

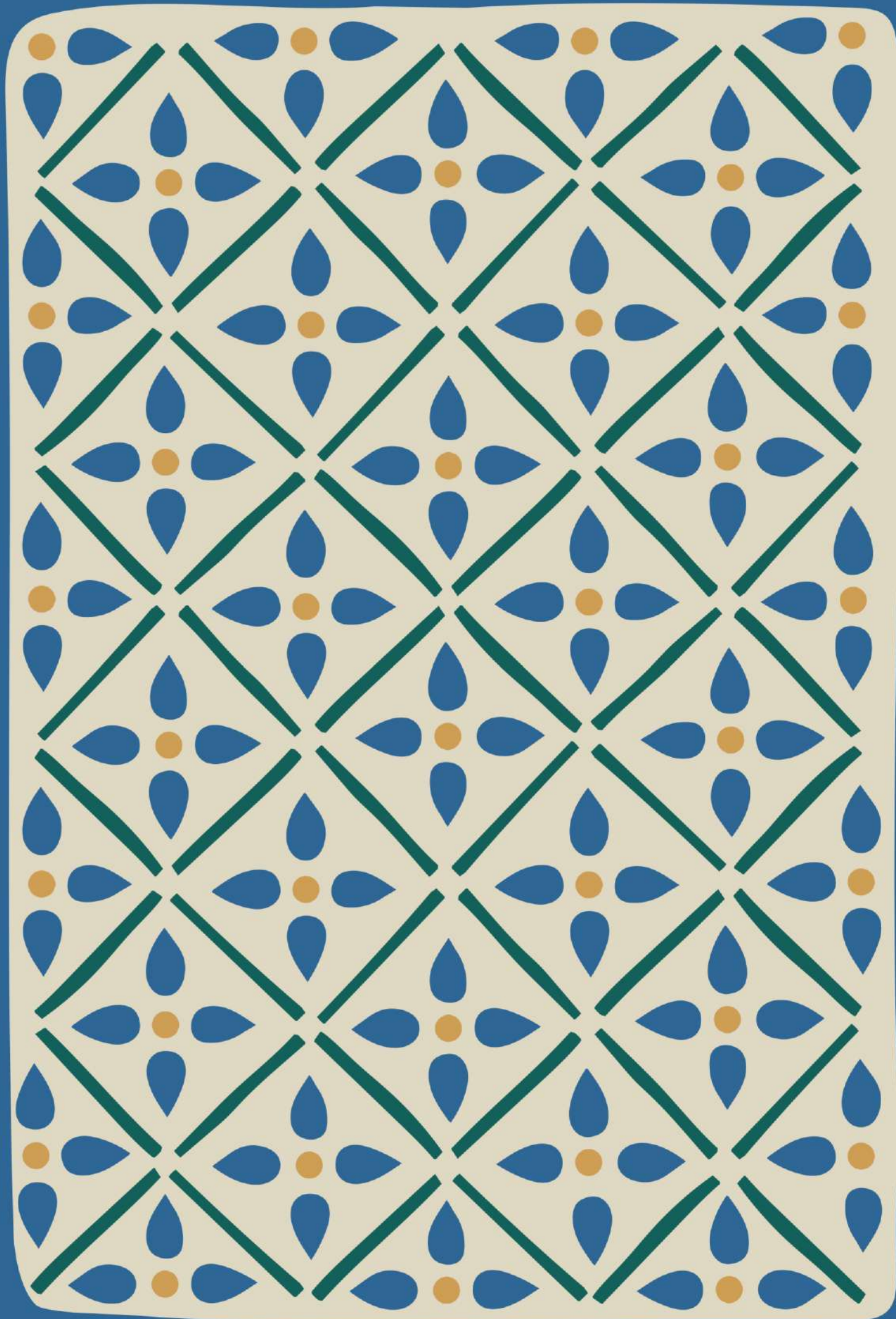


# *Tutti*

TRATTORIA



*Menu*



# Entrées

our entrees designed for sharing just like at home

<b>BRUSCHETTA</b>  	<b>\$17</b>
Sourdough bread brushed with garlic, topped with roma tomatoes, basil and goats cheese.	
<b>ARANCINI</b>   <b>OPTION</b>	<b>\$18</b>
Crumbed rice balls filled with sugo and mozzarella with vodka dipping sauce.	
<b>BURRATA</b>    <b>OPTION \$3</b>	<b>\$21</b>
Cheese served with fried peppers, basil oil and house-made focaccia.	
<b>POLENTA CHIPS</b>  	<b>\$18</b>
Creamy and cheesy, hand cut and fried, served with chilli mayo.	
<b>GARLIC PRAWNS</b>  	<b>\$26</b>
Marinated with chilli, garlic and butter, served with rocket and fennel salad.	
<b>OCTOPUS</b>  	<b>\$23</b>
Southern Italy favourite, octopus chargrilled and served with fennel, orange segment and dill salad with extra virgin olive oil.	
<b>KING FISH CEVICHE</b>   <b>OPTION</b>	<b>\$26</b>
Thinly slice sashimi grade with cucumber, chives, fresh red chilli finished with yozo yogurt, olive oil and lemon.	
<b>PIPI E PATATI</b>  	<b>\$17</b>
Peppers and potatoes slowly cooked together until peppers are sweet and potatoes are soft to touch. <i>Add Italian sausage \$7</i>	
<b>SALUMI BOARD</b>  <b>OPTION +\$3</b>	<b>\$36</b>
A selection of Italian cured meats including salami, prosciutto, mortadella, marinated green Italian olives, buffalo mozzarella and rocket pickled salad served with focaccia.	
<b>CRISPY EGGPLANT AND ZUCCHINI FRITTI</b>  	<b>\$17</b>
Lightly crumbed and golden fried eggplant and zucchini, served on a dress wild rocket and finished with chili mayo.	
<b>POLPETTE</b>   <b>OPTION +\$3</b>	<b>\$18</b>
House-made beef meatballs, cooked in sugo and served with focaccia.	
<b>CALAMARI</b> 	<b>\$19</b>
Coated in salt and pepper flour, flash fried, served with lemon herb kewpie aioli.	
<b>TRIO CHEESE POTATO CROQUETTES</b>  	<b>\$19</b>
Creamy mashed potato blended with a trio cheese and infused with caramelized onion and fresh thyme, parsley. Fried to golden perfection served with herb aioli.	

## Kids Menu

<b>CHIPS AND NUGGETS</b>	<b>\$15</b>
<b>KID'S SPAGHETTI BOLOGNESE</b>	<b>\$15</b>

 **VEGETARIAN**

 **VEGAN**

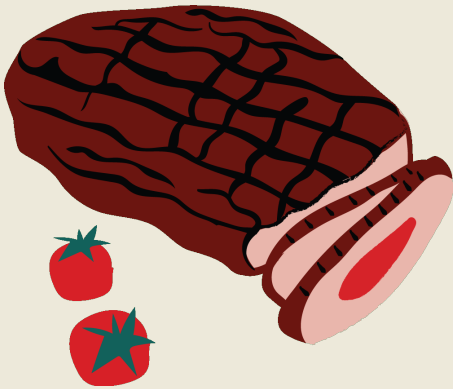
 **Dairy Free**

 **GLUTEN FREE**

 **HALAL**



# Meat



**TASMANIAN BEEF 300G** \$59  
Grain fed angus scotch fillet.

**CAPE GRIM 500G** \$66  
Grass fed rib eye.

**SHER WAGYU 250G** \$74  
Eye fillet, marble score 8-9 (Australian award-winning beef).

*All steaks come with a side of fries.*  
*Sauce: Red wine jus, Herb garlic butter, Creamy mushroom. \$6*

**AUSTRALIAN LAMB CUTLETS** **OPTION** \$40  
4 marinated and chargrilled, served with eggplant puree and a side of Nonna's garden salad.

**CHICKEN PARMIGIANO** **OPTION** \$32  
Crumbed and fried, topped with Mutti tomato, stracciatella cheese and grated parmigiano, served with a side of french fries and Nonna's garden salad.

**CRISPY SKIN PORK BELLY** \$37  
Twice cooked crispy Berkshire skin belly, served with pipi e patate, Italian slaw, finish with balsamic reduction.

# Pastas

*Gluten free option available on all pasta +\$3*



**CARBONARA** \$28  
Spaghetti, cream, black pepper, guanciale, pecorino, Romano Reggio parmigiano.

**MUSHROOM TRUFFLE** **OPTION** \$28  
Rigatoni pasta, wild mushrooms, herbs, cream, white wine, black truffle oil, parmigiano cheese.  
*Add Chicken \$5*

**SEAFOOD** **OPTION** \$38  
Rigatoni, Hobsons Bay clams, mussels, Australian king prawns, South Australian calamari, rockling, poached in white wine and mutti tomatoes.

**BOLOGNESE** \$28  
Spaghetti pasta with slow cooked traditional beef and tomato ragu, topped with grated parmigiano cheese.

**POMODORO** **OPTION** \$29  
Light and fluffy house made gnocchi, cooked in roasted pumpkin, tomato and asparagus with sage and rich white wine butter sauce, finish with grana padano.

**VODKA** **OPTION** \$30  
Fusilli pasta tossed in our signature sauce, with a touch of chilli, topped with whipped ricotta and toasted parmesan crumbs.  
*Add Burrata \$10*

**AGNOLOTTI** \$33  
Filled with roasted pumpkin and ricotta, served with roasted pumpkin puree, burnt butter sage sauce with toasted almonds, topped with parmigiano.

**LAMB RAGU** \$32  
Slow cooked lamb shoulder simmered in a rich tomato, served over ribbons of pappardelle pasta, finished with grana padano.

**VEGETARIAN**    **VEGAN**    **Dairy Free**  
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# Seafood



- AUSTRALIAN LINE CAUGHT BARRAMUNDI** \$ 38  
Grilled, served with a side of asparagus and broccolini, steamed rice and creamy garlic parmesan sauce.
- CHILLI MUSSELS** **OPTION +\$3** **OPTION** \$ 36  
Mussels cooked in a slightly spicy tomato-based broth, served with house-made focaccia.
- AUSTRALIAN CALAMARI** **OPTION** \$ 35  
Coated in semolina, flash fried, served with French fries, Nonna's garden salad and a lemon herb kewpie aioli.
- WILD SALMON** **OPTION** \$ 37  
Grilled crispy skin served on bed of quinoa salad with yozo yogurt.

# Pizza

Choose from

## New York Style

SERVES 1 TO 2 PEOPLE

or

## Tutti's Signature Square Pizza Pies

SERVES 2 TO 4 PEOPLE

*Gluten free base option available on all New York style pizzas +\$3*



	NEW YORK	SQUARE
<b>GARLIC CHEESE PIZZA</b> White base, fior de latte and garlic paste.	\$ 25	\$ 42
<b>VEGETARIAN</b> Mutti tomato, fried eggplant, fior de latte, sweet capsicum, caramelised onion, zucchini, goat's cheese.	\$ 30	\$ 47
<b>VODKA</b> Pink vodka sauce, fior de latte, parmigiano, stracciatella, fresh chilli, basil. <i>Add Burrata \$10</i>	\$ 30	\$ 47
<b>PEPPERONI</b> Mutti tomato, fior de latte, American pepperoni, hot honey.	\$ 30	\$ 47
<b>MEAT LOVER</b> Mutti tomato, fior de latte, leg ham, bacon, mild salami, Nduja paste, Italian sausage.	\$ 31	\$ 48
<b>MUSHROOM TRUFFLE</b> Swiss brown porcini mushrooms, smoked scamorza cheese, truffle oil, parmigiano. <i>Add Chicken \$5</i>	\$ 28	\$ 45
<b>SALAMI</b> Mutti tomato, fior de latte, mild salami, Nduja paste, goats cheese, marinated rocket.	\$ 30	\$ 47
<b>CAPRICCIOSA</b> Mutti tomato, fior de latte, leg ham, olives, mushrooms.	\$ 31	\$ 48
<b>MARGHERITA</b> Mutti tomato, fresh buffalo mozzarella, basil, olive oil. <i>Add Burrata \$10</i>	\$ 30	\$ 47
<b>HAWAIIAN (DON'T TELL NONNA)</b> Mutti tomato, fior de latte, leg ham, pineapple pieces.	\$ 30	\$ 47
<b>PROSCIUTTO</b> White base, fior de latte, fresh buffalo mozzarella, San Daniele prosciutto, cherry tomatoes, basil.	\$ 30	\$ 47
<b>BBQ CHICKEN</b> <b>OPTION</b> White base, fior de latte, free range chicken, bacon, caramelized onion and finish with BBQ sauce.	\$ 30	\$ 47

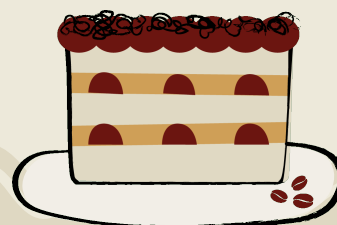
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## Sides



- FRENCH FRIES**   **\$12**  
With sea salt and aioli.
- GARLIC CHEESE FOCACCIA**    **OPTION +\$3** **\$15**  
House-made cheesy garlic focaccia .
- BROCCOLINI AND ASPARAGUS**   **\$15**  
Sautéed in olive oil, garlic and chili with a squeeze of lemon, finish with grana padano and toasted almond flakes.
- NONNA'S GARDEN SALAD**   **OPTION** **\$15**  
Mixed leaves, lettuce, red onion, tomato, cucumber, extra virgin oil and wine vinaigrette.
- PEAR AND ROCKET SALAD**   **OPTION** **\$15**  
With shaved parmigiano, olive oil sweet balsamic and toasted walnuts.
- QUINOA SALAD**   **OPTION** **\$15**  
Fluffy quinoa, cherry tomato, cucumber and red onion, fresh parsley and mint and crumbled goat cheese. Dressed with zesty lemon vinaigrette.

Something sweet  
To end your meal




## Desserts

- TIRAMISU** **\$17**  
Savoiardi biscuits dipped in espresso coffee, layered with whipped mascarpone, egg yolks and sugar, topped with cocoa powder.
- COCONUT PANNA COTTA** **\$17**  
Served with mixed berries compote and toasted coconut flakes.
- BOMBOLONI (DONUTS)** **\$18**  
Pistachio sauce, vanilla bean ice cream and crushed pistachio.
- BISCOFF CHEESECAKE** **\$19**  
House-baked served with mixed berries compote, vanilla bean ice cream and strawberries
- NUTELLA CREPES** **\$18**  
With strawberries and vanilla bean ice cream.
- NUTELLA PIZZA** **\$25**  
Nutella base with fresh strawberries and vanilla bean ice cream.
- TUTTI'S PISTACHIO FILLED CRISPY SPRING ROLLS** **\$19**  
Served with vanilla bean ice cream.
- STICKY DATE PUDDING** **\$18**  
Served with butterscotch sauce, fresh strawberries and vanilla bean ice cream
- TRIO ICE CREAM** **\$15**  
Three different flavors of ice cream served with wafers.

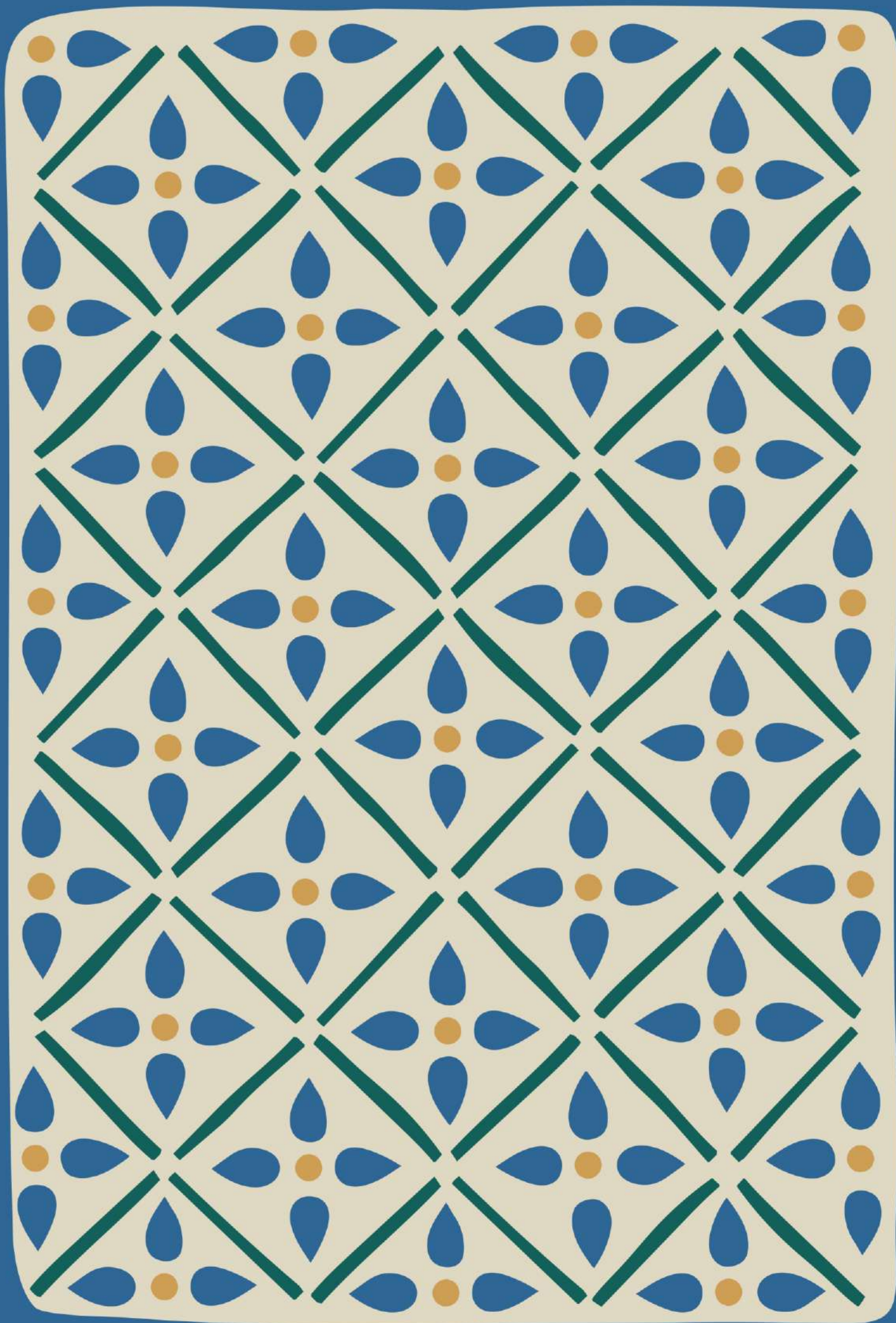
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Buon  
appetito!