BAR TUTTO

BRUNCH

SERVED 8AM-2PM

EATS

PANCAKE whipped butter, maple syrup	$14
CINNAMON ROLL cream cheese frosting	$12
SEASONAL OMELETTE squash, goat cheese, chive	$18
PROSCIUTTO COTTO OMELETTE mozzarella, chives	$19
HASH lamb sausage, two eggs, sweet pepper, pecorino yogurt	$19
CLASSIC BENEDICT house ham, hollandaise, poached eggs	$21
TUTTO BREAKFAST 2 eggs, bacon, hashbrown, tigelle	$22
SOURDOUGH FRENCH TOAST crème anglaise, strawberry	$17
TUSCAN WHITE BEAN SOUP tomato, kale, sausage	$9
LOLLA ROSSA SALAD pecorino sardo, white balsamic vinaigrette, pistachio | add chicken thigh +$5	$17
ANTIPASTI SALAD little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette	$18
BEETS hazelnuts, apple, goat cheese	$21
ROASTED CARROT SALAD broccolini, date vinaigrette, pistachio, fregola, burrata	$19
SMOKED CHICKEN SALAD kale, farro, celery, grapes, pecorino vinaigrette	$19
FRIES smoked garlic aioli	$9
MORTADELLA SANDWICH garlic aioli, provolone piccante, arugula | add spicy egg +$3	$19
COLD CUT pepperocino vinaigrette, prosciutto cotto, mortadella, aioli	$20
PORCHETTA SCHIACCIATA salsa verde, pickled red onion, calabrian chili aioli	$21
SPINACH ARTICHOKE PANINO mozzarella, sourdough	$18
BT BURGER provolone picante, onion jam, mustard pickles, fries, garlic aioli	$25
TORTELLINI IN BRODO mortadella, parmesan brodo	$19
FUSILLI pesto, parmesan, basil	$19
RIGATONI ragù bolognese, parmesan, black pepper	$24

SIDES

Bacon $9 | Breakfast Sausage $7 | Chicken Sausage $8 | Ham $7 | 2 Eggs $6 | Hash Brown $7

Tigelle, whipped butter, house jam $5 | White Cheddar Biscuit with Whipped Butter $5 | Seasonal Fruit $7

Chef/Owner: Joe Flamm

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To help offset the rising operational costs affecting the restaurant industry (food, beverage, labor, benefits, supplies), a 4% surcharge will be added to each check. We do this in lieu of increased menu prices. A 20% service charge will automatically be applied to parties of 6 or more.*

BAR TUTTO

DRINKS & WINE

DRINKS

HOUSE COCKTAILS

Espresso Martini: Vodka, Espresso, Orange, Licor 43, Five Spice — 18
Blood Orange Mimosa: Blood Orange, Fresh Squeezed, Indigenous Prosecco — 16
Tutto Bloody Mary: House Mix, Celery Tincture, Pepperoncini, Mozzarella — 17
Fernet Spritz: Fred Jerbis Fernet, Elderflower, Grapefruit — 17
Abby's Daiquiri: Probitas White Rum, Cynar, Ancho Reyes, Cucumber — 19
Tutto Margarita #2: Real De Valle Reposado, Meletti, Amaro Amara, Black Garlic, 2x Lime — 18
Martini Saporito: Bordiga Gin, Tomato Water, Carpano Bianco, Basil — 18

FERNET & COKES — 12 | WITH HOUSEMADE N/A FERNET — 11

Ferrari & Coke: Barrel-Aged Noveis Fernet & Campari, Blood Orange, Mexican Coke
#3: Paesani Fernet, Orange-Espresso Cordial, Mexican Coke
#5: Apple Brandy, Fernet Branca, Brown Butter, Pomegranate, Mexican Coke

LEMONADE, ICED TEA, ARTISANAL SODAS — 7 | ADD BORDIGA PIEDMONTESE GIN +6

Preserved Lemon Lemonade: Preserved Lemon, Fresh Lemon
Blood Orange Earl Grey Lemonade: Fresh Orange, Blood Orange, Earl Grey
Iced Tea by Rare Tea Cellars: Mallorca Melon or Citron Noir
Italian Soda by Birrificio Baladan: Mela Zen, Cedrata | Galvanina: Blood Orange

WINE BY THE GLASS/BOTTLE

SPARKLING

Indigenous, Prosecco Brut, Glera, Veneto, Italy 2023	15/60
Cantina F.Ili Carafoli 'L'Onesta', Lambrusco di Sorbara, Emilia-Romagna, Italy NV	14/56
Domaine Montrose 'Zero Alcohol' Grenache/Cinsault. Languedoc, France 2024	15/64

WHITE

Torre Raone, Pecorino, Abruzzo, Italy 2024	15/60
Kurtatsch, Muller Thurgau, Trentino-Alto Adige, Italy 2023	16/64
Gobelsburg, Grüner Veltliner, Kamptal, Austria 2025	17/68
Alois Lageder 'Misto Mare', Pinot Grigio/Gewürtztraminer/Pinot Noir, Alto Adige, Italy 2025	17/68
Cantina Colterenzio, Pinot Grigio, Alto Adige, Italy 2023	17/68

SKIN CONTACT/ROSÉ

Graci 'Etna Rosato', Nerello Mascalese, Sicily, Italy 2025	17/68
Dorcha Oranza, Gelber Muskateller/Traminer, Starjerska, Slovenia 2025	17/68

RED

Foradori 'Lezer', Teroldego/Schiava/Lagrein/Merlot, Trentino-Alto Adige, Italy 2025 *chilled*	19/76
Cantine Valpane 'Rosso Pietro', Barbera, Piedmont, Italy 2020	17/68
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2024	17/68
Copertino Riserva, Negroamaro, Puglia, Italy 2017	17/68
Luna Sicana 'A' Zita Cu Zitu', Nero d'Avola, Sicily, Italy 2020	17/68
Masseria Li Veli 'Askos', Susumaniello, Puglia, Italy 2024	20/80

BEER

Miller High Life, American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin — 7

Peroni Nastro Azzuro, Italian Lager, 5.0%, Peroni, Vigevano, Italy — 9

Comiski Park, West Coast IPA, 7%, Marz Community Brewing Co., Chicago, Illinois — 10

Lightbeam, Hazy IPA, 6.3%, The Hopewell Brewing Co., Chicago, Illinois — 10

Eris Pedestrian, Modern Hard Cider, 5.9%, Eris Brewery & Cider House, Chicago, Illinois — 9

Best Day Brewing Kölsch, <0.5%, Best Day Brewing, Sausalito, California — 9

Black Butte, N/A Porter, <0.5%, Deschutes Brewery, Bend, Oregon — 9