

Sundays at Tutto

Gordal Olives (VG) 4.5

Marcona Almonds (VG) 4.5

Focaccia, Extra Virgin Olive Oil (VG) 6

Antipasti Board

Selection of cured meats, Italian cheeses, Gordal olives, sun-dried tomatoes, roasted Romero peppers

22 to share

Burratina, grilled peach, mint pesto, salted almond & chilli dressing (V) **12**

Grilled Calamari, 'nduja, lardo, Romano peppers & Lilliput capers **12**

Sicilian Caponata, almond purée, basil (VG) **8**

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

Tuna Crudo, limoncello, preserved lemon, Sicilian pistachios **15**

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

ROASTS

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

Roast Lamb Shoulder, rosemary polenta, Italian sausage & caper jus **24 / 46** to share

Aubergine Ripiene, three cheese, tomato (V/VGO) **19**

Served with garlic roasted potatoes, Parmesan & spring greens

Tagliatelle Verde, asparagus, peas, whipped goat's curd, pistachio pangrattato (V) **20**

Beef Lasagne 21

Risotto Milanese, gambero Rosso di Mazara **28**

Spaghetti Carbonara, guanciale, Parmesan **20**

Gluten free pasta available



(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.

