



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 purée, basil (VG)

Prosciutto di Parma, cantaloupe melon, charred orange, citrus & Aleppo pepper

Marinated White Anchovies, pink peppercorns, chilli

Tagliatelle Verde, asparagus, peas, whipped goat's curd & pistachio pangrattato (V/VGO)

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

Garlic Roasted Potatoes, Parmesan (V)

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 purée, basil (VG)

Radicchio & Red Chicory Leaves, orange & pomegranate (VG)

Burratina, grilled peach, mint pesto, salted almond & chilli dressing (V)

Casarecce, Calabrian red chilli, sun-dried tomatoes, capers, ricotta salata (V/VGO)

Aubergine Ripiene, three cheese, tomato (V/VGO)

Garlic Roasted Potatoes, Parmesan (V)

VEGAN

37 per person

Focaccia, Extra Virgin Olive Oil (VG)

Pane Con Pomodoro (VG)

Sicilian Caponata, almond purée, basil (VG)

Radicchio & Red Chicory Leaves, orange & pomegranate (VG)

Panzanella Salad, tomato, capers, focaccia (VG)

Casarecce, Calabrian red chilli, sun dried tomato, capers (VG)

Aubergine Ripiene, tomato (VG)

Garlic Roasted Potatoes (VG)

SUPERIORE

65 per person

Pane Con Pomodoro (VG)

Mortadella Skewers, agrodolce, toasted pistachios

Tuna Crudo, limocello, preserved lemon, Sicilian pistachios

Prosciutto di Parma, cantaloupe melon, citrus & Aleppo pepper

Risotto Milanese, gambero Rosso di Mazara

Steak Florentine, salsa verde

Garlic Roasted Potatoes, Parmesan (V)

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