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 V VG £3.80

APULIAN TARALLI AND CERIGNOLA OLIVES V £7.50

TOASTED GARLIC PIZZA BREAD V £6.00
(**Add mozarella cheese** £3.00)

ARTISAN CHERRY TOMATOES AND HERBS FOCACCIA V £6.50

PARMA HAM BOARD £13.90

BREAD BASKET V £8.80
Artisan rosemary focaccia, toasted Altamura bread, Pane Carasau with extra virgin olive oil and balsamic vinegar

ARTISAN ROSEMARY FOCACCIA AND CERIGNOLA OLIVES V £8.90
Served with extra virgin olive oil and balsamic vinegar

CROQUETTES V £9.30
Pecorino cheese filled potato croquettes served with arrabiata sauce

SCOTTISH SMOKED SALMON BOARD £16.00
Scottish smoked salmon served with lemon ricotta cheese, caperberries and citrus dressing

Starters

CAPRESE DI BUFALA V £13.90
Buffalo mozzarella served with roasted heritage tomatoes, balsamic Modena vinegar and homemade basil pesto

CASA TUA BURRATA V £14.00
Apulian burrata served with asparagus, homemade king edward potato and garden pea puree and aromatized breadcrumbs

BRUSCHETTONA V £12.50
Toasted Altamura bread with homemade basil pesto, roasted heritage tomatoes, balsamic Modena vinegar, wild rocket and parmesan shaves
(**Add one more slice** £4.90)

SICILIAN BRUSCHETTONA £13.90
Toasted Altamura bread with homemade aubergine caviar, lemon ricotta cheese, black olives, capers, anchovies and roasted almond flakes
(**Add one more slice** £4.90)

CASA TUA ARANCINI V £11.50
Arborio Rice, oyster mushrooms and truffle served with a basil Cacio e pepe sauce

PARMIGIANA DI MELANZANE V £14.00
Baked aubergine layered with parmesan, tomato sauce and fior di latte mozzarella

POLPETTE AL SUGO £15.00
Homemade lamb meatballs served with tomato sauce and parmesan cheese

CAPONATINA PUGLIESE VG £12.90
Warm aubergine stew in spicy tomato sauce with capers and fresh mint

Homemade Fresh Pasta

Finish any pasta the Italian way with a scarpetta £1.50

BEETROOT GNOCCHI AL PESTO V £15.00
Homemade basil pesto, toasted pistachio and buffalo mozzarella cheese

CASA TUA CARBONARA £15.90
Crispy bacon, British St Ewe free range eggs, grated Pecorino cheese and black pepper (no cream added)

RIGATONI ALL'AMATRICIANA £16.50
Spicy tomato sauce, crispy bacon and grated pecorino cheese

TAGLIATELLE ALLA BOLOGNESE £17.90
with Casa Tua homemade beef ragú, rosemary oil and grated parmesan

ORECCHIETTE SAUSAGE & CIME DI RAPA £18.90
Italian sausage, homemade chunky wild broccoli puree, parsley, garlic, chili and parmesan shaves

SLOW COOKED SHIN OF BEEF & RED WINE TORTELLONI £19.90
Served with a basil and pecorino cheese sauce, drizzle of San Giovese red wine jus and aromatised breadcrumbs

BLACK INK SPAGHETTI AI FRUTTI DI MARE £20.50
Parloude Clams, Scottish mussels, tiger prawns, tarallo crumble, fresh parsley, fresh chili and lime zest

TAGLIATELLE ALLA BOSCAIOLA £22.50
Sauteed oyster mushrooms, Italian sausage, cream of fresh truffle and salsa verde

KING PRAWNS PACCHERI £24.90
Sauteed king prawns, oyster mushrooms, fresh asparagus and Apulian burrata cheese

Other Mains

FATTORIA SALAD £18.90
Breaded chicken thigh, parmesan shaves, roasted tomatoes, wild rocket, roman lettuce and citrus dressing

TAGLIATA DI POLLO £19.50
Sliced breaded chicken thigh, asparagus, wild rocket and cacio e pepe sauce

BURRATA & PROSCIUTTO DI PARMA £20.90
Prosciutto di parma, Apulian burrata cheese and rosemary focaccia

FILETTO DI SPIGOLA £22.50
Pan-seared Seabass fillet, served with homemade king edwards potato and garden peas puree

Our Signature Pizza



BUFALINA V £15.00
Buffalo mozzarella, fiordi latte mozzarella, roasted heritage tomatoes, fresh asparagus and homemade pesto dots

CALABRESE £15.50
Fior di latte mozzarella, roasted tomatoes, fresh asapargus, artisan Apulian burrata cheese, chilli oil, Calabrian spicy N'Duja sausage and fresh basil

RUSTICA £16.00
Tomato sauce, roasted heritage tomatoes, Prosciutto di Parma, Parmesan shaves and balsamic vinegar

MARINARA £18.50
Aglio, olio e peperoncino sauce, fior di latte mozzarella, crispy white onion, tuna and fresh parsley

4 FORMAGGI AL TARTUFO £19.50
Fior di latte mozzarella, Pecorino cheese, Apulian burrata, Parmesan cheese and cream of fresh black truffle
(**Add fresh Italian sausage** £5.00)

Sides

ROSEMARY CHUNKY CHIPS V VG £6.50

TRUFFLE CHIPS V £9.50
Pecorino cheese shaves and cream of fresh truffle

GREEN MIXED SALAD V £6.50
Roman lettuce, fresh rocket, baby spinach and citrus dressing

ROCKET SALAD V £7.00
Roasted heritage tomatoes, parmesan shaves and fresh rocket served with balsamic vinegar

CIME DI RAPA V VG £6.00
Sautéed wild broccoli, garlic, chilli and extra virgin olive oil

SAUTEED SPINACH V VG £5.90
Sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt

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

Ask a member of staff for the SPECIAL OF THE DAY!



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We recommend 4 dishes between 2 to Share from the full menu

9:00am to 4:00pm

Signature Brunches

*Our brunches are made from **British free range St Ewe eggs**, fresh seasonal greens, Italian durum, brown Apulian Altamura bread and **homemade Hollandaise sauce**.*

Add a glass of elderflower prosecco to your brunch for only £7.00

Pancakes v — £12.50
Served with nutella and homemade Marsala strawberry jam

Avocado on toast v — £9.00
Toasted Altamura bread, chunky avocado, mint, Maldon sea salt, citrus and homemade pickled courgette
(**Add poached egg** £3.50)

Casa Tua Scrambled eggs on Croissant v — £10.00
Scrambled eggs mixed with Italian ricotta cheese served on a croissant with an addition of your choice or on their own
Add marinated smoked salmon pearls, Prosciutto di Parma or sauteé oyster mushrooms — £3.90
(**Add fresh Italian sausage** £5.00)

Omelette v — £9.50
with a choice of two ingredients: fior di latte mozzarella/onion/ spinach/oyster mushrooms/smoked salmon or Parma ham
(**Any extra third ingredient** £3.50)

	small	large
Eggs Florentine v	£13.90	£16.90
British St Ewe poached eggs, spinach and oyster mushrooms (**Add fresh Italian sausage** £5.00)		
Eggs Benedict	£15.50	£18.50
British St Ewe poached eggs, Parma ham and avocado mash (**Add black truffle hollandaise** £5.00)		
Eggs Royale	£16.90	£19.90
British St Ewe poached eggs, smoked salmon and homemade lemon ricotta cheese (**Add king prawns** £5.00)		
Big John		£24.50
one Benedict, one Royale, one Florentine (**Add mashed avocado** £3.90)		

Il Panino



Our signature sandwiches are served with olive oil and oregano.

Puglia v — £11.50
Brioche bun stuffed with homemade basil pesto, roasted heritage tomatoes and apulian burrata cheese

Smoky — £14.00
Brioche bun stuffed with marinated smoked salmon pearls, mashed avocado, mixed leaf salad, homemade pickled courgettes and lemon ricotta cheese

Parma — £14.50
Rustic ciabatta stuffed with Prosciutto di Parma, Buffalo mozzarella, fresh rocket and balsamic vinegar

Chicken-Escalope — £16.50
Mixed salad, roasted tomatoes, sliced butter-milk breaded chicken, Pecorino and black pepper sauce

Sides

ROSEMARY CHUNKY CHIPS v V — £6.50

TRUFFLE CHIPS v — £9.50
Pecorino cheese shaves and cream of fresh truffle

ROCKET SALAD v — £7.00
Roasted heritage tomatoes, parmesan shaves and fresh rocket served with balsamic vinegar

GREEN MIXED SALAD v — £6.50
Roman lettuce, fresh rocket, baby spinach and citrus dressing

CIME DI RAPA v V — £6.00
sautéed wild broccoli, garlic, chilli and extra virgin olive oil

SAUTEED SPINACH v V — £5.90
sautéed baby spinach, extra virgin olive oil, garlic and Maldon salt

V *vegan* v *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.

CasaTuaLondon

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

www.casatualondon.com

EccellenzeItaliane.com
tripadvisor
Italian Awards 2019 BEST PASTA
GOOD FOOD GUIDE 2019 | WINNER
Time Out LOVE LONDON WINNER 2014