricotta, parmesan sauce and toasted Sicilian pistachio <b>(Add one more slice 4.90)</b>	14.50
<b>CASA TUA ARANCINI</b> 🌿 Arborio rice, king oyster mushrooms and truffle served with homemade Gorgonzola and black truffle dip	14.90
<b>PARMIGIANA DI MELANZANE</b> 🌿 Baked aubergine layered with parmesan, fresh mint, tomato sauce and fior di latte mozzarella	15.00
<b>POLPETTE AL SUGO</b> Homemade lamb meatballs served with tomato sauce and parmesan cheese	15.50
<b>CANNELLINI SOUP</b> Cannellini beans, pancetta, Scottish mussels, homemade croutons and grated parmesan	14.00

## Homemade Fresh Pasta

Our personal take on timeless italian dishes. Each plate of pasta is a journey through family traditions, childhood memories and travels that left a mark on our hearts.

**Finish any pasta the Italian way with a scarpetta £1.70**

<b>ARTISAN GNOCCHI</b> 🌿 Homemade Mantovana pumpkin cream, homemade basil and rocket pesto dot, Gorgonzola, crispy sage and Tarallo crumble	15.90	<b>RED WINE TAGLIATELLE ALLA BOLOGNESE</b> Homemade red wine infused tagliatelle with Casa Tua beef ragù, rosemary oil and grated parmesan	19.90
<b>CASA TUA CARBONARA</b> Pancetta, British St Ewe free range eggs, grated black Pecorino cheese and black pepper (no cream added)	18.50	<b>ORECCHIETTE SAUSAGE &amp; CIME DI RAPA</b> 🌿 Italian sausage, homemade velvety cime di rapa blend, parsley, garlic, chili, parmesan shaves, anchovies and Tarallo crumble	20.90
<b>SPAGHETTI AI FRUTTI DI MARE</b> Parloute clams, Scottish mussels, tiger prawns, homemade yellow datterino sauce, lobster sauce, saffron sauce, fresh parsley, fresh chili and orange zest	24.50	<b>TAGLIATELLE ALLA BOSCAIOLA</b> Sauteed king oyster mushrooms, Italian sausage, Gorgonzola and black truffle cream	25.90
<b>SLOW COOKED SHIN OF BEEF &amp; RED WINE TORTELLONI</b> Served with a Parmigiano Reggiano sauce, drizzle of aceto balsamico di Modena and toasted walnuts	23.50	<b>RIGATONI ALL'AMATRICIANA</b> 🌿 Spicy rustic yellow datterino compote, Pancetta and grated pecorino cheese	19.00
		<b>BLACK INK SPAGHETTI MARI E MONTI</b> Sauteed king prawns, king oyster mushrooms, homemade fresh courgette, Apulian burrata cheese and chives	26.90

## Other Mains

<b>FATTORIA SALAD</b> Buttermilk breaded chicken breast, romaine lettuce, croutons, king oyster mushrooms, parmesan shaves and citrus salad dressing	21.90	<b>BURRATA &amp; PROSCIUTTO DI PARMA</b> Prosciutto di parma, Apulian burrata cheese, fresh rocket, granny smith apple shaves, and aceto balsamico di Modena glaze	23.90
<b>TAGLIATA DI POLLO</b> Buttermilk breaded and sliced chicken breast served with homemade cream of red pepper and smoked scamorza cheese	23.50	<b>FILETTO DI SALMONE</b> Pan-seared Scottish salmon fillet served with,cannellini beans, Scottish mussels, herbs crumble and a drizzle of homemade green oil	24.90

## Our Signature Pizza



<b>BUFALINA</b> 🌿 Buffalo mozzarella, fiordi latte mozzarella, homemade yellow datterino cream, fresh courgettes, chilli flakes	16.00
<b>CALABRESE</b> Fior di latte mozzarella, king oyster mushrooms, homemade chilli jam, artisan Apulian burrata cheese, extra virgin olive oil, Calabrian spicy n'duja sausage and spicy blend micro herbs	16.90
<b>PORCHETTA</b> Fior di latte mozzarella, fresh Italian roasted porchetta, roasted potatoes and smoked scamorza cheese	17.90
<b>MARINARA</b> Tomato sauce, tuna, king prawns, homemade cocktail sauce, capers and Italian chicory	19.00
<b>5 FORMAGGI AL TARTUFO</b> Fior di latte mozzarella, Pecorino cheese, Gorgonzola, Apulian burrata, Parmesan cheese and cream of fresh black truffle <b>(Add fresh Italian sausage 5.00)</b>	19.50

## Sides

<b>CHUNKY CHIPS</b> 🌿 Served with balsamic mayonnaise	7.90
<b>ROSEMARY ROASTED POTATOES</b> 🌿	7.90
<b>TRUFFLE CHIPS</b> 🌿 Served with homemade Gorgonzola and black truffle cream sauce	9.50
<b>GREEN MIXED SALAD</b> 🌿 Romaine lettuce, fresh micro herbs fresh rocket and citrus dressing	7.50
<b>ROCKET SALAD</b> 🌿 parmesan shaves, yellow datterino compote and fresh rocket served with balsamic vinegar	7.90
<b>SAUTÉED KING OYSTER MUSHROOMS</b> 🌿	7.50
<b>SAUTÉED SPINACH</b> 🌿 Sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt	6.50

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**Brunches All'Italiana**

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

**Add a glass of Elderflower Mimosa cocktail 8.90**

**Pancakes** 13.50  
Served with homemade vanilla pastry cream, mixed berry compote and sea salt chocolate sauce

**Avocado on toast** 12.00  
Toasted Altamura bread, mashed avocado, mint, Maldon sea salt, citrus, micro herbs mix, caramelised red onion and pickled courgette  
(Add poached egg 3.50)  
(Add soy sauce marinated smoked salmon 4.50)

**Casa Tua Scrambled eggs on Croissant** 10.00  
Plain 10.00  
With Calabrian spicy nduja 13.90  
With fresh Italian sausage 15.00  
With soy sauce infused smoked salmon pearls 14.50  
With sautéed king oyster mushrooms 14.90

**Omelette** 12.50  
with Parma ham and fior di latte mozzarella 12.50  
with king oyster mushroom and sautéed spinach 13.90  
with smoked salmon infused with soy sauce and onion 13.50

**Eggs Benedict** 17.90  
British St Ewe poached egg, fresh courgettes, roasted porchetta and avocado mash  
(Add poached egg 3.90)

**Eggs Florentine** 17.90  
British St Ewe poached egg, spinach, rosemary roasted potatoes, homemade basil and rocket pesto and king oyster mushrooms  
(Add poached egg 3.90)

**King Eggs Royale** 19.00  
British St Ewe poached egg, soy marinated smoked salmon pearls, diced sautéed king prawns and homemade lemon ricotta cheese  
(Add poached egg 3.90)

**Big John** 19.50  
Pulled slow cooked short beef rib, British St Ewe poached egg and gravy sauce  
(Add poached egg 3.90)

**Brunch Italiano** 18.50  
British St Ewe poached egg, homemade basil and rocket pesto, tomato compote, buffalo mozzarella and fresh Italian sausage

**Il Panino**

Our signature sandwiches are served with olive oil and oregano.

**Add a glass of Elderflower Mimosa cocktail 8.90**

**Puglia** 14.90  
Brioche bun stuffed with cime di rapa, wild broccoli puree, breaded purple aubergine steak, semi sun-dried tomato and Apulian burrata cheese

**Smoky** 15.50  
Brioche bun stuffed with soy marinated smoked salmon pearls, mashed avocado, romaine lettuce, homemade pickled courgettes, capers and homemade cocktail sauce

**Panino Casa Tua** 19.50  
Brioche bun served with pulled short beef rib, fried egg and homemade balsamic mayonnaise

**Parma** 15.90  
Rustic ciabatta stuffed with Prosciutto di Parma, Buffalo mozzarella, fresh rocket and Modena balsamic vinegar

**Chicken-Escalope** 18.90  
Buttermilk breaded chicken breast, Italian chicory, Parmigiano Reggiano sauce, porcini and truffle cream

**Ariccia** 15.50  
Brioche bun served with roasted porchetta, homemade basil and rocket pesto and Parmigiano sauce

**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** 7.50  
Maldon salt, garlic, black pepper and fresh parsley

**SAUTEED SPINACH** 6.50  
Sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt

*Can be vegetarian*

Please ask a member of staff for vegetarian and vegan options

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CasaTuaLondon

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[www.casatualondon.com](http://www.casatualondon.com)

