

BRING EVERYONE

Tutta

EAT EVERYTHING

OCTOBER BEST SET MENU

£35 per head + optional £30 wine pairing.

Available Monday - Thursday, 12 - 5pm, October 12th-25th.

Menu is designed to share - minimum of 2 guests per table.

Focaccia, extra virgin olive oil (VG)

Salsa Rosa Arancini, smoked mozzarella, fried basil

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

Burratina, blistered grapes, roasted walnut pesto, aged balsamic

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

Jerusalem Artichoke Risotto, toasted pine nut, crispy kale

Chicken Milanese, wild mushroom & lemon truffle butter, Parmesan

Garlic Roasted Potatoes, Parmesan (V)



(V) - vegetarian (VG) - vegan. 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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£30 WINE PAIRING

WELCOME DRINK

Franciacorta Extra Brut, Alma Assemblage 2, Bellavista 125ml
Lombardia

STARTERS

Chardonnay, Edda Lei Bianco, San Marzano 175ml
Puglia

MAIN COURSE

Nebbiolo, Langhe, Brezza 175ml
Piemonte



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