


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 	7.90
AND CERIGNOLA OLIVES	
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 	10.90
AND CERIGNOLA OLIVES	
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 ragu, 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 ragu, 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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of staff for the
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to Share from the full menu



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 🌿

Served with homemade vanilla pastry cream
and Vermouth strawberry compote

13.90

Avocado on toast 🌿

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

12.50

(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

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

18.50

(Add poached egg 3.90)

Egg Florentine 🌿

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

18.00

(Add poached egg 3.90)

King Egg Royale

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

19.50

(Add poached egg 3.90)

Big John

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

19.90

(Add poached egg 3.90)

Brunch Italiano

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

18.90

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, beef tomato slice and
Apulian burrata cheese

15.00

Smoky

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

15.90

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

Mortadella

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

16.90

Chicken-Escalope

Buttermilk breaded chicken breast, homemade
courgette cream, parmesan sauce and romaine lettuce

18.90

Ariccia

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

16.90

Sides

CHUNKY CHIPS 🌿

Served with balsamic mayonnaise

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

7.90

SAUTEED SPINACH 🌿

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

6.90

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

