

Sundays at *Tutta*

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**

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

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

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

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

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

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

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 & winter greens

Tagliatelle Carbonara, guanciale, pecorino, egg yolk **20**

Beef Lasagne, bolognese, bechamel, Parmesan **21**

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

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

Gluten free pasta available

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

Grilled Swordfish, puttanesca sauce **26**

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

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.

