

TUTTO

BRING EVERYONE, EAT EVERYTHING

APERITIVO

Martini Mare Vodka, Italicus, Lillet Blanc 12
Classic Negroni Gin, Campari, Antica Formula 11.5
Limoncello Spritz Limoncello, Prosecco, Soda 11.5
Prosecco Superiore, Asolo 8.5 gls
Franciacorta, 61 Rose 13.5 gls
Starlino Rose Aperitif 7

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

.....

Burrata Walnut Trapanese, Crostini, Olive, Mint
Beef Carpaccio Porcini Dressing, Parmesan,
Rocket*
Calamari Sea Vegetables, Lemon Aioli*

.....

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

.....

Gnocchi Genovese Pesto, Straciatella,
Pine Nut, Basil
Squid Ink Tagliatelle Tiger Prawn, Vegan 'Nduja',
Datterini, Tomato

.....

Porchetta 'Nduja' Gravy, Oregano, Roasted Garlic

Leafy Brassicas Chilli Garlic Butter
Crispy Garlic Potatoes Parmesan

.....

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

*See blackboard for our
home-made 'cello spritz' menu*

PRE THEATRE MENU

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

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

*(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.