

sundays at TUTTO

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

APERITIVO

TUTTO NEGRONI VII Hills Gin, Campari, Antica Formula	12
BITTER MISTAKE Cynar, Cocchi Torino, Prosecco	11
LIMONCELLO SPRITZ Limoncello, Prosecco, Soda	12
FRANCIACORTA, 61 SATÈN BRUT, GUDIO BERLUCCHI 125ml	12.5

CICCHETTI

NOCELLARA OLIVES (vg) *	4.5
MARCONA ALMONDS (vg) *	4.5
ROSEMARY FOCACCIA Black Olive Tapenade (vg)	5.5
TRUFFLE & TALEGGIO PIZZETTE (v)	6.5

ANTIPASTI

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 GAMBERI ROSSI	Chilli & Garlic Butter * 13
WOOD-FIRED SARDINES	Salmoriglio, Sultana, Smoked Tomato, Focaccia 8
BURRATINA	Pea & Broad Bean Pesto, Smoked Almond, Crostini (v) 12

PASTA E RISOTTO

SPICY TOMATO RIGATONI	Vegan 'Nduja, Stracciatella, Black Pepper (v) 14
LOBSTER & CRAYFISH TAGLIATELLE	Saffron, Datterini Tomato, Bisque 20
WILD GARLIC RISOTTO	Asparagus, Parmesan, Hazelnut (v) * 16
SPAGHETTI VONGOLE	Clams, Cherry Tomato, Garlic, White Wine 18
SPINACH & RICOTTA CANNELLONI	(To Share) Tomato, Parmesan 12pp
LASAGNA AL FORNO	(To Share) Bolognese, Bechamel, Parmesan, Truffle, Egg Yolk 14pp

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
PORCHETTA	Spinach & Garlic, 'Nduja Gravy 21

CONTORNI

SEASONAL GREENS	Garlic, Chilli (v) 6
WOOD-FIRED POTATOES	Garlic, Rosemary (vg) * 6.5
ROCKET & PARMESAN SALAD	Aged Balsamic, Shallot (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)

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



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 (vg)*

Garlic, Rosemary

SEASONAL GREENS (v)

Garlic, Chilli

vegetarian taste of **TUTTO**

(MINIMUM OF 2 GUESTS)

31.5^{PP}



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