

sundays at 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, 61 SATÈN BRUT 125ml	12.5

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
PRAWN & CRAYFISH PANSOTTI	Bisque, Orange, Saffron 22
SEAFOOD RISOTTO	Mussels, Crab, Prawns, Saffron * 20
SPINACH & RICOTTA CANNELLONI	(To Share) Tomato, Parmesan 12pp
LASAGNA AL FORNO	(To Share) Bolognese, Bechamel, Parmesan 14pp

SECONDI

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
BEEF CHEEKS	Parmesan Polenta, Red Wine Jus, Gremolata * 22
PORCHETTA	Spinach & Garlic, Nduja Gravy 21

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

38^{PP}

(MINIMUM OF 2 GUESTS)

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

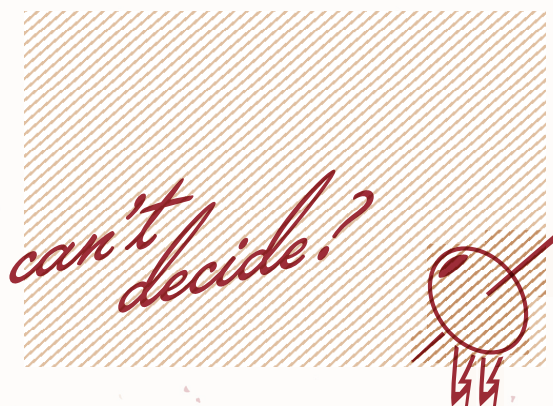
Caper Butter, Parmesan, Sage

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.*

SQUASH & GORGONZOLA ARANCINI

Parmesan, Sage

BURRATINA

Pistachio Pesto, Marinated Tomatoes, Crostini

JERUSALEM ARTICHOKE RISOTTO

Truffle, Pine Nuts, Artichoke Crisps *

AUBERGINE PARMIGIANA AL FORNO

Tomato, Basil *

CRISPY POLENTA

Lemon Aioli, Black Pepper *

SEASONAL GREENS

Chilli, Garlic

vegetarian taste of **TUTTO**

(MINIMUM OF 2 GUESTS)

34^{PP}



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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