

BRING EVERYONE



EAT EVERYTHING

GROUP FEASTING MENU

At Tutto, food is made for sharing. Our group feasting menu takes away the hard choices - just sit back, relax, and we'll bring out course after course of delicious dishes, served family-style for everyone to enjoy. The perfect way to dine together.

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

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

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

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

Chicken Milanese, wild mushroom & lemon truffle butter, Parmesan

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

Fried Potatoes, confit garlic & Pecorino cheese (V)

Italian Leaves, white balsamic, almonds (VG)

Apricot Frangipane, whipped marscapone, honey (V)

45 PER PERSON

(V) - vegetarian (VG) - vegan (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.

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Focaccia, extra virgin olive oil (VG)

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

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

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

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

Chicken Milanese, wild mushroom & lemon truffle butter, Parmesan

Grilled Swordfish, puttanesca sauce

Grilled broccoli, chilli butter, pangrattato (V)

Fried Potatoes, confit garlic & Pecorino cheese (V)

Italian Leaves, white balsamic, almonds (VG)

Neapolitan Tiramisu (V)

65 PER PERSON

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SET MENU

Create your perfect meal by choosing one dish from each section. We'll bring a portion of both sides to share with your main. Enjoy the feast!

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

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

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

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

Chicken Milanese, wild mushroom & lemon truffle butter, Parmesan

Paccheri, wild boar & juniper ragu, Pecorino cheese

Fried Potatoes, confit garlic & Pecorino cheese (V)

Italian Leaves, white balsamic, almonds (VG)

Neapolitan Tiramisu (V)

45 PER PERSON

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