

Sundays at Tutto

Gordal Olives (VG/GF) 4.5

Marcona Almonds (VG) 4.5

Focaccia, Extra Virgin Olive Oil (VG) 6

Antipasti Board

Selection of meats, Italian cheeses, Gordal olives, marinated artichokes, roasted romero peppers

28 to share

Burrata di Bufala, datterini tomatoes, balsamic (GF) **12**

Radicchio & Red Chicory Leaves, blood orange & pomegranate (VG/GF) **9**

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

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

Fried Calamari, lemon aioli **11**

'Nduja Flat Bread, smoked mozzarella, basil **10**

ROASTS

Garlic Roasted Porchetta, salsa verde, burnt lemon (GF) **22 / 40** to share

Roast Leg of Lamb, rosemary polenta, Italian sausage & caper jus (GF) **24 / 46** to share

Stuffed Romero Pepper, orzo, harissa, chilli oil (VG) **18**

Served with garlic roasted potatoes, Parmesan & spring greens

Paccheri, wild garlic pesto, mascarpone, peas, crispy guanciale (GFO) **21**

Beef Lasagne **21**

Lobster Casarecce Pasta, tomato & soft herb sauce (GFO) **28**

Spaghetti Carbonara, guanciale, Parmesan (GFO) **20**

Chocolate Hazelnut Tiramisu (V) 9.5

Ice Cream (V) and Sorbet (VG) 3 per scoop



(V) - vegetarian (VG) - vegan (VGO) - vegan option available (GF) - Non gluten containing ingredients (GFO) - gluten free option available
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.

