

# TUTTO

SEASONAL INGREDIENTS, UNCOMPLICATED COOKERY, AND A LOVE FOR ITALY WHICH COMES THROUGH IN EVERY BITE. **WELCOME TO TUTTO.**

## APERITIVO

<b>CLASSIC NEGRONI</b> VII Hills Gin, Campari, Antica Formula	<b>11.5</b>
<b>APEROL SPRITZ</b> Aperol, Prosecco, Soda	<b>12</b>
<b>LIMONCELLO SPRITZ</b> Limoncello, Prosecco, Soda	<b>12</b>
<b>PROSECCO SUPERIORE</b> 125ml	<b>8.5</b>
<b>FRANCIACORTA 61 ROSE</b> 125ml	<b>13.5</b>
<b>FRANCIACORTA CUVÉE PRESTIGE 44</b> 125ml	<b>16</b>

## CICCHETTI

<b>NOCELLARA OLIVES</b> (vg) *	<b>4.5</b>
<b>MARCONA ALMONDS</b> (vg) *	<b>4.5</b>
<b>ROSEMARY FOCACCIA</b> Black Olive Tapenade (vg)	<b>5</b>
<b>TRUFFLE AND TALEGGIO PIZZETTE</b> (v)	<b>6</b>
<b>VEGAN 'NDUJA' PIZZETTE</b> (v)	<b>6</b>
<b>ANCHOVIES</b> *	<b>5</b>



## ANTIPASTI

<b>ANTIPASTI BOARD (FOR 2)</b>	Italian Cured Meats, Cheese, Black Olive Tapenade, Music Bread <b>18</b>
<b>SQUASH &amp; GORGONZOLA ARANCINI</b>	Parmesan, Sage (v) <b>9.5</b>
<b>CELERIAC AND TRUFFLE SALAD</b>	Hazelnut Dressing, Apple, Parmesan * <b>10.5</b>
<b>BURRATINA</b>	Pistachio Pesto, Marinated Tomatoes, Crostini (v) <b>12.5</b>
<b>BEEF CARPACCIO</b>	Porcini Dressing, Rocket, Pine Nut, Parmesan * <b>12.5</b>
<b>WOOD-FIRED GAMBERI ROSSI</b>	Chilli and Garlic Butter * <b>13.5</b>
<b>CALAMARI</b>	Sea Vegetables, Courgette, Lemon and Pepper Aioli * <b>12</b>

## PASTA E RISOTTO

<b>VENISON RAGU PAPPARDELLE</b>	Juniper, Pecorino <b>20</b>
<b>JERUSALEM ARTICHOKE RISOTTO</b>	Truffle, Pine Nut, Artichoke Crisps (v) * <b>19</b>
<b>PRAWN &amp; CRAYFISH PANSOTTI</b>	Bisque, Orange, Saffron <b>22</b>
<b>SPINACH AND RICOTTA AGNOLOTTI</b>	Cavolo Nero, Wild Mushroom (v) <b>18</b>

## SECONDI

<b>ONGLET TAGLIATA</b>	Polenta, Gremolata, Chianti Sauce * <b>23</b>
<b>PORTERHOUSE</b>	Chianti Wine Sauce, Rosemary * <b>12 per 100g</b>
<b>WOOD-FIRED HAKE</b>	Mussels, Crab & Nduja Sauce, Fennel <b>20</b>
<b>CHICKEN MILANESE</b>	Caper Butter, Parmesan, Sage <b>20</b>
<b>AUBERGINE PARMIGIANA AL FORNO</b>	Tomato, Basil (v) * <b>18</b>
<b>DUCK BREAST AGRODOLCE</b>	Pomegranate, Caper, Radicchio * <b>24</b>

## CONTORNI

<b>SEASONAL GREENS</b>	Chilli & Garlic Butter (v) <b>6</b>
<b>WOOD-FIRED POTATOES</b>	Garlic, Rosemary (vg) * <b>6</b>
<b>TOMATO PANZANELLA</b>	Grilled Focaccia, Oregano, Caper (vg) <b>6</b>
<b>CRISPY POLENTA</b>	Lemon Aioli, Black Pepper (v) * <b>6</b>

(V) - vegetarian (VG) - vegan \* - Non gluten containing ingredients. Some of our pastas are available without gluten, please ask your server.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.



# *taste of* **TUTTO**

## **CREATED TO BE SHARED**

(MINIMUM OF 2 GUESTS)

**38<sup>PP</sup>**

### **BURRATINA** (v)

Pistachio Pesto, Marinated Tomatoes, Crostini

### **BEEF CARPACCIO\***

Porcini Dressing, Rocket, Pine Nut, Parmesan

### **JERUSALEM ARTICHOKE RISOTTO** (v)\*

Truffle, Pine Nut, Artichoke Crisp

### **CHICKEN MILANESE**

Caper Butter, Parmesan, Sage

### **CRISPY POLENTA** (v)\*

Lemon Aioli, Black Pepper

### **SEASONAL GREENS** (v)

Garlic & Chilli Butter



*Let us do the choosing for you –  
you're in good hands.*

## *taste of* **DOMENICA**

AVAILABLE ALL DAY SUNDAY  
(MINIMUM OF 2 GUESTS)

**37<sup>PP</sup>**

### **ROSEMARY FOCACCIA** (vg)

Black Olive Tapenade

### **PRAWN & CRAYFISH PANSOTTI**

Bisque, Orange, Saffron

### **PORCHETTA**

Nduja Gravy, Oregano

### **SEASONAL GREENS** (v)

Garlic & Chilli Butter

### **WOOD-FIRED POTATOES** (v)

Garlic, Rosemary

### **LEMON MERINGUE TART** (v)

## **PRE-THEATRE MENU**

**TWO COURSES** 22

**THREE COURSES** 27

### **ASK YOUR SERVER FOR A MENU**

Available Monday - Thursday 5-6:30pm. Not available on bank holidays.

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