



CUCINA + BAR

ANTIPASTO

PEACH & THYME FOCACCIA (V) BAKED FRESH DAILY

Riverland peach, fresh thyme, sea salt, extra virgin olive oil

ARANCINI ALL'AMATRICIANA

Pancetta, tomato passata, chili, smoked scamorza

FIORI DI ZUCCA FRITTI (V)

Zucchini blossom, ricotta, smoked scamorza, lemon crema

BRUSCHETTA NAPOLITANA (V)

Heirloom tomatoes, sugo, buffalo mozzarella, basil, aged balsamic

SMOKED BURRATA (V)

Burrata, Adelaide Hills strawberries, aged balsamic, honey, fresh basil, pistachios

SALMON PASTRAMI

House cured salmon pastrami, mustard cream, salmon roe, bronze fennel, pickled shallots

HOUSEMADE PASTA E RISOTTO

CASARECCE ALLA SICILIAN PESTO DI PISTACCHIO (V)

Fresh basil & pistachio pesto, heirloom tomatoes, grana padano

"CHEF'S RECOMMENDATION"

Add Burrata +\$10

"TUTTOS" PULLED WAGYU LASAGNA

Pulled wagyu bolognese, salsa bianca, basil, rosemary, mozzarella, grana padano

SPAGHETTI CARBONARA TRADIZIONALE

"CHEF'S SIGNATURE"

Guanciale, egg yolk, pecorino romano, freshly cracked black pepper

RIGATONI ALLA ZOZZONA

Tomato sugo, black pepper, egg yolks, pecorino romano, guanciale, Italian style pork sausage

12

PIATTO DI ANTIPASTI

Chef's selected local cured and smoked meats, mixed olives, aged balsamic, house pickles

39

24

PIATTO DI FORMAGGIO

Selection of local and imported cheese, lavosh, semi-dried muscatels grapes, Lenswood apple paste, roasted almonds

35

29

24

29

29

30

40

LINGUINE ZAFFERANO CON 'NDUJA E GAMBERONI

Spencer Gulf king prawn, saffron linguini, calabrian nduja, cherry tomatoes, basil

42

38

RISOTTO PISELLI, ASPARAGI E STRACCIATELLA (V)

Carnaroli rice, spring green peas, asparagus, stracciatella, lemon zest, fennel pollen

35

38



SECONDI

POLLO ALLA DIAVOLA

Free range spatchcock, Calabrian honey, nduja butter green beans, charred lemon

COTOLETTA MILANESE

Barossa Heritage free range pork cutlet, Adelaide Hills apple & celeriac, fennel slaw, "TUTTO" Agrodolce

PESCE AL CARTOCCIO

Coorong mullet fillets, salmoriglio, salt cured capers, lemon, seasonal greens

AGNELLO AL FORNO

Marga lamb rump, caponata siciliana, pistachio pesto, pangrattato

BISTECCA WAGYU

Purebred wagyu rump MB9+, sautéed potatoes, charred broccolini, aged balsamic, salsa verde

DOLCI

PISTACHIO & LIMONCELLO "TUTTO" MISU

"NONNA'S FAVOURITE"

Classic Italian dessert with a summer twist. Home made limoncello, Riverland lemon curd, pistachio, whipped mascarpone

ESPRESSO MARTINI BRÛLÉE

Italian espresso, kahlua, brown sugar, vodka spiked mascarpone

NEAPOLITAN SUNDAE

House made ice cream, semolina crumble, chocolate and port fudge

CHEF'S FEED ME

\$85 PER PERSON

MINIMUM 2 GUESTS - ALL GUESTS AT TABLE MUST PARTICIPATE - COMPULSORY FOR GROUPS OF 8 GUESTS OR MORE

4 Courses, 7 Tastings | Upgrade to Bistecca for \$15 per person

CONTORNI

INSALATA (V)

Bitter green salad with Adelaide Hills apple and pistachios

48

18

RAINBOW CHARDS, SUGO, SICILIAN OLIVES

Sauteed rainbow chards, tomato sugo, Tuscan green olives, bagna cauda

48

18

TUTTO'S GARLIC BREAD (V)

House focaccia, herb and garlic butter

55

15

SHOESTRING FRIES (V)

Served with tarragon & garlic aioli

58

18

68

20

20

20



(V) VEGETARIAN

Our menu and kitchen contain multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, mollusks, peanuts, sesame seeds, soybeans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances due to the shared production and serving environment. Please inform our team if you have a food allergy or intolerance.

WE DO NOT SPLIT BILLS FOR LARGE PARTIES OF 8 & ABOVE / 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.



**YOU'RE IN
FOR A**
Good Time

*Summer
Menu*