

sharing menu TUTTO



SHARING MENU

65^{PP}

PROSECCO SUPERIORE ASOLO 125ml
TRUFFLE & TALEGGIO PIZZETTE (V)

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

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

SPAGHETTI VONGOLE
Clams, Cherry Tomato, Garlic, White Wine

CHICKEN MILANESE
Caper Butter, Parmesan, Sage

BREAM AQUA PAZZA *
Mussels, Fennel, Datterini Tomato, Agretti

SEASONAL GREENS (V)
Garlic, Chilli

WOOD-FIRED POTATOES * (VG)
Garlic, Rosemary

CHERRY & AMARETTO TIRAMISU
Maraschino, Cocoa, Coffee



SHARING MENU

45^{PP}

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

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

BEEF RAGU PAPPARDELLE
Pecorino Romano, Rosemary

BBQ CORN & SAFFRON RISOTTO (V)*
Ricotta Salata, Orange

CHICKEN MILANESE
Caper Butter, Parmesan, Sage

SEASONAL GREENS (V)
Garlic, Chilli

WOOD-FIRED POTATOES (VG)
Garlic, Rosemary

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.