

BAR TUTTO

BRUNCH

SERVED 8AM-2PM

PANCAKE	whipped butter, maple syrup	\$14
OMELETTE	mushroom, spinach, parmigiano fonduta	\$18
PROSCIUTTO COTTO OMELETTE	mozzarella, chives	\$17
HASH	lamb sausage, two eggs, sweet pepper, pecorino yogurt	\$19
CLASSIC BENEDICT	house ham, hollandaise, poached eggs	\$20
TUTTO BREAKFAST	2 eggs, bacon, hashbrown, tigelle	\$21
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
CUCUMBER SALAD	apricot, black garlic aioli, dukkah	\$18
ROASTED CARROT SALAD	broccolini, date vinaigrette, pistachio, orzo, burrata	\$17
SMOKED CHICKEN SALAD	kale, farro, celery, grapes, pecorino vinaigrette	\$19
FRIES	smoked garlic aioli	\$9
MORTADELLA SANDWICH	garlic aioli, provolone piccante, arugula	\$18
PROSCIUTTO COTTO	whipped butter, b&b pickles	\$17
PORCHETTA SCHIACCIATA	salsa verde, pickled red onion, calabrian chili aioli	\$18
SPINACH ARTICHOKE PANINO	mozzarella, sourdough	\$15
BT BURGER	provolone picante, smoked onion, mustard pickles, fries, garlic aioli	\$25
TORTELLINI IN BRODO	mortadella, parmesan brodo	\$19
FUSILLI	pesto, parmesan, basil	\$19
RIGATONI	guanciale, pecorino, black pepper	\$21
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		

EATS

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.*

DRINKS & WINE

HOUSE COCKTAILS

- Espresso Martini: Vodka, Averna, Espresso, Raspberry, Cocoa – 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, Coke – 17
- Grapefruit Garibaldi: Campari, Grapefruit Juice, Pineapple – 16
- Tutto Margarita: Real del Valle Reposado, Amaro Montenegro, Amaro Amara, Fig, Agave, Lime – 18
- Martini Saporito: Bordiga Gin, Tomato Water, Carpano Bianco, Basil – 18
- Verbena Spritz: Citadelle Gin, Matchbook Peach Amaro, Lemon Verbena, Prosecco – 18

FERNET & COKES – 11 | WITH HOUSEMADE N/A FERNET – 11

- #2: Noveis Fernet, Raspberry, Eucalyptus, Woodruff
- #3: Paesani Fernet, Orange-Espresso Cordial
- #4: Gajardo Fernet Radicale, Creme de Cacao, Mint

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

- Preserved Lemon Lemonade: Preserved Lemon, Fresh Lemon
- Triple Lime Limeade: Lime Leaf, Black Lime, Fresh Lime
- Iced Tea by Rare Tea Cellars: Mallorca Melon or Citron Noir
- Italian Soda by Birrificio Baladan: Mela Zen, Cedrata | Galvanina: Blood Orange

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
La Staffa ‘Mai Sentito!’ Frizzante Bianco, Verdicchio/Trebbiano, Marche, Italy NV	17/68
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
Cantina Mesa ‘Primo Bianco’, Vermentino, Sardinia, Italy 2024	14/56
Marchesi di Gresy, Sauvignon Blanc, Piedmont, Italy 2025	19/76
Alois Lageder ‘Misto Mare’, Pinot Grigio/Gewürtztraminer/Pinot Noir, Alto Adige, Italy 2025	17/68
Caruso e Minini ‘Naturalmente Bio’, Catarratto, Sicily, Italy 2024	17/68

SKIN CONTACT/ROSÉ

Pullus, Pinot Grigio, Starjerska, Slovenia 2025	16/64
Cantina Cenci Prima Quercia Rosato, Merlot, Umbria, Italy 2023	18/72
Dorcha Oranza, Gelber Muskateller/Traminer, Starjerska, Slovenia 2025	17/68

RED

Rottensteiner, Schiava, Alto Adige, Italy 2025	16/64
Ettore Germano, Nebbiolo, Piedmont, Italy 2024	18/72
Copertino Riserva, Negroamaro, Puglia, Italy 2017	17/68
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2024	17/68
Ferro 13 ‘Nerd’, Nero d’Avola, Sicily, Italy 2024	16/64
Masseria Li Veli ‘Askos’, Susumaniello, Puglia, Italy 2023	20/80

Miller High Life, American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin – 7	Delta Hurricane, Imperial Milk Stout, 8%, Horse Thief Hollow Brewing, Chicago, Illinois – 11
Peroni Nastro Azzuro, Italian Lager, 5.0%, Peroni, Vigevano, Italy – 9	Eris Pedestrian, Modern Hard Cider, 5.9%, Eris Brewery & Cider House, Chicago, Illinois – 9
Comiski Park, West Coast IPA, 7%, Marz Community Brewing Co., Chicago, Illinois – 10	Best Day Brewing Kölsch, <0.5%, Best Day Brewing, Sausalito, California – 9
Lightbeam, Hazy IPA, 6.3%, The Hopewell Brewing Co., Chicago, Illinois – 10	Black Butte, N/A Porter, <0.5%, Deschutes Brewery, Bend, Oregon – 9

DRINKS

WINE BY THE GLASS/BOTTLE

BEER