



*“The best and the most beautiful things in the world
cannot be seen or even touched.
They must be felt with the heart”*

Helen Keller

DRINKS MENU



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CasaTuaLondon



CasaTuaLondon



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*Good things come to those who believe.
Better things come to those who are patient and
the best things comes to those who don't give up and
to who keep smiling, that is why together with John O'Hanlon
(Big John), Giuseppe Miggiano first opened the Casa Tua
doors on 8 August 2013 in Camden.
Their dream of running a restaurant became a reality.*



*The words 'Casa Tua' translate as: 'Your Home' in English.
The concept of the restaurant is to create an
experience of home dining in Southern Italy.
The food is based on old Italian recipes
from Puglia and Mediterranean
influences with pleasant, warm,
welcoming, passionate staff
and unique decor.*



COCKTAILS

“The Innovation” is the name of the new menu as the Casa Tua team take on classic cocktails with signature twists inspired by our personal experiences of ingredients, faraway places and discoveries of colour, taste and aroma. Follow in our footsteps and see how we have braved the elements to produce original creations that evoke places, seasons and memories...and inspire curiosity.

Casa Tua Spritz	£9.00
Aperol or Campari, Casa tua bitter, Prosecco DOCG	
Casa Tua Martini	£12.00
Tanqueray gin, pink peppercorn tincture, House blend Vermouth	
Negroni Bianco	£10.50
Italicus Rosolio Di bergamotto, Beefeater gin, Luxardo bitter bianco	
Salted Caramel Alexander	£9.50
Smirnoff vodka, Baileys, coconut syrup, Kahlua, homemade salted caramel syrup,	
Rossini	£10.50
Raspberries and strawberries shrub, rose syrup, fresh lime juice, Prosecco	
Lavender and Bergamot Bellini	£10.50
Italicus rosolio di bergamotto, house made chamomile and lavender syrup, Prosecco	
Pink Margarita	£9.50
Toasted sesame oil infused tequila, fresh lime juice, Cointreau liqueur, grenadine syrup	



WE LOVE GIN

We have created a gin and tonic menu to awaken the flavours of our gins. Each gin and tonic has been paired with our selection of homemade pickles to enhance the natural flavours and distinctive botanicals of each gin.

Beefeater	£9.00
Fever Tree Tonic Water, garnished with rosemary and lemon pickles.	
Tanqueray	£9.30
Fever Tree Tonic Water, garnished with juniper berries and lime pickles.	
Bombay Sapphire	£9.50
Fever Tree Tonic Water, garnished with sweet spices and orange pickles.	
Martin Miller	£9.60
Fever Tree Tonic Water, garnished with sweet spices and pink grapefruit pickles.	
Williams Chase	£9.70
Fever Tree Tonic Water,, garnished with lemon pickles and ginger.	
Hendrick's	£10.00
Fever Tree Tonic Water, garnished with cucumber pickles and cracked black pepper.	

#YourHomeawayfromhome

LA CANTINA DEI VINI

The philosophy of this wine list is to represent and introduce producers expressing quality, integrity and sustainability. Wines that show authenticity, wines that “speak” of a particular place or patch of soil.

SPARKLING wine

GIAVI PROSECCO SUPERIORE DOCG £8.00 £41.00

Conegliano Valdobbiadene (100% Glera)

Brilliant pale straw yellow with greenish hues. Very fine and persistent perlage. It shows typical aromas of apple, pear and white flowers that complement notes of honey and camomile. On the palate it is refreshing, balanced and smooth. Superb balance between the sweet hints and the acidity and finishing with a lovely mineral note.

WHITE wine

	glass	carafe 500ml	btl
TERRE ALLEGRE, TREBBIANO DI PUGLIA	£5.50	£16.50	£21.90

Puglia 2018 (100% Trebbiano)

Yellow in colour this light, crisp white has zesty, citrus flavours and fruity notes and a clean refreshing finish.

CASA DEFRA, SAUVIGNON BLANC	£6.90	£19.90	£24.90
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Veneto 2018 (100% Sauvignon Blanc)

A pale straw yellow, delicate, crisp white with touches of white peach and citrus. Bright, well balanced and refreshing.

NON FILTERED WINE

FABRIZIO VELLA, BIANCO ORGANICO	£7.90	£27.90	£35.30
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Sicily 2018 (100% Catarratto)

This natural wine has a complex nose of citrus fruit, lemon zest and citrus blossoms along with a hint of tropical fruits, herbs and sweet spices. Fresh, crisp and lovely minerality on the finish.

PRADIO, PINOT GRIGIO DOC	£8.70	£36.00	£41.50
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Friuli Grave - 2018 (100% Pinot Grigio)

Pinot Grigio with a bright saturated straw-yellow hue, has a complex and well-blended wild flower and ripe fruit (apple and banana) bouquet. Strong personality, long, pleasantly fresh and lingering on the palate.

CANTINE RALLO, BIANCO MAGGIORE GRILLO	£45.00
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Sicily (100% Grillo)

A heady mix of citrus, grapefruit and tropical fruits, this is well rounded and complex with a long mineral finish.

RED wine

	glass	carafe 500ml	btl
TERRE ALLEGRE, SAN GIOVESE	£5.50	£16.50	£21.90

Puglia 2018 (100% San Giovese)

A juicy, succulent ruby red wine with savoury cherry and plum jam characters. Soft tannins and a bright ripe fruited finish.

CIELO E TERRA, CASA DEFRA, MERLOT	£6.90	£19.90	£24.90
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Veneto 2017 (100% Merlot)

A ruby red, soft, plummy little number that oozes juicy, ripe fruit. Supple and fleshy on the palate with hints of spice and fruit cake.

NON FILTERED WINE

FABRIZIO VELLA, NERO D'AVOLA ORGANICO	£7.90	£27.90	£35.30
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Sicily 2018 (100% Nero d'Avola)

A natural wine with a complex nose, which is spicy and packed full of punchy liquorice, chocolate, and dark fruits. Crisp, pleasant and persistent in the mouth.

CASATO DI MELZI SALICE SALENTINO RISERVA DOC	£8.30	£29.50	£38.00
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Puglia 2012 (85% Negroamaro 15% Malvasia Nera)

Hint of leather and spices, vanilla and cherry on the nose, with a soft and fruity palate

CANTINE RALLO, LA CLARISSA SYRAH DOP	£8.90	£39.00	£45.00
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Sicily (100% Syrah)

This wine is seductive and well balanced. An intense bouquet and palate of mulberries and spicy notes like black pepper.

ELEGIA, PRIMITIVO DI MANDURIA RISERVA DOC	£65
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Puglia 2015 (100% Primitivo)

Aromas of ripe raspberry and blackberry as well as plum jam, with clean spicy, vanilla and balsamic notes

CASCINA ADELAIDE, BAROLO DOCG, 4 VIGNE	£115
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Piemonte 2014 (100% Nebbiolo)

Brilliant garnet colour, plum, wild blueberry, cinnamon and liquorice delight the nose.

Gentle on the palate with elegantly fused tannins.

ROSE wine

TENUTE RUBINO, SALENTO ROSATO, NEGROAMARO	£7.20	£24.90	£33.90
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Puglia (100% Negroamaro)

Clear and intense pink. A floral bouquet of rose and violet, with cherry and blueberry to add complexity. Fresh, soft and a persistent finish.

Beer	Moretti L'Autentica	£4.80
	Meantime Pale Ale 330 ml	£5.20
	Bombardier Amber 500 ml	£5.90
	50ml	
Liqueurs	Amaretto Disaronno	£6.00
	Casa Tua Limoncello	£5.90
	Sambuca	£5.00
	Kahlua	£5.00
	Cointreau	£5.50
	Baileys	£6.00
	Frangelico	£5.50
Bitters	Aperol	£6.00
	Campari	£6.00
	Luxardo Bitter Bianco	£7.00
Vermouth	Martini bianco/rosso/extra dry	£6.00
	Italicus	£7.90
Brandy	Vecchia Romagna	£6.90
Grappa	Grappa Greco barrique	£6.00
Vodka	Smirnoff Triple Distilled Vodka	£6.00
	Grey Goose Vodka	£8.50
	Stolichnaya Vodka	£6.50
	Beefeater	£5.50
Gin	Hendrick's	£8.50
	Jose Cuervo Reposado	£6.00
Tequila	Bacardi Carta Blanca	£5.00
	Appleton Jamaica Special	£6.00
Rum	Johnny Walker Black Label	£6.90
	Laphroaig Single Malt Scotch 10 yrs	£9.00
	Jameson Irish Triple distilled	£6.00
	Jack Daniel's	£6.00
	Woodford Reserve Straight Bourbon	£8.70
Whisky	Four Roses Yellow Label	£7.50
	Amaro Montenegro	£6.00

DESSERT

Vanilla ice cream	£5.50
served with toasted hazlenuts, wafer stick	
Casa Tua Sorbet	£4.90
Cake of the day	£5.00
Homemade Tiramisu	£6.00
Affogato al caffe	£6.50
Cake & vanilla ice cream	£6.50
Pistachio Gnocchi	£6.50
Goey Pistachio filled gnocchi, vanilla ice cream, chocolate & hazelnut paste	
Chocolate Pasticciotto and ice cream	£6.50
traditional short crust pastry filled with chocolate served with vanilla ice cream	

DESSERT wine

	glass 75ml	btl 500ml
RALLO, PASSITO DI PANTELLERIA DOP Sicily 2015 (100% Moscato d'Alessandria)	£9.60	£57.00
A light amber colour with intense yet sweet, elegant and well-balanced with notes of orange peel, apricots, dried figs and honey with impressive acidity.		

25ml are served on your request. Drink safely

A discretionary 12.5% service charge will be added to your final bill.

CRAZY FOR COFFEE

A carefully selected blend of both robusta and arabica beans to ensure a taste of Italy in each and every cup. Toasted by a Sicilian family who keep the tradition and passion of generations by hand picking their coffee to ensure a high quality of coffee

Espresso	£2.20
Single Macchiato	£2.50
Black Americano	£2.30
Cappuccino	£2.80
Flat White	£3.00
Latte	£3.00
Mocha	£3.10
Hot Chocolate	£3.30
Double Espresso	£2.50
Double Espresso Macchiato	£2.70
Matcha Latte	£3.30
Vanilla spiced Chai Latte	£3.20
Iced black coffee	£3.00
Iced Latte	£3.20
Iced Oat Latte	£3.50

EXTRAS

Oat Milk	£0.40
Cows Milk	£0.20
Soya Milk	£0.30
Decaf coffee	£0.30
Extra shot	£0.40
Any syrup addition	£0.50
(almond, salted caramel, hazelnut, coconut, vanilla)	

Black
cherry
Marzipan
biscuit
£1.90

Pistachio
Marzipan
biscuit
£1.90

Chocolate
Pasticciotto
Traditional short-crust
pastry filled with
chocolate
£4.00

JENIER LOOSE TEA

Mayfair Traditional English, Earl Grey,	£2.70
Japan sencha green tea, peppermint, Egyptian camomile, fresh mint, chai	
Matcha Tea	£2.90

FRESHLY SQUEEZED JUICES

FRESH ORANGE	£4.00
ACE	£4.50
Orange - Carrot - Ginger	
GREEN DETOX	£4.80
Apple - spinach - spirulina - banana	

SOFT DRINKS

San Pellegrino organic aranciata	£3.20
Fever Tree	£3.20
Tonic / Lemonade / Soda	
Coca Cola 330ml	£3.00
Diet / Regular	
Fever Tree Ginger Beer	£3.40
Mineral water 500ml	£3.70
Sparkling / Still	