



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)

Salsa Rossa Arancini, smoked mozzarella, fried basil (V)

Salt Cod Mantecato, sea salt cracker, salsa verde, lemon oil

Burratina, blistered grapes, roasted walnut pesto, aged balsamic (V)

Black Fig & Gorgonzola Salad, bitter leaves, salted almonds, Merlot dressing (V/VGO)

Jerusalem Artichoke Risotto, toasted pine nuts, crispy kale (V)

Chicken Milanese, wild mushroom & lemon truffle butter, Parmesan

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)

Pane Con Pomodoro (VG)

Burratina, blistered grapes, roasted walnut pesto, aged balsamic (V)

Black Fig & Gorgonzola Salad, bitter leaves, salted almonds, Merlot dressing (V/VGO)

Pansotti, roasted celeriac, brown butter, toasted hazelnuts (V)

Squash & Scamorza Parmigiana, garlic cream, crispy sage (V)

Garlic Roasted Potatoes, Parmesan (V)

VEGAN

37 per person

Focaccia, extra virgin olive oil (VG)

Pane Con Pomodoro (VG)

Salsa Rossa, sea salt crackers (VG)

Black Fig Salad, bitter leaves, salted almonds, Merlot dressing (VG)

Butternut Squash Risotto, pine nuts, lemon thyme (VG)

Celeriac steak, porcini & caper dressing (VG)

Garlic Roasted Potatoes (VG)

SUPERIORE

70 per person

Pane Con Pomodoro (VG)

Salt Cod Mantecato, sea salt cracker, salsa verde, lemon oil

Sea Bass Crudo, Sicilian kumquats, green chilli, purple basil

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

Gamberi Alla Busara, datterini tomato, confit garlic

Pansotti, roasted celeriac, brown butter, toasted hazelnuts (V)

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.