

BRING EVERYONE

*Tutto*

EAT EVERYTHING

COCKTAILS

**Negroni**, 58 & Co. London Dry gin, Campari, Tutto vermouth blend **10**

**Melon Cello Spritz**, Tutto Melon Cello, lemon, prosecco, soda **11**

**Gordal Olives** (VG/GF) **4.5**

**Marcona Almonds** (VG) **4.5**

**Pane Con Pomodoro** (VG) **6**

**Focaccia, Extra Virgin Olive Oil** (VG) **6**

**Grissini Sticks, Lardo, Parmigiano Reggiano** **6**

**Garlic Bread** (V) **6**

**Sausage Stuffed Fried Olives**, whipped ricotta **8**

**Cacio e Pepe Arancini**, pecorino cream (V) **9**

**Mortadella Skewers**, agrodolce, toasted pistachios (GF) **9**

**Marinated White Anchovies**, pink peppercorns, pepperoncini chilli (GF) **10**

**Prosciutto di Parma**, cantaloupe melon, charred orange, citrus & Aleppo pepper (GF) **13**

**Burrata di Bufala**, wild garlic pesto (V/GF) **12**

**Sicilian Caponata**, almond puree, basil (VG/GF) **8**

**Tuna Crudo**, Italian ponzu, ruby grapefruit, manzanilla olive, Campari (GF) **15**

**Kingfish Crudo**, wild fennel & green peppercorn dressing (GF) **16**

**Fritto Misto di Mare**, Calabrian chilli aioli **12 / 16**

**Octopus Insalata**, Sicilian olives, broad beans, lemon vinaigrette (GF) **16**

**Paccheri**, wild garlic pesto, mascarpone, peas, crispy guanciale (VO) **14 / 21**

**Pappardelle**, wild fennel & sausage ragu bianco **15 / 22**

**Casarecce**, Calabrian red chilli & pomodoro (V/VGO) **13 / 20**

**Risotto Milanese**, gambero Rosso di Mazara (GF) **28**

Gluten free pasta available

**Grilled Swordfish**, puttanesca sauce (GF) **26**

**Veal Saltimbocca**, Marsala & pink peppercorn sauce (GF) **24**

**Confit Ciambotta**, mozzarella, courgette, tomato, oregano (V/VGO/GF) **20**

**Chicken Parmigiana**, nduja, tomato, basil pesto, whipped ricotta **23**

**Steak Florentine** 700g - **70** 1 kg - **100** (GF)

Sauces: gorgonzola cheese sauce or salsa verde (GF) **3.5 each**

**Panzanella Salad** (V) **7.5**

**Garlic Roasted Potatoes**, Parmesan (V/GF) **6.5**

**Italian Leaves**, white balsamic, Parmesan, almonds (V/VGO/GF) **6.5**



(V) - vegetarian (VG) - vegan (VO) - vegetarian option available (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.

### FEASTING MENU

39 per person

**Focaccia, Extra Virgin Olive Oil** (VG)

**Cacio e Pepe Arancini**, pecorino cream (V)

**Sicilian Caponata**, almond puree, basil (VG/GF)

**Prosciutto di Parma**, cantaloupe melon, charred orange, citrus & Aleppo pepper (GF)

**Marinated White Anchovies**, pink peppercorns, pepperoncini chilli (GF)

**Paccheri**, wild garlic pesto, mascarpone, peas, crispy guanciale (VO)

**Chicken Parmigiana**, nduja, tomato, basil pesto, whipped ricotta

**Garlic Roasted Potatoes**, Parmesan (V/GF)

Add **Steak Florentine**, salsa verde (GF) +20 per person supplement

### VEGETARIAN

37 per person

**Focaccia, Extra Virgin Olive Oil** (VG)

**Cacio e Pepe Arancini**, pecorino cream (V)

**Sicilian Caponata**, almond puree, basil (VG/GF)

**Radicchio & Red Chicory Leaves**, blood orange & pomegranate (VG/GF)

**Burrata di Bufala**, wild garlic pesto (V/GF)

**Casarecce**, Calabrian red chilli & pomodoro (V/VGO)

**Confit Ciambotta**, mozzarella, courgette, tomato, oregano (V/VGO/GF)

**Garlic Roasted Potatoes**, Parmesan (V/GF)

### VEGAN

37 per person

**Focaccia, Extra Virgin Olive Oil** (VG)

**Grissini sticks** (VG)

**Sicilian Caponata**, almond puree, basil (VG/GF)

**Radicchio & Red Chicory Leaves**, blood orange & pomegranate (VG/GF)

**Stuffed Romero Pepper**, orzo, harissa, chilli oil (VG)

**Casarecce**, Calabrian red chilli & pomodoro (VG)

**Confit Ciambotta**, courgette, tomato, oregano (V/VGO/GF)

**Garlic Roasted Potatoes** (VG/GF)

### SUPERIORE

65 per person

**Pane Con Pomodoro**

**Mortadella Skewers**, agrodolce, toasted pistachios (GF)

**Tuna Crudo**, Italian ponzu, ruby grapefruit, manzanilla olive, Campari (GF)

**Prosciutto di Parma**, cantaloupe melon, charred orange, citrus & Aleppo pepper (GF)

**Risotto Milanese**, gambero Rosso di Mazara (GF)

**Steak Florentine**, salsa verde (GF)

**Garlic Roasted Potatoes**, Parmesan (V/GF)

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