

BAR TUTTO

BREAKFAST

SERVED 8AM-11AM

EATS

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- OVERNIGHT OATS, chia seeds, granola, maple, apple – 12
- TUTTO BREAKFAST, 2 eggs, bacon, hashbrown, tigelle – 18
- OMELETTE, mushroom, spinach, parmigiano fonduta – 17
- PROSCIUTTO COTTO OMELETTE, mozzarella, chives – 16
- TUTTO BENNIE, sausage, mushroom, tigelle – 20
- CLASSIC BENEDICT, house ham, hollandaise, poached eggs – 19
- PANCAKE, whipped butter, maple syrup – 13
- CORNETTO BREAD PUDDING, creme anglaise, strawberry – 15
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TIGELLE, WRAP, OR SCRAMBLE

- Ham, Parmesan – 10
- Sausage, American Cheese – 9
- Chicken Sausage, Peppers, Squash, Cheddar – 12
- Mushroom, Spinach, Sweet Potato, Mozzarella – 11
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SIDES

- 2 Eggs – 5
- Hash Brown – 7
- Breakfast Sausage – 5
- Bacon – 3
- Chicken Sausage – 4
- Ham – 4
- Tigelle with Jam and Whipped Butter – 5
- Seasonal Fruit – 5
- White Cheddar Biscuit with Whipped butter – 5
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PASTRIES

- Croissant – 3
- Almond Croissant – 5
- Prosciutto Parmesan Croissant – 4
- Pistachio Butter & Jam Croissant
- Banana Cruffin – 4
- Coconut Cruffin – 5
- Pistachio Bomboloni – 4
- Berry Bomboloni – 4
- Chocolate Bomboloni – 4
- Almond Cherry Danish – 6
- Rhubarb Tart – 5
- Chocolate Caramel Tart – 5
- Cake Donut – 4
- Mushroom, Egg, Spinach Panzerotti – 5
- Occhetti Cookie – 3
- Chocolate Chip Cookie – 2
- Kouign Amann – 4
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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

	medio	grande		medio	grande
COFFEE			ICED TEA		
Drip Coffee	– 4	– 5	Mallorca Melon	– 5	– 6
Café Au Lait	– 5	– 6	Black Citron Ice	– 5	– 6
Americano	– 5	– 6	HOT TEA		
Cappuccino	– 5	– 6	Crème Earl Grey	– 5	– 6
Latte	– 6	– 7	RTC Sencha (Green)	– 5	– 6
Macchiato	– 5	– 6	Regal English Breakfast	– 5	– 6
Cold Brew	– 5	– 6	Magnolia Blossom Oolong	– 5	– 6
Mocha	– 6	– 7	Emperor's Chamomile Mint	– 5	– 6
Espresso (singolo/doppio)	– 4	– 5	Soothing Sunshine Turmeric Ginger	– 5	– 6
Espresso Tonic	– 6		HOT CHOCOLATE		
Cortado	– 5			– 5	– 6
SPECIALTY LATTES			LEMONADE & ARTISANAL SODAS		
Pistachio Crème	– 8	– 9			– 7
Matcha	– 7	– 8	Preserved Lemon Lemonade: Preserved Lemon, Fresh Lemon		
London Fog	– 6	– 7	Triple Lime Limeade: Lime Leaf, Black Lime, Fresh Lime		
Chai Tea	– 6	– 7	Italian Soda: Mela Zen, Cedrata, or Argumata		
Iced Coconut Americano		– 8			
Freddo Matcha Pineapple		– 11			

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