



Tutta

APERITIVO HOUR

MONDAY - FRIDAY 4PM - 6PM
COCKTAILS & CICHETTI

Tutta APERITIVO HOUR

Join us from 4–6pm, Monday to Friday, for a slice of Italian tradition in Brighton. Sip signature Italian cocktails at £8, from crisp Negronis to zesty spritzes, perfectly paired with classic cicchetti. Think golden arancini, wood-fired sardines and truffle & taleggio pizzette, fresh from our oven.

COCKTAILS

APEROL SPRITZ

8

Aperol, Prosecco, Soda

NEGRONI

8

VII Hills Gin, Antica Formula, Campari

ITALIAN PIMM'S

8

Aperol, Averna, Cucumber & Watermelon Soda

TRIPLE ROSE NEGRONI

8

Malfy Rosa, Rosé Wine, Starlino Rosa, Cocchi Rosa, Rosemary

CUCUMBER & MINT SPRITZ

8

Coconut Takamaka Rum, Cocchi Americano, Branca, Absinthe, Cucumber, Soda, Prosecco

SUMMER SMOKE

8

Galliano, Briottet Creme de Peche, Aperol, Mezcal, Cocchi Torino

CICCHETTI

NOCELLARA OLIVES (vg) *

4.5

ROSEMARY FOCACCIA

5.5

Black Olive Tapenade (v)

TRUFFLE & TALEGGIO PIZZETTE

6.5

Truffle Butter, Taleggio (v)

SCAMORZA & VEGAN 'NDUJA ARANCINI

8.5

Parmesan, Herb Aioli (v)

WOOD-FIRED SARDINES

8

Salmoriglio, Sultana, Smoked Tomato, Focaccia

ANTIPASTI BOARD

18

(FOR TWO TO SHARE)

Italian Cured Meats & Cheese, Black Olive, Music Bread

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes & drinks to accommodate dietary needs, we run an open kitchen and bar 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.