

BENVENUTI

Two kitchens. One table. Endless experience.

Italian classics on one side, American comfort food on the other. We cook both the way Nonna would approve of - with good ingredients, proper flavour and no unnecessary fuss. Familiar favourites, a little Tutto attitude, and plates made for long lunches, late dinners and one more glass.



ITALIANO

Italian classics. Tutto attitude.

Good Italian food does not need a long speech. A few excellent ingredients, recipes that have earned their place, and just enough Tutto coolness. Nonna keeps an eye on the classics; we take care of the rest.

ANTIPASTI

Antipasti Italiano (1,7) Italian cured meats olives sun-dried tomatoes house focaccia	3 850 Ft
Burrata (6,7,8) Roasted beetroot grapefruit pistachio basil fermented plum	3 950 Ft
Charred Pumpkin (6,7,10) Kale Gorgonzola brown-butter vinaigrette fennel	3 250 Ft
Baked Caprese (1,7) Confit tomato tomato ragù balsamic reduction focaccia	3 950 Ft
Beef Consommé (1,3,9) Speck-filled bread dumpling root vegetables	3 250 Ft

PRIMI & SECONDI

Carbonara (1,3,7) Guanciale egg cream Pecorino Romano	4 950 Ft
Ossobuco (7) Charred cauliflower risotto brown-butter cauliflower veal jus gremolata	8 950 Ft
Branzino (3,4,7,12) Roasted fennel fennel sabayon sage	7 950 Ft
The Milanese Job (7,9) Milanese tripe polenta confit garlic pork crackling French beans	8 250 Ft

DOLCE

Tiramisu (1,3,7,12)	3 450 Ft
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ITALO-AMERICANO

Italy meets America after dark.

Italian roots, American confidence and zero interest in playing it safe. These dishes mix old-school flavour with downtown energy - familiar enough for Nonna, bold enough for a night out.

STARTERS

Surf & Turf Carpaccio (7,8,14) Beef tenderloin scallop black-garlic aioli radicchio	4 950 Ft
Caesar Salad (1,2,3,7,10,12) Romaine lettuce Parmesan croutons soft-boiled egg	3 950 Ft
Add grilled chicken breast (7)	1 850 Ft
Add grilled prawns (2,7)	2 550 Ft

San Francisco Fish Soup (4,7,9,14) Cod sashimi black mussels tomato basil oil	3 250 Ft
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MAIN COURSES

Ricotta & Spinach Agnolotti (1,3,7) Roasted apple purée pickled apple baby spinach	4 550 Ft
Veal Marsala (1,6,7,8,9) Roasted celeriac purée wild mushrooms	6 550 Ft
Crispy Chicken Alfredo (1,3,7) Parmesan-panko chicken breast spaghetti Alfredo roasted lemon	6 250 Ft

DESSERT

Dolce Peccato (1,3,5,7,8) Brownie Nutella mascarpone cream Chantilly cassis gel salted peanuts	2 950 Ft
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AMERICANO

Big comfort. Sharp city style.

American comfort food is meant to be generous, messy in the best way and seriously satisfying. We add better ingredients, polished technique and a little Italian common sense: if it is not delicious, it is not leaving the kitchen.

STARTERS

Waldorf Salad (8,9,12) Apple celery rosé grapes walnut espuma	3 950 Ft
Shrimp Cocktail alla Tutto (2,5,6,7) Crispy prawns tomato chutney bisque citrus	4 950 Ft
Cream of Mushroom Soup (5,6,7) Thyme marinated mushrooms hazelnut	2 850 Ft

MAIN COURSES

Sloppy Joe (1,3,6,7,9,10) House-fermented potato chips marinated peppers preserved lemon	6 950 Ft
Rib-Eye Steak (5,7,8) Rosemary-smoked hazelnuts sun-dried tomato and chicory salad	14 750 Ft
Beef Short Rib (6,7,9,10) Cheddar potato purée oyster mushrooms house BBQ Alabama White Sauce	7 950 Ft
Cheddar Inferno (1,6,7) French fries cheddar cheese sauce jalapeño tomato chilli sauce	5 250 Ft

DESSERT

Apple Crumble (1,3,7,8) Cinnamon apple ragù whiskey espuma green apple gel	2 950 Ft
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SIDE DISHES

French Fries (1)	1 550 Ft	Potato Purée (7)	2 250 Ft	Roasted Broccoli (5,7)	2 250 Ft	Warm Rice Salad (6)	2 250 Ft	Mixed Salad	2 250 Ft
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Sous Chef



OUR PRICES ARE IN HUNGARIAN FORINTS, VAT INCLUDED. A SERVICE CHARGE OF 15% WILL BE ADDED TO THE TOTAL AMOUNT.

I. CEREALS CONTAINING GLUTEN | 2. CRUSTACEANS | 3. EGGS | 4. FISH | 5. PEANUTS | 6. SOYBEANS | 7. MILK AND PRODUCTS THEREOF, INCLUDING LACTOSE | 8. NUTS | 9. CELERY | 10. MUSTARD |
II. SESAME SEEDS | 12. SULPHUR DIOXIDE AND SULPHITES EXPRESSED AS SO2, IN QUANTITIES EXCEEDING 10 MG/KG AND 10 MG/LITER | 13. LUPINS | 14. MOLLUSCS

PLEASE LET OUR STAFF KNOW OF ANY DIETARY RESTRICTIONS YOU MAY HAVE!

Executive Chef

