TUTTO

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

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CICCHETTI

TUTTO NEGRONI VII Hills Gin, Campari, Antica Formula	12	NOCELLARA OLIVES (vg) *	4.5
BITTER MISTAKE Cynar, Cocchi Torino, Prosecco	11	MARCONA ALMONDS (vg) *	4.5
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	12	ROSEMARY FOCACCIA Black Olive Tapenade (vg)	5.5
FRANCIACORTA, 61 SATÈN BRUT, GUDIO BERLUCCHI 125ml	12.5	TRUFFLE & TALEGGIO PIZZETTE (V)	6.5
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ANTIPASTI

4 4 7	ANTIPASTI BOARD (FOR 2)	Italian Cured Meats & Cheese, Black Olive, Music Bread 18

SCAMORZA & VEGAN 'NDUJA ARANCINI Parmesan, Herb Aioli (v) 8.5

FENNEL & ARTICHOKE SALAD Pecorino Romano, Pumpkin Seed, Chilli & Orange Dressing (v) * 9

BEEF CARPACCIO Porcini Dressing, Rocket, Pine Nut, Parmesan * 12.5

WOOD-FIRED SARDINES Salmoriglio, Sultana, Smoked Tomato, Focaccia 8

BURRATINA Pea & Broad Bean Pesto, Smoked Almond, Crostini (v) 12

PASTA E RISOTTO

SPTCY TOMATO RTGATONT	Vegan 'Nduja Stracciatella Black Penner (v) 14

LOBSTER & CRAYFISH TAGLIATELLE Saffron, Datterini Tomato, Bisque 20

WILD GARLIC RISOTTO Asparagus, Parmesan, Hazelnut (v) * 16

BEEF RAGU PAPPARDELLE Pecorino Romano, Rosemary 17

SPAGHETTI VONGOLE Clams, Cherry Tomato, Garlic, White Wine 18

SECONDI

PORTERHOUSE Gremolata, Rosemary * 12 per 100g

BREAM AQUA PAZZA Fennel, Datterini Tomato, Agretti * 22

CHICKEN MILANESE Caper Butter, Parmesan, Sage 20

ZUCCHINI RIPIENI Pistachio, Spinach, Basil, Taleggio (v) 18

LAMB RUMP AGRODOLCE Oregano, Caponata * 26

CONTORNI

SEASONAL GREENS Garlic, Chilli (v) 6

WOOD-FIRED POTATOES Garlic, Rosemary (vg) * 6.5

ROCKET & PARMESAN SALAD. Aged Balsamic, Shallot (v) * 6



CREATED TO BE SHARED



(MINIMUM OF 2 GUESTS)

(35.5^{PP})

BURRATINA (v)

Pea & Broad Bean Pesto, Smoked Almond, Crostini

BEEF CARPACCIO*

Porcini Dressing, Rocket, Pine Nut, Parmesan

WILD GARLIC RISOTTO *

Asparagus, Parmesan, Hazelnut & Truffle Dressing (v)

CHICKEN MILANESE

Caper Butter, Parmesan, Sage

WOOD-FIRED POTATOES (vg)*

Garlic, Rosemary

SEASONAL GREENS (v)

Garlic, Chilli

can the choosing for you -

Let us do the choosing for you – you're in good hands.

Please ask your server for the **vegan** sharing menu.

SCAMORZA & VEGAN 'NDUJA ARANCINI (v)

Parmesan, Herb Aioli

BURRATINA (v)*

Pea & Broad Bean Pesto, Smoked Almond, Crostini

WILD GARLIC RISOTTO (v)*

Asparagus, Parmesan, Hazelnut

ZUCCHINI & RIPIENI (v)*

Pistachio, Spinach, Basil, Taleggio

WOOD-FIRED POTATOES (vq)*

Garlic, Rosemary

SEASONAL GREENS (v)

Garlie, Chilli

vegetarian taste of TUTTO

(MINIMUM OF 2 GUESTS)

31.5^{PP}

