

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
BITTER MISTAKE Cynar, Cocchi Torino, Prosecco	11
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	12
ORCHARD BEE Creme de Poire, Honey, Angostura, Prosecco	11
FRANCIACORTA, 61 SATÈN BRUT, GUDIO BERLUCCHI 125ml	12.5
FRANCIACORTA 61 ROSÉ, GUDIO BERLUCCHI 125ml	13.5

CICCHETTI

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



ANTIPASTI

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

PASTA E RISOTTO

VENISON RAGU PAPPARDELLE	Juniper, Pecorino 20
SEAFOOD RISOTTO	Tiger Prawns, Mussels, Crab, Saffron * 22
CARBONARA TAGLIATELLE	Guanciale, Truffle, Egg Yolk 19
SPINACH & RICOTTA AGNOLOTTI	Cavolo Nero, Wild Mushroom (v) 18

SECONDI

ONGLET TAGLIATA	Polenta, Gremolata, Rocket * 22
PORTERHOUSE	Chianti Wine Sauce, Rosemary * 12 per 100g
WOOD-FIRED COD	Anchovies, Cannellini Beans, Clams 22
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
ROCKET & PARMESAN SALAD	Aged Balsamic, Shallot * 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.



CREATED TO BE SHARED

taste of **TUTTO**

(MINIMUM OF 2 GUESTS)

38^{PP}

BURRATINA (v)

Walnut Pesto, Blood Orange, Crostini

BEEF CARPACCIO*

Porcini Dressing, Rocket, Pine Nut, Parmesan

SEAFOOD RISOTTO*

Tiger Prawns, Mussels, Crab, Saffron

CHICKEN MILANESE

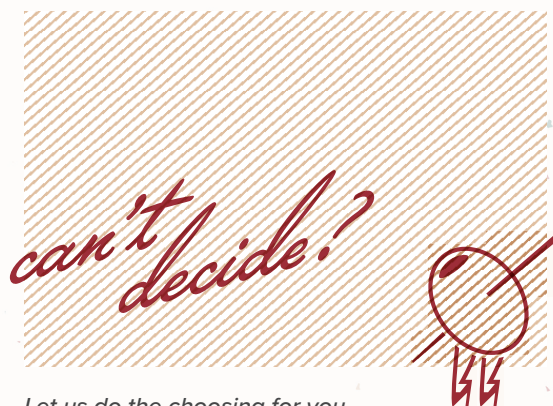
Caper Butter, Parmesan, Sage

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.

Please ask your server for the
vegetarian sharing menu.

SQUASH & GORGONZOLA ARANCINI

Parmesan, Sage

BURRATINA (v)

Walnut Pesto, Blood Orange, Crostini

SPINACH & RICOTTA AGNOLOTTI (v)

Cavalo Nero, Wild Mushrooms

AUBERGINE PARMIGIANA AL FORNO (v)*

Tomato, Basil

CRISPY POLENTA (v)*

Lemon Aioli, Black Pepper

SEASONAL GREENS (v)

Chilli, Garlic

vegetarian taste of **TUTTO**

(MINIMUM OF 2 GUESTS)

34^{PP}



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