

# YOU'RE IN FOR A *Good Time*



@TUTTO.CUCINA.BAR

#TUTTO

## SNACKS

**OLIVES** 8  
Citrus and oregano marinated olives

**'TUTTO' GARLIC FOCACCIA** 12  
*Baked Fresh Daily*  
Extra virgin olive oil and balsamic vinegar

**TONNATO BRUSCHETTA** 8ea  
Anchovy, oxheart tomato, chives

**ARANCINI AMATRICIANA** 7ea  
20 (3)  
Pancetta, chilli and smoked scamorza

## ANTIPASTI

**TAGLIERE DI SALUMI** 38  
Local cured and smoked charcuterie board, Giardiniera pickles

**STRACCIATELLA AND RADICCHIO  
AGRODOLCE, RYE CROSTINI** 29  
Sweet and sour radicchio, toasted hazelnuts, olive crumbs

**OCTOPUS AND POTATO WARM SALAD** 29  
Shaved fennel and 'Nduja & prawn dressing (A)

## PRIMI

**ORECCHIETTE CACIO E PEPE, PORCINI  
MUSHROOM** 32

Parmesan emulsion and fried breadcrumbs | ADD BURRATA +10

**RISOTTO ALL'ARRABBIATA** 32  
Spicy tomato sugo, parsley and Ricotta salata

**SPAGHETTI ALLA CARBONARA** 39  
Guanciale, egg yolk, Pecorino Romano and black pepper

**'TUTTO' LASAGNE** 42  
*Chef's Favourite*  
Slow cooked Wagyu ragù, Salsa Bianca and thyme

**FREGOLA AI GAMBERI** 44  
Prawn bisque and Stracciatella, Calabrian chilli (A)

## SECONDI

**POLLO ALLA SICILIANA,  
CAVOLO NERO** 52  
Free range spatchcock with pine nuts, golden raisins and cherry tomatoes

**COTOLETTA MILANESE** 48  
Barossa Heritage crumbed pork cutlet, apple and celeriac slaw

**BISTECCA AND FRITES, GARLIC  
AND HERB BUTTER** 65  
300g O'Connor Angus Sirloin, rocket and fries

**PESCE DEL GIORNO** 52  
Fish of the day, broccolini purée and winter vegetables (A)

## CHEF'S FEED ME *70 pp Set Menu*

A shared menu of our chef's favorite dishes showcasing our seasonal menu. Minimum 6 guests, compulsory for 10+ guests.  
4 Courses | Add Steak or Spatchcock for additional \$20 pp

## CONTORNI ANY 2 SIDES FOR 25

**PATATINE** 15  
Rosemary salt

**INSALATA** 15  
Autumn salad, pear

**VERDURE AGLIO E OLIO** 15  
Seasonal greens with garlic oil


## DOLCI

**LIMONCELLO 'TUTTO' MISU** 20  
*Crowd Favourite!*  
Whipped Mascarpone, Riverland lemon curd, Savoirdi biscuits

**WARM SEMOLINA AND  
RICOTTA CAKE** 20  
Burnt honey and vanilla ice cream

**MOUSSE AL CIOCCOLATO** 20  
Dark chocolate mousse, Chantilly and Amarena cherry

**FORMAGGI** 38  
Selection of 3 cheeses, house condiments



TUTTOTO

*Winter  
Menu*