

# BAR TUTTO

## BRUNCH

SERVED 8AM-2PM

PANCAKE	whipped butter, maple syrup	\$13
OMELETTE	mushroom, spinach, parmigiano fonduta	\$17
PROSCIUTTO COTTO OMELETTE	mozzarella, chives	\$16
HASH	lamb sausage, two eggs, sweet pepper, pecorino yogurt	\$18
TUTTO BENNIE	sausage, mushroom, tigelle	\$20
CLASSIC BENEDICT	house ham, hollandaise, poached eggs	\$19
TUTTO BREAKFAST	2 eggs, bacon, hashbrown, tigelle	\$17
CORNETTO BREAD PUDDING	crème anglaise, blood orange	\$15
TUSCAN WHITE BEAN SOUP	tomato, kale, sausage	\$8
LOLLA ROSSA SALAD	pecorino sardo, white balsamic vinaigrette, pistachio   add chicken thigh +\$5	\$14
ANTIPASTI SALAD	little gem, castelfranco, soppressata, provolone piccante, peperoncino vinaigrette	\$17
ASPARAGUS	pecorino aioli, pickled spring onion, breadcrumbs	\$17
ROASTED CARROT SALAD	broccolini, date vinaigrette, pistachio, orzo, burrata	\$17
SMOKED CHICKEN SALAD	kale, farro, celery, grapes, pecorino vinaigrette	\$19
FRIES	smoked garlic aioli	\$8
MORTADELLA SANDWICH	garlic aioli, provolone piccante, arugula	\$17
PROSCIUTTO COTTO	whipped butter, b&b pickles	\$17
PORCHETTA SCHIACCIATA	salsa verde, pickled red onion, calabrian chili aioli	\$17
SPINACH ARTICHOKE PANINO	mozzarella, sourdough	\$15
BT BURGER	provolone picante, smoked onion, mustard pickles, fries, garlic aioli	\$24
TORTELLINI IN BRODO	mortadella, parmesan brodo	\$19
FUSILLI	pesto, parmesan, basil	\$18
RIGATONI	guanciale, pecorino, black pepper	\$19
<b>SIDES</b>		
Bacon \$8   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 \$5		

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

### HOUSE COCKTAILS

Saporito: EVOO-Infused Vodka, Chamberyzette, Tomato Water, Basil Eau de Vie – 19  
Negroni Tropicale: Bordiga Gin, Dry Sherry, Campari, Tropical Fruit – 19  
Tutto Margarita: Real del Valle Reposado, Amaro Montenegro, Amaro Amara, Fig, Agave, Lime – 18  
Verbena Spritz: Citadelle Gin, Matchbook Peach Amaro, Lemon Verbena, Prosecco – 18  
Abby's Daiquiri: Probitas White Rum, Cynar, Ancho Reyes, Cucumber – 19  
Fernet Spritz: Fred Jerbis Fernet, Elderflower, Grapefruit, Coke – 17  
Espresso Martini: Vodka, Averna, Espresso, Raspberry, Cocoa – 18  
Mediterranean Gin & Tonic: Barr Hill Gin, Bigallet Thym Liqueur, Giffard Apricot, Mediterranean Tonic – 18  
Blood Orange Mimosa: Blood Orange, Fresh Squeezed, Indigenous Prosecco – 16  
Tutto Bloody Mary: House Mix, Celery Tincture, Pepperoncini, Mozzarella – 17  
Carajillo: Licor 43, Amaro Averna, Espresso – 16  
Grapefruit Garibaldi: Campari, Grapefruit Juice, Pineapple – 16

### 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, or Argumata

### 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 2023	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
Via Alpina, Sauvignon Blanc, Friuli-Venezia Giulia, Italy 2024	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

Attems Ramato Rosé, Pinot Grigio, Friuli-Venezia Giulia, Italy 2024	16/64
Cantina Cenci Prima Quercia Rosato, Merlot, Umbria, Italy 2023	18/72
Pullus 'Halozan' Orange, Welschriesling/Muscat, Starjerska, Slovenia 2024 (1L)	15/65

### RED

Foradori 'Lezer', Teroldego/Schiava/Lagrein, Trentino-Alto Adige, Italy 2024	20/80
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
Cantina Fratelli Pardi Montefalco Rosso, Sangiovese/Sagrantino/Merlot, Umbria, Italy 2021	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  
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

Delta Hurricane, Imperial Milk Stout, 8%, Horse Thief Hollow Brewing, Chicago, Illinois – 11  
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