

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



11:00am to 10:00pm

Sharing is Caring

We recommend 4 to 6 dishes between 2 when taken as sharing.

Starters

- CERIGNOLA OLIVES** ✓✓ £3.00
ARTISAN ROSEMARY FOCACCIA £4.90
SUMMER BURRATA ✓ £10.00
 Apulian burrata served sautéed asparagus, broad beans and caramelised onion
BRUSCHETTONA ✓ £8.80
 toasted Altamura bread with homemade basil pesto, cherry tomatoes, wild rocket and parmesan shaves
CASA TUA ARANCINI ✓ £9.30
 Arborio Rice, oyster mushrooms and truffle served with a Gorgonzola and truffle dipping sauce

Sides

- ROSEMARY CHUNKY CHIPS** ✓✓ £4.00
TRUFFLE CHIPS ✓ £7.00
 rosemary, melted Gorgonzola cheese and Truffle oil
GREEN MIXED SALAD ✓ £4.00
 with mustard vinaigrette
CIME DI RAPA ✓✓ £5.00
 sautéed wild broccoli, garlic, chilli and extra virgin olive oil

Light Mains

- PARMIGIANA DI MELANZANE** ✓ £11.00
 baked aubergine layered with parmesan, tomato sauce and fior di latte mozzarella
POLPETTE AL SUGO £10.50
 homemade lamb meatballs served with tomato sauce
BURRATA AND PARMA HAM £16.00
FATTORIA SALAD £13.90
 chicken Milanese, grated goat's cheese, mixed leaves with mustard vinaigrette and aioli sauce
CAPONATINA PUGLIESE ✓ £9.50
 warm aubergine stew in spicy tomato sauce with capers
OCTOPUS SALAD £14.00
 warm octopus served with King Edward potatoes, cherry tomatoes, black olives, capers, caramelised red onion and sweet paprika

Homemade Fresh Pasta

Our home made pasta is a blend of traditional ingredients, choosing semola flour from Altamura (Puglia) and **British free range eggs**.

- MACCHERONCINI ALLE CIME DI RAPA** ✓ £10.00
 sautéed wild broccoli, aromatised breadcrumbs, garlic and fresh chili
CASA TUA CARBONARA £12.80
 crispy bacon, British St Ewe free range eggs, grated parmesan and black pepper (no cream added)
TONNARELLI ALLA AMATRICIANA £13.00
 spicy tomato sauce, crispy bacon and grated parmesan
SAGNE RICCE ALLA BOLOGNESE £14.50
 with Casa Tua beef ragù (8 hours slow-cooked) and grated parmesan
PACCHERI ALLA BOSCAIOLA ✓ £14.80
 Gorgonzola sauce, oyster mushrooms, truffle oil and toasted hazelnuts
SAUSAGE & RICOTTA TORTELLONI £15.00
 parmesan shaves, truffle in a butter sauce
SPAGHETTI AI FRUTTI DI MARE £16.50
 Parloude Clams, Scottish mussels, tiger prawns, fresh parsley, fresh chili, cherry tomatoes and lime zest

Artisan Pizza

- MARGHERITA** ✓ £10.00
 tomato sauce, fior di latte mozzarella and fresh basil
CALABRESE £13.00
 tomato sauce, artisan Apulian burrata cheese, chilli oil and Calabrian spicy N'Duja sausage
LA CAPRICCIOSA £14.00
 tomato sauce, fior di latte mozzarella, Parma ham, Oyster mushrooms, black olives and parmesan shaves
MARINARA £15.00
 smoked salmon, capers, rocket, red onions fior di latte mozzarella cheese, artisan apulian burrata cheese and salsa verde

✓ *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 12.5% service charge will be added to your final bill.

www.casatualondon.com





9:00am to 4:00pm

Why not try our signature Bloody Mary with your brunch for £8.90

BREAKFAST

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

Plain Croissant	£1.50
Stuffed Croissant (choose from) pistachio ricotta, nutella, ricotta and chocolate drops	£4.00
Avocado on toast toasted Altamura bread, chunky avocado, mint, Maldon sea salt, citrus (add poached egg £2.00)	£7.90
Croissant butter & jam ask a member of staff for the homemade seasonal jam	£3.50
Parma Ham & Cheese Croissant	£3.00
Tomato & Cheese Croissant ✓	£2.80
Casa Tua Organic Porridge organic oat porridge with mix berry compote (with oat milk 40p)	£5.50
Pancake Stack with nutella or maple syrup served with homemade mixed berry compote	£8.00

Please note for tables of 6 or more there may be a waiting time of up to 20 minutes and your orders may not all arrive at the same time.

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**.

Casa Tua Scramble & croissant ✓	£7.00
Add smoked salmon, Parma ham or sautéed oyster mushrooms	£2.60
Omelette ✓	£8.00
with a choice of two ingredients: fior di latte mozzarella / onion / spinach / oyster mushrooms / smoked salmon or Parma ham (any extra third ingredient £2.00)	
	small large
Eggs Florentine ✓	£9.70 £13.10
British St Ewe poached eggs, spinach and oyster mushrooms (Add goat's cheese £2.50)	
Eggs Benedict	£10.00 £13.50
British St Ewe poached eggs, Parma ham and avocado mash (Add shaved parmesan £2.50)	
Eggs Royale	£12.00 £14.00
British St Ewe poached eggs, smoked salmon and mascarpone cheese (Add mashed avocado £2.50)	
Big John	£15.50
one Benedict, one Royale, one Florentine (Add mashed avocado £2.50)	

Grilled CIABATTE

Our Panini are served with olive oil and oregano.

Puglia ✓	£5.50
fior di latte mozzarella cheese, fresh tomato and fresh basil pesto	
Parma	£6.00
Parma ham, fior di latte mozzarella cheese and salad leaves	
Smoky	£7.00
smoked salmon, mashed avocado and wild rocket	
Chicken-Escalope	£8.50
chicken escalope, emmenthal cheese, fresh tomato slices, mixed leaves and mayo	

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