

sundays at TUTTO

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

APERITIVO

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

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 22
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
CITRUS CURED SEABASS	Salmoriglio, Smoked Tomato & Sultana 11.5
BURRATINA	Pea & Broad Bean Pesto, Smoked Almond, Crostini (v) 12

PASTA E RISOTTO

SPICY TOMATO RIGATONI	Vegan 'Nduja, Stracciatella, Black Pepper (v) 14
TAGLIATELLE AMATRICIANA	Guanciale, Aged Parmesan 16
BBQ CORN & SAFFRON RISOTTO	Ricotta Salata, Orange (v) * 16
SPAGHETTI VONGOLE	Clams, Cherry Tomato, Garlic, White Wine 19
SPINACH & RICOTTA CANNELLONI	(To Share) Tomato, Parmesan 12pp
LASAGNA AL FORNO	(To Share) Bolognese, Bechamel, Parmesan 14pp

SECONDI

PORTERHOUSE	Gremolata, Rosemary * 12 per 100g
BREAM AQUA PAZZA	Mussels, 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.



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

BBQ CORN & SAFFRON RISOTTO (v)*

Ricotta Salata, Orange

CHICKEN MILANESE

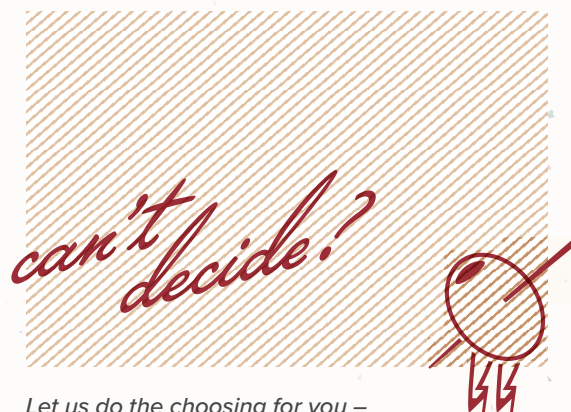
Caper Butter, Parmesan, Sage

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^{PP}



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