

# feasting menu TUTTO



## LIU SHARING MENU

65<sup>PP</sup>

**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**

Parmesan, Sage

**BURRATINA** (V)

Walnut Pesto, Blood Orange, Bitter Leaf, Crostini

**VENISON RAGU PAPPARDELLE**

Juniper, Pecorino

**CHICKEN MILANESE**

Caper Butter, Parmesan, Sage

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

Tomato, Basil

**CRISPY POLENTA** \*(V)

Aioli, Black Pepper

**SEASONAL GREENS** \*(V)

Chilli & Garlic Butter



## toni SHARING MENU

45<sup>PP</sup>

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.



# TUTTO

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

## SHARING MENU

**PROSECCO SUPERIORE, ASOLO** 125ml

**VEGAN 'NDUJA' PIZZETTE** (V)

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**BEEF CARPACCIO** \*

Porcini Dressing, Parmesan, Rocket, Pine nut

**BURRATINA** (V)

Walnut Pesto, Blood Orange, Bitter Leaf, Crostini

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**SPINACH & RICOTTA AGNOLOTTI** (V)

Candied Chestnut, Sage, Wild Mushrooms

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**DUCK BREAST AGRODOLCE** \*

Pomegranate, Caper, Radicchio

**WOOD-FIRED COD**

Sea Vegetables, Cannellini Beans, Clams

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**SEASONAL GREENS** (V)

Chilli & Garlic Butter

**CRISPY POLENTA** \*(V)

Lemon Aioli, Black Pepper

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**ZEPPOLE** (V)

Cinnamon Sugar, Plum Jam


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# TUTTO

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

## SHARING MENU

### SQUASH & GORGONZOLA ARANCINI

Parmesan, Sage

### BURRATINA (V)

Walnut Pesto, Blood Orange, Bitter Leaf, Crostini

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### VENISON RAGU PAPPARDELLE

Juniper, Pecorino

### CHICKEN MILANESE

Caper Butter, Parmesan, Sage

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

Tomato, Basil

### CRISPY POLENTA \*(V)

Aioli, Black Pepper

### SEASONAL GREENS \*(V)

Chilli & Garlic Butter

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

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