



THE
TUTTO
FESTIVE
FEASTING**

festive feasting **TUTTO**



SHARING MENU

65^{PP}

PROSECCO SUPERIORE, ASOLO 125ml

VEGAN 'NDUJA' PIZZETTE (V)

BEEF CARPACCIO *

Porcini Dressing, Parmesan, Rocket, Pine nut

BURRATINA (V)

Walnut Pesto, Blood Orange, Bitter Leaf, Crostini

SPINACH & RICOTTA AGNOLOTTI (V)

Candied Chestnut, Sage, Wild Mushrooms

DUCK BREAST AGRODOLCE *

Pomegranate, Caper, Radicchio

WOOD-FIRED COD

Sea Vegetables, Cannellini Beans, Clams

SEASONAL GREENS (V)

Chilli & Garlic Butter

CRISPY POLENTA *(V)

Lemon Aioli, Black Pepper

ZEPPOLE (V)

Cinnamon Sugar, Plum Jam

SQUASH & GORGONZOLA ARANCINI (V)

Parmesan, Sage

BURRATINA

Walnut Pesto, Blood Orange, Bitter Leaf, Crostini

VENISON RAGU PAPPARDELLE

Juniper, Pecorino

PORCHETTA

Nduja Gravy, Oregano

AUBERGINE PARMIGIANA AL FORNO *(V)

Tomato, Basil

CRISPY POLENTA *(V)

Aioli, Black Pepper

SEASONAL GREENS *(V)

Chilli & Garlic Butter



SHARING MENU

45^{PP}

ASK YOUR SERVER FOR OUR VEGETARIAN AND VEGAN SHARING MENUS

(V) - vegetarian (VE) - 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.



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