



**\*  
THE  
TUTTO  
FESTIVE  
FEASTING**

# *festive feasting* **TUTTO**



## **SHARING MENU**

**65<sup>PP</sup>**

**PROSECCO SUPERIORE, ASOLO** 125ml

**TRUFFLE & TALEGGIO PIZZETTE** (V)

**BEEF CARPACCIO \***

Porcini Dressing, Parmesan, Rocket, Pine Nut

**BURRATINA** (V)

Walnut Pesto, Blood Orange, Crostini

**SPINACH & RICOTTA AGNOLOTTI** (V)

Wild Mushroom, Cavalo Nero

**DUCK BREAST AGRODOLCE \***

Pomegranate, Caper, Radicchio

**WOOD-FIRED COD**

Anchovies, Cannellini Beans, Clams

**SEASONAL GREENS** (V)

Chilli & Garlic Butter

**CRISPY POLENTA** \*(V)

Lemon Aioli, Black Pepper

**ZEPPOLE** (V)

Cinnamon Sugar, Cherry Jam

**SQUASH & GORGONZOLA ARANCINI**

Parmesan, Sage

**BURRATINA** (V)

Walnut Pesto, Blood Orange, Crostini

**VENISON RAGU PAPPARDELLE**

Juniper, Pecorino

**PORCHETTA**

Nduja Gravy, Oregano

**AUBERGINE PARMIGIANA AL FORNO** \*(V)

Tomato, Basil

**CRISPY POLENTA** \*(V)

Lemon Aioli, Black Pepper

**SEASONAL GREENS** \*(V)

Chilli & Garlic Butter



## **SHARING MENU**

**45<sup>PP</sup>**

**ASK YOUR SERVER FOR OUR VEGETARIAN AND VEGAN SHARING MENUS**

(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.



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