



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)

Pepperoncino Salami & Taleggio Arancini, preserved lemon aioli, Parmesan
Sicilian Caponata, almond purée, basil (VG)

Prosciutto di Parma, cantaloupe melon, charred orange, citrus & Aleppo pepper
Marinated White Anchovies, pink peppercorns, chilli

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

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)

Courgette Fritti, whipped ricotta, honey, Parmesan (V/VGO)

Panzanella Salad, tomato, capers, focaccia (VG)

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

Baby Artichoke Risotto, pine nuts, lemon thyme (V/VGO)

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

Garlic Roasted Potatoes, Parmesan (V)

VEGAN

39 per person

Focaccia, Extra Virgin Olive Oil (VG)

Pane Con Pomodoro (VG)

Sicilian Caponata, almond purée, basil (VG)

Courgette Fritti (VG)

Panzanella Salad, tomato, capers, focaccia (VG)

Baby Artichoke Risotto, pine nuts, lemon thyme (VG)

Aubergine Ripiene, tomato (VG)

Garlic Roasted Potatoes (VG)

SUPERIORE

65 per person

Pane Con Pomodoro (VG)

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

Tuna Crudo, limoncello dressing, Sicilian pistachios

Prosciutto di Parma, cantaloupe melon, citrus & Aleppo pepper

Tonnarelli, tiger prawns, prawn head bisque, chilli

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.