

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
GRILLED BEETS	winter citrus, poppy seed brittle, whipped goat cheese	\$14
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
SIDES		
Bacon \$8 Breakfast Sausage \$7 Chicken Sausage \$8 Ham \$7 2 Eggs \$6 Hash Brown \$7		
Tigelle, jam, whipped butter \$7 Seasonal Fruit \$5		

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

Martini Saporito: Bordiga Gin, Tomato Water, Carpano Bianco, Caper Leaf, Olive Oil, Basil – 18
Negroni Bianco: Bordiga Gin, Carpano Bianco, Luxardo Bitter Bianco, Pisco, Saline, Celery – 17
Tutto Margarita: Real del Valle Reposado, Amaro Montenegro, Amaro Amara, Fig, Agave, Lime – 17
Mediterranean Gin Tonic: Barr Hill Gin, Bigallet Thyme Liqueur, Giffard Apricot, Mediterranean Tonic – 17
Espresso Martini: Vodka, Espresso, Averna, Cardamom, Honey – 18
Tutto Spritz: Red Amari Blend, Zirbenz Pine, Blackberry, Hyssop, Sparkling – 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

FERNET & COKES – 10 | SPIRIT FREE – 7

#1: Fernet Branca, Bourbon, Vanilla, Lemon
#2: Noveis Fernet, Raspberry, Eucalyptus, Woodruff
#3: Paesani Fernet, Orange-Espresso Cordial

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	14/56
Cantina F.Ili Carafoli ‘L’Onesta’, Lambrusco di Sorbara, Emilia-Romagna, Italy NV	14/56
Bulli Smpagnino Sulle Bucce, Malvasia/Moscato Giallo/Ortrugo, Emilia-Romagna, Italy, NV	16/64
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

Zamo Vino Bianco, Friulano/Robolla/Pinot Grigio, Friuli-Venezia Giulia, Italy 2023	15/60
Jasci Pecorino, Pecorino, Abruzzo, Italy 2024	14/56
Cantina Mesa ‘Primo Bianco’, Vermentino, Sardinia, Italy 2024	14/56
Via Alpina, Sauvignon Blanc, Friui-Venezia Giulia, Italy 2024	17/68
Erste & Neue Südtirol, Riesling, Alto Adige, Italy 2024	16/64
Caruso e Minini ‘Naturalmente Bio’, Catarratto, Sicily, Italy 2024	17/68

SKIN CONTACT/ROSÉ

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

RED

Ampeleia Unlitro, Alicante Nero/Sangiovese/Mourvedre, Tuscany, Italy 2024	16/70
Ettore Germano, Nebbiolo, Piedmont, Italy 2023	18/72
Copertino Riserva, Negroamaro, Puglia, Italy 2016	17/68
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2022	17/68
Barale Fratelli ‘La Rose’, Dolcetto d’Alba, Piedmont, Italy 2022	16/64
Mauro Molino ‘Leradici’, Barbera d’Asti, Piedmont, Italy 2022	15/60
Masseria Li Veli ‘Askos’, Susumaniello, Puglia, Italy 2023	20/80

Miller High Life American Lager, 4.6%, Miller Brewing Company, Milwaukee, Wisconsin – 7	Baladin Super Floreale, Tripel, 8%, Birra Baladin, Piozzo, Italy – 13
Peroni Nastro Azzuro, Italian Lager, 5.0%, Peroni, Vigevano, Italy – 9	Delta Hurricane, Imperial Milk Stout, 8%, Horse Thief Hollow Brewing, Chicago, Illinois – 11
Comiski Park, West Coast IPA, 7%, Marz Community Brewing Co., Chicago, Illinois – 10	Semi-Dry Apple Cider, Hard Apple Cider, 5.7%, Right Bee Cider, Chicago, Illinois – 9
Baladin L’IPPA, American IPA, 5.5%, Birra Baladin, Piozzo, Italy – 13	Upside Dawn N/A Golden Ale, <0.5%, Athletic Brewing Co., Milford, Connecticut – 9

DRINKS

WINE BY THE GLASS/BOTTLE

BEER