

BRING EVERYONE



EAT EVERYTHING



COCKTAILS

Negroni, 58 & Co. London Dry gin, Campari, Tutto vermouth blend **10**
Olive Oil Martini, Ramsbury vodka, extra virgin olive oil, Italian herbs **12**

Gordal Olives (VG) **5.5**

Pane Con Pomodoro (VG) **6.5**

Focaccia, extra virgin olive oil (VG) **6**

Garlic Bread (V) **6**

Salsa Rossa Arancini, smoked mozzarella, fried basil (V) **8**

Salt Cod Mantecato, sea salt cracker, salsa verde, lemon oil **9**

Burratina, blistered grapes, roasted walnut pesto, aged balsamic (V) **12.5**

Sea Bass Crudo, Sicilian kumquats, green chilli, purple basil **13**

Beef Carpaccio, porcini & truffle dressing, Parmesan, pine nuts, rocket leaves **15**

Black Fig & Gorgonzola Salad, bitter leaves, salted almonds, Merlot dressing (V/VGO) **12**

Gamberi Alla Busara, datterini tomato, confit garlic **15**

Tonnarelli, tiger prawns, prawn head bisque, chilli **17 / 23**

Pansotti, roasted celeriac, brown butter, toasted hazelnuts (V) **14 / 18**

Jerusalem Artichoke Risotto, toasted pine nuts, crispy kale (V) **22**

Paccheri, wild boar & juniper ragu, Pecorino cheese **15 / 22**

Gluten free pasta available

Chicken Milanese, wild mushroom & lemon truffle butter, Parmesan **24**

Squash & Scamorza Parmigiana, garlic cream, crispy sage (V) **19**

BBQ Monkfish, fregola, mussels, saffron & fennel, sea vegetables **28**

Grilled Swordfish, puttanesca sauce **26**

Steak Florentine 700g - **75** 1 kg - **110**

Sauces: gorgonzola cheese sauce or salsa verde **3.5 each**

Grilled broccoli, chilli butter, pangrattato (V) **6**

Crispy Potatoes, garlic, Parmesan (V) **6.5**

Italian Leaves, white balsamic, toasted almonds (VG) **6.5**



(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.



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)

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