

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

CICCHETTI

Nocellara Olives vg* 4
Marcona Almonds vg 4
Rosemary Focaccia, Black Olive Tapenade vg 5
Truffle & Taleggio Pizzette v 6
Vegan Nduja Pizzette 6
Anchovies 5



ANTIPASTI

Antipasti Board Selection of Italian Cured Meats & Cheese,
Black Olive Tapenade, Music Bread, Pickles 18 (For 2)
Nduja & Scamorza Arancini Basil Aioli v 9
Artichoke & Courgette Salad Marcona Almond, Zhoogia, Parmesan* 10.5
Burratina Pistachio Pesto, Marinated Tomato, Basil, Crostini v 12
Beef Carpaccio Porcini Dressing, Parmesan, Rocket, Pine Nut* 12.5
Wood-Fired Gamberi Rossi Chilli & Garlic Butter* 13.5
Calamari Sea Vegetables, Courgette, Lemon Aioli* 12
Sea Bream Crudo Smoked Chilli, Pickled Nectarine, Cods Roe 10

PASTA E RISOTTO

Spicy Pork Ragu Rigatoni Calabrian Chilli, Marjoram, Pecorino 19
Basil Risotto Spring Pea & Broad Bean, Goats Curd, Pine Nut 17
Prawn and Crayfish Pansotti Bisque, Orange and Samphire 22
Linguine Vongole Datterini Tomato, White Wine, Garlic, Parsley 21

SECONDI

Onglet Tagliata Rocket, Parmesan, Salsa Verde, Aged Balsamic* 22
Porterhouse Red Wine Sauce, Flamed Rosemary 12 per 100g*
Wood Fired Hake Vegan 'Nduja, Brown Crab, Fennel, Mussels 19
Chicken Milanese Caper Butter, Parmesan, Sage 20
Aubergine Parmigiana Tomato Sauce, Basil v* 16
Pork Chop Agrodolce Radicchio, Caper & Semi-Dried Tomato* 24

CONTORNI

Seasonal Greens Anchovy Butter, Preserved Lemon* 6
Wood-Fired Pink Fire Potatoes Garlic, Rosemary v* 6
Crispy Polenta Parmesan, Lemon Aioli* 6
Tomato Salad Caper, Basil* 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

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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

Burratina Pistachio Pesto, Marinated Tomato,
Basil, Crostini

Beef Carpaccio Porcini Dressing, Parmesan,
Rocket*

Pork Chop Agrodolce Radicchio,
Caper & Semi-Dried Tomato

Linguine Vongole Datterini Tomato,
White Wine, Garlic, Parsley

Crispy Polenta Parmesan, Lemon Aioli
Seasonal Greens, Preserved Lemon

38 per person

To be shared by a minimum of 2 guests

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

TASTE OF DOMENICA

Available all day Sunday

Rosemary Focaccia Black Olive Tapenade vg

Linguine Vongole Datterini Tomato, White Wine,
Garlic, Parsley

Porchetta 'Nduja' Gravy, Oregano,
Roasted Garlic

Seasonal Greens Anchovy Butter,
Preserved Lemon

Wood-Fired Potatoes
Garlic, Rosemary

Lemon Meringue Tart

37 per person

To be shared by a minimum of 2 guests

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

PRE THEATRE MENU

2/3 COURSES 22/27 - PLEASE ASK YOUR SERVER FOR THE MENU

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

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