

BRING EVERYONE

Tutto

EAT EVERYTHING

APERITIVO

TUTTO 75 Peach, Lime, Franciacorta Brut	14.5
AMARO SOUR Charred Orange & Cacao Elephant Gin, Amaro	13.5
RHUBARB GIMLET 58 & Co. Apple & Hibiscus Gin, 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 Tapenade, Music Bread	22
SCAMORZA & VEGAN 'NDUJA ARANCINI Parmesan, Herb Aioli (v)	8.5
BURRATINA Pea & Broad Bean Pesto, Smoked Almond, Crostini (v)	12
BEEF CARPACCIO Porcini Dressing, Rocket, Pine Nut, Parmesan *	12.5
WOOD-FIRED KING PRAWNS Chilli & Garlic Butter *	13
CRISPY FRIED CALAMARI Samphire, Bergamot Mayonnaise *	11.5
FENNEL & ARTICHOKE SALAD Pecorino Romano, Pumpkin Seed, Chilli & Orange Dressing (v) *	9

PASTA & RISOTTO

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

SECONDI

PORTERHOUSE Gremolata, Rosemary *	12 per 100g
ROASTED COD PUTTANESCA Basil & Garlic Butter *	20
CHICKEN MILANESE Caper Butter, Parmesan, Sage	20
AUBERGINE COTOLETTA Basil Chilli Crisp, Fennel (vg)	16
LAMB RUMP AGRODOLCE Oregano, Caponata *	26

CONTORNI

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

**TASTE OF TUTTO FEASTING MENUS**

Trust us to deliver a true Italian feast — dish after dish. Sit back, pour a glass, and enjoy.
To be shared between **multiples of two**.

TASTE OF TUTTO**BEEF CARPACCIO** ***BURRATINA** (V)**BEEF RAGU PAPPARDELLE****BBQ CORN & SAFFRON
RISOTTO** (V) ***CHICKEN MILANESE****SEASONAL GREENS &
WOOD-FIRED POTATOES** (V)*/(VG) ***40^{PP}****VEGETARIAN TASTE OF TUTTO****SCAMORZA & VEGAN 'NDUJA
ARANCINI** (V)**BURRATINA** (V)**SPICY TOMATO RIGATONI** (V)**BBQ CORN & SAFFRON
RISOTTO** (V) ***AUBERGINE COTOLETTA** (VG)**SEASONAL GREENS &
WOOD-FIRED POTATOES** (V)*/(VG) ***37^{PP}****VEGAN? WE'VE GOT A MENU JUST FOR YOU – PLEASE ASK YOUR SERVER.**

(V) - vegetarian (VG) - vegan * - Non gluten containing ingredients. Some of our pastas are available without gluten, please ask your server. Please inform your server of any allergies or dietary needs. While we take care to accommodate, our open kitchen means we can't guarantee allergen-free dishes. A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.

