

TUTTO

BRING EVERYONE
EAT EVERYTHING

Salted Almonds (vg)* 4
Green Nocellara Olives (vg)* 3.5
Focaccia, Olive Oil (vg) 4.5
Lasagna Crocchetta 7
Tenderstem Fritto, 'Nduja Aioli (vg) 7
Bone Marrow, Parmesan, Gremolata, Toast 8

Seared Tuna, Radish, Green Beans, Orange * 12
Salt Baked Celeriac, Artichoke, Radicchio, Hazelnut, Chanterelles (v)* 10
(Add Shaved Black Truffle 6)
Burrata, Black Fig, Autumnal Caponata, Pine Nuts, Basil * 12
Beef Carpaccio, Pickled Walnut, Truffle, Parmesan * 12
Selection of Salumi - Finocchiona, Coppa, Speck, Pickled Fennel * 12

Tagliatelle, Cacio e Pepe, Black Truffle (v) 15
Ricotta & Spinach Raviolo, Egg Yolk, Cavolo Nero, Pine Nut Butter (v) 13
Pappardelle, Chianti Slow Braised Beef Shin, Onion Pangritata 14
Spaghetti, Cornish Crab, Garlic, Chilli 16

Seabass, Wild Mushrooms, Shallots, Confit Garlic* 22
Delica Pumpkin, Tenderstem, Pomegranate, Kale & Pistachio Pesto (vg) 16
Dry-Aged Ribeye, Roasted Vine Tomatoes, Anchovy & Rosemary Mayonnaise 35

Brassicas, Garlic, Chili (vg)* 6
Radicchio Salad, Hazelnut, Orange Dressing (vg)* 5
Crispy New Potatoes, Rosemary Salt (v)* 5

SUNDAY ROAST

Slow-Cooked Pork Belly Porchetta
Rosemary Roast Potatoes, Cavolo Nero, Carrots, Roasted Apple 24

Served every Sunday from 12pm. Limited availability.



(v) Vegetarian (vg) Vegan

* Gluten Free - Please note all our pastas are available Gluten Free

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

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TASTE OF TUTTO

Leave the selections to us, and we'll send a delicious spread of dishes to share
- no break in conversation required.

Focaccia, Olive Oil (vg)

Lasagna Crocchetta *or* Tenderstem Fritto, 'Nduja Aioli (vg)

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Seared Tuna, Radish, Green Beans, Orange *

Salt Baked Celeriac, Artichoke, Radicchio, Hazelnut, Chanterelles (v)*

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Pappardelle, Chianti Slow Braised Beef Shin, Onion Pangritata

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Seabass, Wild Mushrooms, Shallots, Confit Garlic*

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Brassica, Garlic, Chili (vg)*

Crispy New Potatoes, Rosemary Salt (v)*

38.50 per person sharing

Must be shared by a minimum of 2 guests, available for up to 8 guests.

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