

BAR TUTTO

BRUNCH

SERVED 8AM-2PM

PANCAKE	whipped butter, maple syrup	\$14
SEASONAL OMELETTE	eggplant, tomato, mozzarella	\$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
CUCUMBER SALAD	plumcot, black garlic aioli, dukkah	\$18
ROASTED CARROT SALAD	broccolini, date vinaigrette, pistachio, fregola, burrata	\$17
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	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 |
| Gobelsburg, Grüner Veltliner, Kamptal, Austria 2025 | 17/68 |
| 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 | Eris Pedestrian, Modern Hard Cider, 5.9%, Eris Brewery & Cider House, Chicago, Illinois – 9 |
| Peroni Nastro Azzuro, Italian Lager, 5.0%, Peroni, Vigevano, Italy – 9 | Best Day Brewing Kölsch, <0.5%, Best Day Brewing, Sausalito, California – 9 |
| Comiski Park, West Coast IPA, 7%, Marz Community Brewing Co., Chicago, Illinois – 10 | Black Butte, N/A Porter, <0.5%, Deschutes Brewery, Bend, Oregon – 9 |
| Lightbeam, Hazy IPA, 6.3%, The Hopewell Brewing Co., Chicago, Illinois – 10 | |

DRINKS

WINE BY THE GLASS/BOTTLE

BEER