

# TUTTO

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

## APERITIVO

<b>TUTTO 75</b> Elephant Gin, St Germain, Franciacorta, Thyme	<b>14</b>
<b>AMARO SOUR</b> Charred Orange 58 & Co. Gin, Amaro Montenegro	<b>13</b>
<b>PETAL &amp; STEM</b> 58 & Co. Apple & Hibiscus Gin, Chambord, Rhubarb	<b>12.5</b>
<b>LIMONCELLO SPRITZ</b> Limoncello, Prosecco, Soda	<b>13</b>

## CICCHETTI

<b>NOCELLARA OLIVES</b> (vg) *	<b>4.5</b>
<b>MARCONA ALMONDS</b> (vg) *	<b>4.5</b>
<b>ROSEMARY FOCACCIA</b> Black Olive Tapenade (vg)	<b>5.5</b>
<b>TRUFFLE &amp; TALEGGIO PIZZETTE</b> (v)	<b>6.5</b>

## ANTIPASTI

<b>ANTIPASTI BOARD (FOR 2)</b>	Italian Cured Meats & Cheese, Black Olive, Music Bread <b>22</b>
<b>SCAMORZA &amp; VEGAN 'NDUJA ARANCINI</b>	Parmesan, Herb Aioli (v) <b>8.5</b>
<b>FENNEL &amp; ARTICHOKE SALAD</b>	Pecorino Romano, Pumpkin Seed, Chilli & Orange Dressing (v) * <b>9</b>
<b>BEEF CARPACCIO</b>	Porcini Dressing, Rocket, Pine Nut, Parmesan * <b>12.5</b>
<b>WOOD-FIRED GAMBERI ROSSI</b>	Chilli & Garlic Butter * <b>13</b>
<b>CITRUS CURED SEABASS</b>	Salmoriglio, Smoked Tomato & Sultana <b>11.5</b>
<b>BURRATINA</b>	Pea & Broad Bean Pesto, Smoked Almond, Crostini (v) <b>12</b>

## PASTA E RISOTTO

<b>SPICY TOMATO RIGATONI</b>	Vegan 'Nduja, Stracciatella, Black Pepper (v) <b>14</b>
<b>TAGLIATELLE AMATRICIANA</b>	Guanciale, Aged Parmesan <b>16</b>
<b>BBQ CORN &amp; SAFFRON RISOTTO</b>	Ricotta Salata, Orange (v) * <b>16</b>
<b>BEEF RAGU PAPPARDELLE</b>	Pecorino Romano, Rosemary <b>18</b>
<b>SPAGHETTI VONGOLE</b>	Clams, Cherry Tomato, Garlic, White Wine <b>19</b>

## SECONDI

<b>PORTERHOUSE</b>	Gremolata, Rosemary * <b>12 per 100g</b>
<b>BREAM AQUA PAZZA</b>	Mussels, Fennel, Datterini Tomato, Agretti * <b>22</b>
<b>CHICKEN MILANESE</b>	Caper Butter, Parmesan, Sage <b>20</b>
<b>ZUCCHINI RIPIENI</b>	Pistachio, Spinach, Basil, Taleggio (v) <b>18</b>
<b>LAMB RUMP AGRODOLCE</b>	Oregano, Caponata * <b>26</b>

## CONTORNI

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

(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<sup>PP</sup>**

## **BURRATINA** (v)

Pea & Broad Bean Pesto, Smoked Almond, Crostini

## **BEEF CARPACCIO\***

Porcini Dressing, Rocket, Pine Nut, Parmesan

## **BBQ CORN & SAFFRON RISOTTO** (v)\*

Ricotta Salata, Orange

## **CHICKEN MILANESE**

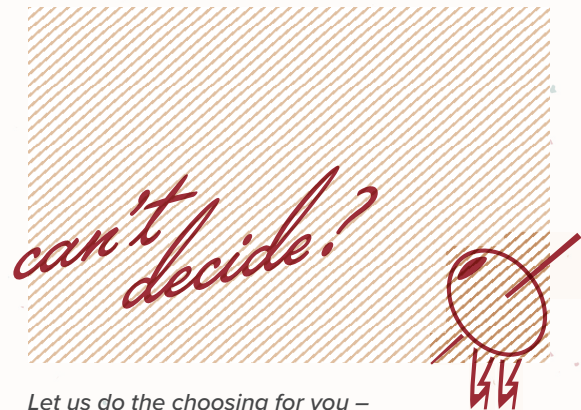
Caper Butter, Parmesan, Sage

## **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

## **BBQ CORN & SAFFRON RISOTTO** (v)\*

Ricotta Salata, Orange

## **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)

**32.5<sup>PP</sup>**



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