

# 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.

## 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
- 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.

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

## TASTE OF TUTTO

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**Rosemary Focaccia**, Olive Oil, Balsamic (vg)

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

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**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)\*

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

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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.*

