

TUTTO

BRING EVERYONE - EAT EVERYTHING

Welcome to Tutto, the menu is made up of Italian-inspired plates, to be shared in the center of the table.

We suggest 3 - 4 plates per person.

APERITIVO

Coastal Vermouth, Oyster, Samphire, Salt 10
Field Vermouth, Wild Thyme, Meadowsweet, 10
Forest Vermouth, Nettle, pine, Rosemary 10
Negroni, Vault Gin, Forest vermouth 12
White Negroni, Vault Gin, Coastal Vermouth 12

SNACKS

Fried Stuffed Olives 4.5
Smoked Almonds 5
Polenta Crostini 5
Salumi & Pickles 5.5
Pasta Crisps n' Dip 4.5

ANTIPASTI

Rosemary Focaccia, Olive Oil, Sea Salt (vg) 4.5
Fritto Misto Di Mare, Squid, Whitebait, Courgette, Lemon Aioli* 10.5
Antipasti Board, A selection of Italian Cured Meats, Cheeses, Pickles 12
Panzanella Salad, Charred Pumpkin, Focaccia, Sage, Cranberries (vg) 9
Wood-Fired Gamberi Rossi, Paprika Butter, Parsley* 13.5
Burrata Di Bufala, Walnut Trapanese, Mint, Olives, Crostini (v) 12
Beef Carpaccio, Mushroom Dressing, Parmesan, Toasted Pine Nuts* 11
Market Vegetable Fritto, Lightly Fried Seasonal Vegetables, Lemon Aioli, Chilli (v)* 8

PRIMI

Seafood Spaghetti, Puttanesca Sauce 15
Spicy Pork Ragù Rigatoni, Calabrian Chilli, Marjoram, Pecorino 16
Baked Gnocchi, Tomato Sauce, Mozzarella, Parmesan, Basil (v) 13
Porcini Mushroom Risotto, Wood Oven Roasted Wild Mushrooms (v)* 15
Potato & Smoked Cheese Agnolotti, Truffle Cheese Sauce, Crispy Bread Crumbs (v) 14
Add Fresh Shaved Winter Black Truffle for 10

SECONDI

Chicken Milanese, Breaded Chicken Breast, Confit Garlic Butter, Crispy Sage
or Tomato Sauce, Smoked Mozzarella and Herbs 18
Aubergine Parmigiana Al Forna, Tomato, Mozzarella, Parmesan (v) 14
Braised Beef Cheek, Parmesan Polenta, Winter Salsa Verde* 20
Rib-Eye Steak Tagliata, Salsa Verde, Chianti Sauce, Rosemary 36
Oven Roasted Cod, Mussels, Olives, Parmesan, Anchovies, Parsley, Lemon* 16

CONTORNI

Seasonal Winter Greens, Chilli, Garlic (vg)* 5
Market Green Salad, Balsamic Dressing (vg)* 5
Wood-Fired Skillet Potatoes, Taleggio, Confit Garlic, Oregano (v)* 5
Parmesan Fries, Rosemary Salt (v) 5



(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.

TUTTO

BRING EVERYONE - EAT EVERYTHING

Leave the selections to us, and we'll send a delicious spread of dishes to share.
No break in conversation required.

TASTE OF TUTTO

TASTE OF TUTTO VEGETARIAN

Rosemary Focaccia, Olive Oil, Balsamic (vg)

Rosemary Focaccia, Olive Oil, Balsamic (vg)

Market Vegetable Fritto, Lightly Fried
Seasonal Vegetables, Lemon Aioli, Chilli (v)*

Market Vegetable Fritto, Lightly Fried
Seasonal Vegetables, Lemon Aioli, Chill (v)*

Wood-fired Gamberi Rossi, Paprika Butter*

Burrata Di Bufala, Walnut Trapanese (v)

Antipasti Board, A selection of Italian Cured
Meats, Cheeses, Pickles

Panzanella Salad, Charred Pumpkin,
Focaccia, Sage, Cranberries (vg)

Seafood Spaghetti Puttanesca Sauce

Aubergine Parmigiana, Tomato, Basil* (v)

Braised Beef Cheek, Parmesan Polenta, Winter
Salsa Verde*

Porcini Mushroom Risotto, Wood Oven
Roasted Mushrooms, Parmesan Foam (v)*

Seasonal Greens, Chilli, Garlic (vg)*

Seasonal Greens, Chilli, Garlic (vg)*

Wood Fired Potatoes Skillet, Potato, Taleggio,
Confit Garlic, Oregano (v)*

Wood Fired Potatoes Skillet, Potato, Taleggio,
Confit Garlic, Oregano (v)*

36 per person sharing
To be shared by a minimum of 2 guests.

34 per person sharing
To be shared by a minimum of 2 guests.



PRE THEATRE MENU

2 COURSES 20 / 3 COURSES 25 - PLEASE ASK YOUR SERVER FOR THE MENU

Available Monday - Friday 5-6.30pm. Not available on Bank Holidays.

