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

MARINATED CERIGNOLA OLIVES 4.00

APULIAN TARALLI AND CERIGNOLA OLIVES 7.90

TOASTED GARLIC BREAD 8.50
With homemade parsley, basil and chives oil

ARTISAN ROSEMARY FOCACCIA 8.50
Served with lemon ricotta cheese, homemade chilli jam, balsamic vinegar of Modena and micro leaves

PARMIGIANO REGGIANO 13.90
Served in different textures and temperatures (creamy, chunky and crispy), with homemade vermouth strawberry jam finished with balsamic vinegar of Modena

BURRATA AND PROSCIUTTO DI PARMA 19.50
Artisan creamy Apulian burrata served with Prosciutto di Parma, cantaloupe finished with balsamic vinegar of Modena

BREAD BASKET 9.00
Artisan rosemary focaccia, toasted Altamura bread, Pane Carasau with extra virgin olive oil and balsamic vinegar

ARTISAN ROSEMARY FOCACCIA AND CERIGNOLA OLIVES 10.90
Served with extra virgin olive oil and balsamic vinegar

CROQUETTES 12.00
Fior di latte mozzarella filled potato croquettes served with arrabiata sauce

BEETROOT CURED SMOKED SALMON CHEESCAKE 17.90
Beetroot cured salmon, homemade courgette puree, lemon ricotta, chilli jam and Tarallo biscuit

Starters

CARPACCIO DI ZUCCHINE 14.90
Soya and apple cider marinated green and yellow courgette, lemon ricotta, caramelised red onion and toasted walnuts

POLPETTE DI MELANZANE 15.00
Homemade aubergine balls served with spicy rustic yellow datterino compote and fresh mint

MOZZARELLA DI BUFALA 15.50
Buffalo mozzarella served with green asparagus, homemade rocket and basil pesto and cherry tomatoes

CASA TUA BURRATA 15.90
Creamy Apulian burrata served with homemade Calabrian spicy n'duja sausage cream, herbs crumble and lemon zest

BRUSCHETTONA 14.00
Toasted Altamura bread with cherry tomato, homemade rocket and basil pesto, lemon ricotta, fresh rocket, balsamic Modena vinegar and parmesan shaves
(**Add one more slice** 4.90)

GAMBERI E ZUCCHINE 15.50
Crunchy breaded king prawns served with homemade fresh zucchini cream and chilly jam dots

CASA TUA ARANCINI 14.90
Arborio rice, king oyster mushrooms and truffle served with homemade Parmesan and black truffle dip

PARMIGIANA DI MELANZANE 15.50
Baked aubergine layered with parmesan, fresh mint, tomato sauce and fior di latte mozzarella

POLPETTE AL SUGO 15.90
Homemade lamb meatballs served with tomato sauce and parmesan cheese

Homemade Pasta & Risotto

Pasta Experience 35.00 per person (minimum 2 people) - Italy at your table.
Choose any three homemade pasta dishes from our menu. Served with warm scarpetta bread - perfect for savoring every last drop of sauce - the true Italian way
Add wine pairing per person 20.00

ASPARAGUS AND GARDEN PEAS RISOTTO 16.90
Fresh asparagus, garden peas, fresh mint and homemade lemon cream
(**Add king prawns** 6.00)
(**Add fresh Italian sausage** 6.00)

CASA TUA CARBONARA 18.90
Pancetta, British St Ewe free range eggs, grated black Pecorino cheese and black pepper (no cream added)

SPAGHETTI FRUTTI DI MARE 24.90
Homemade basil spaghetti, Parloude clams, Scottish mussels, tiger prawns, yellow datterino tomatoes, fresh parsley and lime zest

RED WINE TAGLIATELLE ALLA BOLOGNESE 20.90
Homemade red wine infused tagliatelle with Casa Tua beef ragú, rosemary oil and grated parmesan

PEAR AND GORGONZOLA TORTELLONI 23.90
Served with a Parmigiano Reggiano sauce, Tarallo crumble and lemon zest

PACCHERI AL RAGU' SICILIANO 21.90
Homemade Paccheri pasta served with Casa Tua beef and fennel sausage ragú, garden peas, rosemary oil and grated parmesa

ORECCHIETTE SAUSAGE & CIME DI RAPA 20.90
Italian sausage, homemade velvety cime di rapa blend, parsley, garlic, chili, parmesan shaves, anchovies and Tarallo crumble

TAGLIATELLE ALLA BOSCAIOLA 27.90
Sauteed king oyster mushrooms, Italian sausage, garden peas, green asparagus and black truffle cream

RIGATONI ALL`AMATRICIANA 19.50
Spicy rustic yellow datterino compote, Pancetta and grated pecorino cheese

BLACK INK SPAGHETTI MARI E MONTI 28.90
Sauteed king prawns, king oyster mushrooms, homemade fresh courgette cream, Apulian burrata cheese and chives

Finish any pasta the Italian way with a scarpetta 1.70

Other Mains

FATTORIA SALAD 23.90
Buttermilk breaded chicken breast, romaine lettuce, croutons, king oyster mushrooms, garden peas, parmesan shaves, caramelised red onion and citrus salad dressing

TAGLIATA DI POLLO 25.50
Buttermilk breaded and sliced chicken breast served with homemade King Edward potato puree, sauteed green asparagus and arrabiata sauce

FILETTO DI SPIGOLA 24.90
Pan-seared wild seabass fillet served with Scottish mussels, Parloude clams and homemade courgette cream

COSTINE DI MANZO SFILACCIATE 27.90
Pulled slow-cooked short beef ribs served with homemade lemon and chives mashed potatoes

Our Gourmet Pizza (Pinsa Romana)

BUFALINA 16.90
Buffalo mozzarella, fiordi latte mozzarella, fresh green and yellow courgettes, homemade rocket and basil pesto dots and chilli flakes

CALABRESE 17.90
Fior di latte mozzarella, homemade chilli jam, artisan Apulian burrata cheese, extra virgin olive oil, Calabrian spicy n'duja sausage, caramelised red onion and cherry tomato

PORCHETTA 18.90
Fior di latte mozzarella, herb roasted porchetta, yellow datterino tomato compote and smoked scamorza cheese

MARINARA 20.50
Fior di latte mozzarella, cherry tomatoes, king prawns, beetroot cured salmon, lemon ricotta dots and fresh yellow and green courgettes

MORTADELLA BURRATA E PISTACCHIO 21.90
Fior di latte mozzarella, mortadella slices, creamy artisan Apulian burrata, toasted pistachio crumble and homemade pistachio pesto

Sides

CHUNKY CHIPS 7.90
Served with balsamic mayonnaise

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 7.90
Maldon salt, garlic, black pepper and fresh parsley

SAUTÉED SPINACH 6.90
Sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt

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

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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.*

BRUNCH SPRITZ Turn brunch into an occasion with our refreshing house spritz - sparkling, vibrant, and impossible to resist.

Casa Tua Spritz 13.90 • ***Limoncello Spritz*** 14.90 • ***Hugo Spritz*** 15.90 • ***Pink Spritz*** 15.90

Pancakes 13.90
Served with homemade vanilla pastry cream and Vermouth strawberry compote

Avocado on toast 12.50
Toasted Altamura bread, mashed avocado, mint, Maldon sea salt, citrus, micro herbs mix, caramelised red onion and fresh asparagus

(**Add poached egg** 3.90)

(**Add soy sauce marinated smoked salmon** 4.90)

Casa Tua Scrambled eggs on Croissant
Plain	10.00
With Calabrian spicy nduja	13.90
With fresh Italian sausage	15.00
With beetroot smoked salmon pearls	14.90
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 beetroot smoked salmon and onion	13.90

Egg Benedict 18.50
British St Ewe poached egg, homemade courgette cream and mortadella slices

(**Add poached egg** 3.90)

Egg Florentine 18.00
British St Ewe poached egg, spinach, homemade basil and rocket pesto and king oyster mushrooms

(**Add poached egg** 3.90)

King Egg Royale 19.50
British St Ewe poached egg, beetroot smoked salmon pearls, diced sautéed king prawns and homemade lemon ricotta cheese

(**Add poached egg** 3.90)

Big John 19.90
Pulled slow cooked short beef rib, British St Ewe poached egg and gravy sauce

(**Add poached egg** 3.90)

Brunch Italiano 18.90
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 15.00
Brioche bun stuffed with cime di rapa, wild broccoli puree, breaded purple aubergine steak, beef tomato slice and Apulian burrata cheese

Smoky 15.90
Brioche bun stuffed with beetroot smoked salmon pearls, mashed avocado, romaine lettuce, caramelised red onion and capers

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

Mortadella 16.90
Focaccia served with buffalo mozzarella, fresh rocket, mortadella and homemade pistachio pesto

Chicken-Escalope 18.90
Buttermilk breaded chicken breast, homemade courgette cream, parmesan sauce and romaine lettuce

Ariccia 16.90
Brioche bun served with roasted porchetta, homemade basil and rocket pesto, beef tomato slice and Parmigiano sauce

Sides

CHUNKY CHIPS 7.90
Served with balsamic mayonnaise

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 7.90
Maldon salt, garlic, black pepper and fresh parsley

SAUTEED SPINACH 6.90
Sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt

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.

CasaTuaLondon

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www.casatualondon.com