

Sundays at *Tutto*

Gordal Olives (VG) 4.5

Pane Con Pomodoro (VG) 6.5

Focaccia, Extra Virgin Olive Oil (VG) 6

Garlic Bread (V) 6

Pepperoncino Salami & Taleggio Arancini preserved lemon aioli, Parmesan 9

Beef Carpaccio, porcini & truffle dressing, Parmesan, pine nuts, rocket leaves 14

Burratina, grilled peach, mint pesto, salted almond & chilli dressing (V) 12.5

Sicilian Caponata, almond purée, basil (VG) 8

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

Tuna Crudo, limoncello dressing, Sicilian pistachios 15

Marinated White Anchovies, pink peppercorns, shallot 10

Courgette Fritti, whipped ricotta, honey, Parmesan (V/VGO) 8

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

Served with garlic roasted potatoes, Parmesan & spring greens

Tagliatelle Carbonara, guanciale, pecorino, egg yolk 20

Beef Lasagne, bolognese, bechamel, Parmesan 21

Baby Artichoke Risotto, pine nuts, lemon thyme (V/VGO) 22

Tonnarelli, tiger prawns, prawn head bisque, chilli 20

Gluten free pasta available

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

Grilled Swordfish, puttanesca sauce 26

Steak Florentine 700g - 70 1 kg - 100

Sauces: gorgonzola cheese sauce or salsa verde 3.5 each



(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.

