

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**

**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, chilli (GF) **10**

**Prosciutto di Parma**, cantaloupe melon, 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**

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

**Octopus Insalata**, Sicilian olives, broad beans and 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, sun dried tomato, capers, ricotta salata (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**, tomato, capers, focaccia (VG) **7.5**

**Garlic Roasted Potatoes**, Parmesan (V) **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.