

# sundays at TUTTO

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

## APERITIVO

<b>CLASSIC NEGRONI</b> VII Hills Gin, Campari, Antica Formula	11.5
<b>BITTER MISTAKE</b> Cynar, Cocchi Torino, Prosecco	11
<b>LIMONCELLO SPRITZ</b> Limoncello, Prosecco, Soda	12
<b>ORCHARD BEE</b> Creme de Poire, Honey, Angostura, Prosecco	11
<b>FRANCIACORTA, 61 SATÈN BRUT, GUDIO BERLUCCHI</b> 125ml	12.5
<b>FRANCIACORTA 61 ROSÉ, GUDIO BERLUCCHI</b> 125ml	13.5

## CICCHETTI

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



## ANTIPASTI

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

## PASTA E RISOTTO

<b>VENISON RAGU PAPPARDELLE</b>	Juniper, Pecorino	20
<b>PRAWN &amp; CRAYFISH PANSOTTI</b>	Bisque, Orange, Saffron	22
<b>SEAFOOD RISOTTO</b>	Mussels, Crab, Prawns, Saffron *	22
<b>SPINACH &amp; RICOTTA CANNELLONI</b>	(To Share) Tomato, Parmesan	12pp
<b>LASAGNA AL FORNO</b>	(To Share) Bolognese, Bechamel, Parmesan	14pp

## SECONDI

<b>PORTERHOUSE</b>	Chianti Wine Sauce, Rosemary *	12 per 100g
<b>WOOD-FIRED COD</b>	Anchovies, Cannellini Beans, Clams	22
<b>CHICKEN MILANESE</b>	Caper Butter, Parmesan, Sage	20
<b>AUBERGINE PARMIGIANA AL FORNO</b>	Tomato, Basil (v) *	18
<b>BEEF CHEEKS</b>	Parmesan Polenta, Red Wine Jus, Gremolata *	22
<b>PORCHETTA</b>	Spinach & Garlic, Nduja Gravy	21

## CONTORNI

<b>SEASONAL GREENS</b>	Chilli & Garlic Butter (v)	6
<b>WOOD-FIRED POTATOES</b>	Garlic, Rosemary (vg) *	6
<b>ROCKET &amp; PARMESAN SALAD</b>	Aged Balsamic, Shallots *	6
<b>CRISPY POLENTA</b>	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<sup>PP</sup>**

### **BURRATINA** (v)

Walnut Pesto, Blood Orange, Crostini

### **BEEF CARPACCIO\***

Porcini Dressing, Rocket, Pine Nut, Parmesan

### **SEAFOOD RISOTTO\***

Tiger Prawns, Mussels, Crab, Saffron

### **CHICKEN MILANESE**

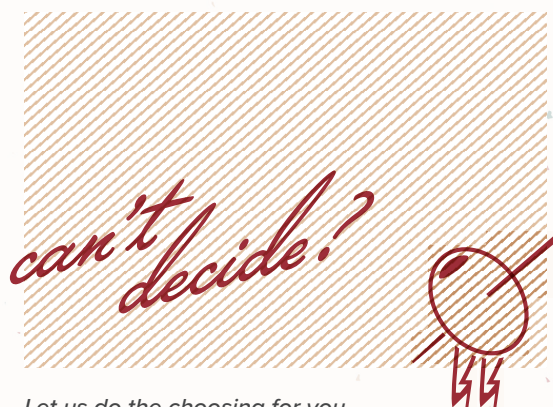
Caper Butter, Parmesan, Sage

### **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<sup>PP</sup>**



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