

# TUTTO

BRING EVERYONE - EAT EVERYTHING

## APERITIVO

**Martini Mare** Vodka, Italicus, Lillet Blanc 12  
**Classic Negroni** Gin, Campari, Antica Formula 11  
**Limoncello Spritz** Limoncello, Prosecco, Soda 12  
**Prosecco Superiore, Asolo** 8.5 gls  
**Franciacorta, 61 Rose** 13.5 gls  
**Vault Vermouth** Coastal/Forest/Meadow 10

## SNACKS

**Nocellara Olives** vg\* 4  
**Marcona Almonds** vg 4  
**Rosemary Focaccia**, Olive Oil, Sea Salt vg 4.5  
**Truffle & Taleggio Pizzette** v 5.5  
**Friggitelli Peppers** Calabrian Chilli, Salt vg\* 5.5  
**Gorgonzola & Grape Crostini** v 5



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

**Antipasti Board** Selection of Italian cured meats & cheese, black olive tapenade, music bread, pickles 16 (For 2)  
**Ravioli Fritti** Scamorza, 'Nduja', Basil Aioli v 9  
**Blood Orange & Beetroot Salad** Tardivo, Ricotta Salata, Aged Balsamic v\* 8.5  
**Burrata** Walnut Trapanese, Crostini, Olive, Mint v 12  
**Beef Carpaccio** Porcini Dressing, Parmesan, Rocket\* 11  
**Wood-Fired Gamberi Rossi** Chilli & Garlic Butter\* 13.5  
**Calamari** Sea Vegetables, Lemon Aioli\* 10

## PRIMI

**Spicy Pork Ragu Rigatoni** Calabrian Chilli, Marjoram, Pecorino 14.5  
**Squid Ink Tagliatelle** Tiger Prawn, Vegan 'Nduja', Datterini, Tomato 15  
**Celeriac Risotto** Trompettes, Hazlenut, Parmesan v\* 13.5  
**Gnocchi Genovese** Pesto, Straciatella, Pine Nut, Basil v 12  
**Raviolo Carbonara** Guanciale, Pecorino, Egg Yolk 14  
*Add Fresh Shaved Winter Black Truffle for 10*

## SECONDI

**Flamed Seabream** Caponata, Smoked Tomato, Monks Beard 16  
**Rib-Eye Tagliata** Salsa Verde, Chianti Sauce, Rosemary\* 29  
**Chicken Milanese** Caper Butter, Parmesan, Sage 18  
**Aubergine Parmigiana** Tomato Sauce, Basil v\* 14  
**Braised Beef Cheek** Parmesan Polenta, Salsa Verde\* 20

## CONTORNI

**Seasonal Greens** Chilli Garlic vg\* 6  
**Wood-Fired Skillet Potatoes** Taleggio, Oregano v\*6  
**Courgetti Fries** Pecorino, Rosemary v\* 6  
**Bitter Leaf Salad** Balsamic, Shallot vg\* 6



(v) Vegetarian (vg) Vegan - \* Non Gluten Containing Ingredients - Please note all our pastas are available without gluten

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

### Truffle & Taleggio Pizzette

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**Burrata** Walnut Trapanese, Crostini, Olive, Mint

**Beef Carpaccio** Porcini Dressing, Parmesan,  
Rocket\*

**Calamari** Sea Vegetables, Lemon Aioli\*

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**Braised Beef Cheek** Parmesan Polenta, Salsa Verde

**Squid Ink Tagliatelle** Tiger Prawn, Vegan 'Nduja',  
Datterini, Tomato

**Courgetti Fries** Pecorino, Rosemary

**Seasonal Greens** Chilli Garlic Butter

## TASTE OF DOMENICA

*Available all day Sunday*

### Antipasti Board

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**Gnocchi Genovese** Pesto, Straciatella,

Pine Nut, Basil

**Squid Ink Tagliatelle** Tiger Prawn, Vegan 'Nduja',  
Datterini, Tomato

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**Porchetta** 'Nduja' Gravy, Oregano, Roasted Garlic

**Leafy Brassicas** Chilli Garlic Butter

**Crispy Garlic Potatoes** Parmesan

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### Lemon Meringue Tart

36 per person

To be shared by a minimum of 2 guests

*Please ask a member of our team for our  
vegetarian menu*

36 per person

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.*

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