

# 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

**22** to share

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

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

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

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

**Fried Calamari**, lemon aioli **11**

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

## ROASTS

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

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

**Stuffed Romero Pepper**, orzo, harissa, almond puree, 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**

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

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



(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.

