



TUTTO

2023
Group & Private Dining



We offer unforgettable experiences for your celebrations and events with delicious Italian-inspired dishes and a diverse selection of drinks. Our private dining area accommodates up to 30 guests, providing privacy and access to our outdoor garden space. Bringing Italian dining to your table our menu emphasises on simplicity, seasonal ingredients, and the joy of sharing. It's the perfect setting for cherished memories. Let us enhance your special moments weather a birthday, anniversary, wedding or work function.

[**Click here to Enquire**](#)

TUTTO

BRING EVERYONE - EAT EVERYTHING

£45 PER PERSON SHARING MENU



Focaccia, Olive Oil, Balsamic (vg)

Salumi, Coppa di Parma, Finochionna, Mortadella (df)*

Burrata di Bufala, Walnut Trapanese, Mint, Olives, Crostini (v)

Courgette Fritto, Pecorino Romano, Honey, Lemon (v)*

Rigatoni, Fennel Sausage Ragù, Spiced Pork Belly, 'Nduja, Parmesan

Spaghetti Verde, Pistachio Pesto, Stracciatella, Lemon Oil (v)

Onglet Tagliata, Grilled Tropea Onion, Radicchio, Balsamic (df)*

Woodfired Gamberi Rossi, Paprika Butter, Parsley *

Tender Stem, Green Beans, Chilli, Garlic (vg)*

Wood Fired Potatoes, Salami Butter

Chocolate Hazelnut Torte, Cherries, Vanilla Ice Cream*



(v) Vegetarian (vg) Vegan

* Non Gluten Containing Ingredients - Please note all our pastas are available without gluten *(df)- Dairy Free

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.

TUTTO

BRING EVERYONE - EAT EVERYTHING

£60 PER PERSON SHARING MENU



Focaccia, Olive Oil, Balsamic (vg)

Salumi, Coppa di Parma, Finochionna, Mortadella (df)*

Burrata di Bufala, Walnut Trapanese, Mint, Olives, Crostini (v)

Fritto Misto di Mare, Lemon Pepper Aioli (df)*

Agnolotti, Lobster, Scallop, Crab, Tomatoes, Chilli, Samphire

Spaghetti Verde, Pistachio Pesto, Stracciatella, Lemon Oil (v)

Onglet Tagliata, Grilled Tropea Onion, Radicchio, Balsamic (df)*

Char Grilled Monkfish, Charred Leeks, Anchovy, Sultanas, Pine Nuts (df)*

Tender Stem, Green Beans, Chilli, Garlic (vg)*

Wood Fired Potatoes, Salami Butter

Chocolate Hazelnut Torte, Cherries, Vanilla Ice Cream*

Chilled Limoncello Zabaglione, Raspberries, Pistachio



(v) Vegetarian (vg) Vegan

* Non Gluten Containing Ingredients - Please note we have gluten free pastas available. *(df)- Dairy Free)

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.