



BREAKFAST

Served until 12pm

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

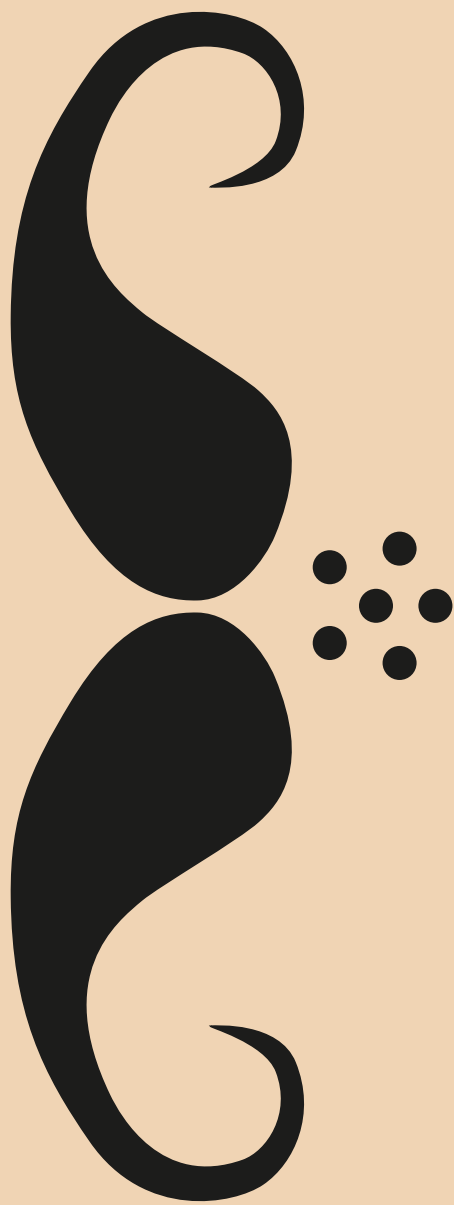
Plain Jumbo Croissant	£2.70
Stuffed Croissant (choose from) pistachio ricotta, nutella, ricotta and chocolate drops	£5.00
Avocado on toast ✓ toasted Altamura bread, chunky avocado, mint, Maldon sea salt, citrus (Add poached egg £3.50)	£8.50
Croissant butter & jam ask a member of staff for the homemade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

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**SPECIAL OF
THE DAY!**



Appetizers

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

Starters

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

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

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

Other Mains

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

Our Signature Pizza



BUFALINA 	16.00
Buffalo mozzarella, fiordi latte mozzarella, homemade yellow datterino cream, fresh courgettes, chilli flakes	
CALABRESE	16.90
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	
PORCHETTA	17.90
Fior di latte mozzarella, fresh Italian roasted porchetta, roasted potatoes and smoked scamorza cheese	
MARINARA	19.00
Tomato sauce, tuna, king prawns, homemade cocktail sauce, capers and Italian chicory	
5 FORMAGGI AL TARTUFO	19.50
Fior di latte mozzarella, Pecorino cheese, Gorgonzola, Apulian burrata, Parmesan cheese and cream of fresh black truffle (Add fresh Italian sausage 5.00)	

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

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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 🌿

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

13.50

Avocado on toast 🌿

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)

12.00

Casa Tua Scrambled eggs on Croissant 🌿

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 🌿

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

British St Ewe poached egg, fresh courgettes, roasted porchetta and avocado mash

(Add poached egg 3.90)

17.90

Eggs Florentine 🌿

British St Ewe poached egg, spinach, rosemary roasted potatoes, homemade basil and rocket pesto and king oyster mushrooms

(Add poached egg 3.90)

17.90

King Eggs Royale

British St Ewe poached egg, soy marinated smoked salmon pearls, diced sautéed king prawns and homemade lemon ricotta cheese

(Add poached egg 3.90)

19.00

Big John

Pulled slow cooked short beef rib, British St Ewe poached egg and gravy sauce

(Add poached egg 3.90)

19.50

Brunch Italiano

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

18.50

Il Panino



Our signature sandwiches are served with olive oil and oregano.

Add a glass of Elderflower Mimosa cocktail 8.90

Puglia 🌿

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

14.90

Smoky

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

15.50

Panino Casa Tua

Brioche bun served with pulled short beef rib, fried egg and homemade balsamic mayonnaise

19.50

Parma

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

15.90

Chicken-Escalope

Buttermilk breaded chicken breast, Italian chicory, Parmigiano Reggiano sauce, porcini and truffle cream

18.90

Ariccia

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

15.50

Sides

CHUNKY CHIPS 🌿

Served with balsamic mayonnaise

7.90

ROSEMARY ROASTED POTATOES 🌿

7.90

TRUFFLE CHIPS 🌿

Served with homemade Gorgonzola and black truffle cream sauce

9.50

GREEN MIXED SALAD 🌿

Romaine lettuce, fresh micro herbs, fresh rocket and citrus dressing

7.50

ROCKET SALAD 🌿

Parmesan shaves, yellow datterino compote and fresh rocket served with balsamic vinegar

7.90

SAUTÉED KING OYSTER MUSHROOMS 🌿

Maldon salt, garlic, black pepper and fresh parsley

7.50

SAUTEED SPINACH 🌿

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

6.50



Can be vegetarian

Please ask a member of staff for vegetarian and vegan options

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www.casatualondon.com

