

BRING EVERYONE

Tutta

EAT EVERYTHING

SNACKS

- Focaccia and Extra Virgin Olive Oil** (VG) 6
Gordal Olives (VG) 4.5
Marcona Almonds (VG) 4.5
Salumeria We carefully source beautiful, seasonal salumi from a network of small artisan producers across Italy. Please see our blackboard for today's selection. All sliced to order.

TO START

- Chickpea Farinata**, caramelised onion, trapanese, walnut (GF/VG) 8
Buffalo Mozzarella, Jerusalem artichoke, hazelnut pesto (GF/V) 12
Tuna Crudo, winter citrus, Calabrian chilli & pistachio (GF) 15
Suppli' alla Vodka, guanciale, herb emulsion 10
Calamari Fritti, bergamot mayo (GF) 12
Grilled Prawns, nduja butter (GF) 15
Mortadella Pizzette, pistachio, burrata 15
Potato Pizzette, confit garlic, rosemary, Parmesan (V/VGO) 13

PASTA

- Chestnut Agnolotti**, wild mushrooms, porcini butter, sage (V) 13
Cavatelli Cavolo Nero, raisins, pine nuts, capers, chilli (V/VGO) 12
Fregola, mussels, fennel, lemon, herbs 14
Rigatoni alla Zozzona, sausage, guanciale, Parmesan, chilli 14

LARGE PLATES

- Chicken Milanese**, sage & caper butter 22
Grilled Lamb Chops, cannellini beans, jus, salsa verde (GF) 27
Roasted Cod, clams & borlotti (GF) 23
Baked Aubergine Rollatini, spinach, ricotta, tomato, basil (GF/V/VGO) 19
Grilled Pork Chop, tenderstem broccoli (GF) 24

SIDES

- Fried Potatoes**, confit garlic, pecorino (VGO) 6
Radicchio, walnut, aged balsamic (GF/VG) 6
Cavolo Nero, lemon, garlic (GF/VG) 6



(V) - vegetarian (VG) - vegan (VGO) - vegan option available (GF) - 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.



TASTE OF TUTTO

Trust us to deliver a true Italian feast - dish after dish. Sit back, pour a glass, and enjoy.
Our Taste of Tutto Feasts are to be shared between **multiples of two**.

TASTE OF TUTTO FEASTING MENU 39^{PP}

TO SHARE

Buffalo Mozzarella, Jerusalem artichoke, hazelnut pesto (GF/V)

Tuna Crudo, winter citrus, Calabrian chilli & pistachio (GF)

Suppli' alla Vodka, guanciale, herb emulsion

Mortadella Pizzette, pistachio, burrata

Rigatoni alla Zozzona, sausage, guanciale, Parmesan, chilli

Chicken Milanese, sage & caper butter

SIDES

Fried Potatoes, confit garlic, pecorino (VGO)

Cavolo Nero, lemon, garlic (GF/VG)

VEGETARIAN TASTE OF TUTTO 35^{PP}

TO SHARE

Focaccia and Extra Virgin Olive Oil (VG)

Buffalo Mozzarella, Jerusalem artichoke, hazelnut pesto (GF/V)

Chickpea Farinata, caramelised onion, trapanese, walnut (GF/VG)

Potato Pizzette, confit garlic, rosemary, parmesan (V/VGO)

Cavatelli Cavolo Nero, raisins, pine nuts, capers, chilli (V/VGO)

Grilled Aubergine Rollatini, spinach, ricotta, tomato, basil (GF/V/VGO)

SIDES

Radicchio, walnut, aged balsamic (GF/VG)

Cavolo Nero, lemon, garlic (GF/VG)

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