

TUTTO

SEASONAL INGREDIENTS, UNCOMPLICATED COOKERY, AND A LOVE FOR ITALY WHICH COMES THROUGH IN EVERY BITE. **WELCOME TO TUTTO.**

APERITIVO

CLASSIC NEGRONI VII Hills Gin, Campari, Antica Formula	11.5
APEROL SPRITZ Aperol, Prosecco, Soda	12
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	12
PROSECCO SUPERIORE 125ml	8.5
FRANCIACORTA 61 ROSE 125ml	13.5
FRANCIACORTA CUVÉE PRESTIGE 44 125ml	16

CICCHETTI

NOCELLARA OLIVES (vg) *	4.5
MARCONA ALMONDS (vg) *	4.5
ROSEMARY FOCACCIA Black Olive Tapenade (vg)	5
TRUFFLE AND TALEGGIO PIZZETTE (v)	6
VEGAN 'NDUJA' PIZZETTE (v)	6
ANCHOVIES *	5



ANTIPASTI

ANTIPASTI BOARD (FOR 2)	Italian Cured Meats, Cheese, Black Olive Tapenade, Music Bread 18
SQUASH & GORGONZOLA ARANCINI	Parmesan, Sage (v) 9.5
CELERIAC AND TRUFFLE SALAD	Hazelnut Dressing, Apple, Parmesan * 10.5
BURRATINA	Pistachio Pesto, Marinated Tomatoes, Crostini (v) 12.5
BEEF CARPACCIO	Porcini Dressing, Rocket, Pine Nut, Parmesan * 12.5
WOOD-FIRED GAMBERI ROSSI	Chilli and Garlic Butter * 13.5
CALAMARI	Sea Vegetables, Courgette, Lemon and Pepper Aioli * 12

PASTA E RISOTTO

VENISON RAGU PAPPARDELLE	Juniper, Pecorino 20
JERUSALEM ARTICHOKE RISOTTO	Truffle, Pine Nut, Artichoke Crisps (v) * 19
PRAWN & CRAYFISH PANSOTTI	Bisque, Orange, Saffron 22
SPINACH AND RICOTTA AGNOLOTTI	Cavolo Nero, Wild Mushroom (v) 18

SECONDI

ONGLET TAGLIATA	Polenta, Gremolata, Chianti Sauce * 23
PORTERHOUSE	Chianti Wine Sauce, Rosemary * 12 per 100g
WOOD-FIRED HAKE	Mussels, Crab & Nduja Sauce, Fennel 20
CHICKEN MILANESE	Caper Butter, Parmesan, Sage 20
AUBERGINE PARMIGIANA AL FORNO	Tomato, Basil (v) * 18
DUCK BREAST AGRODOLCE	Pomegranate, Caper, Radicchio * 24

CONTORNI

SEASONAL GREENS	Chilli & Garlic Butter (v) 6
WOOD-FIRED POTATOES	Garlic, Rosemary (vg) * 6
TOMATO PANZANELLA	Grilled Focaccia, Oregano, Caper (vg) 6
CRISPY POLENTA	Lemon Aioli, Black Pepper (v) * 6

(V) - vegetarian (VG) - vegan * - Non gluten containing ingredients. Some of our pastas are available without gluten, please ask your server.

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.



taste of **TUTTO**

CREATED TO BE SHARED

(MINIMUM OF 2 GUESTS)

38^{PP}

BURRATINA (v)

Pistachio Pesto, Marinated Tomatoes, Crostini

BEEF CARPACCIO*

Porcini Dressing, Rocket, Pine Nut, Parmesan

JERUSALEM ARTICHOKE RISOTTO (v)*

Truffle, Pine Nut, Artichoke Crisp

CHICKEN MILANESE

Caper Butter, Parmesan, Sage

CRISPY POLENTA (v)*

Lemon Aioli, Black Pepper

SEASONAL GREENS (v)

Garlic & Chilli Butter



*Let us do the choosing for you –
you're in good hands.*

taste of **DOMENICA**

AVAILABLE ALL DAY SUNDAY
(MINIMUM OF 2 GUESTS)

37^{PP}

ROSEMARY FOCACCIA (vg)

Black Olive Tapenade

PRAWN & CRAYFISH PANSOTTI

Bisque, Orange, Saffron

PORCHETTA

Nduja Gravy, Oregano

SEASONAL GREENS (v)

Garlic & Chilli Butter

WOOD-FIRED POTATOES (v)

Garlic, Rosemary

LEMON MERINGUE TART (v)

PRE-THEATRE MENU

TWO COURSES 24

THREE COURSES 28

ASK YOUR SERVER FOR A MENU

Available Monday - Thursday 5-6:30pm. Not available on bank holidays.

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