BAR TUTTO

DINNER

SERVED 4:30-10PM

EATS

GRILLED MUSSELS pimentón butter, grilled lemon, chives	$22
STEAK TARTARE harissa, tonnato remoulade, gaufrettes	$23
FRITTI MISTI zucchini, fennel, sweet peppers, onion, lemon aioli	$18
BEETS toasted hazelnut, smoked beet vinaigrette, goat cheese	$21
ROASTED CARROTS broccolini, date vinaigrette, pistachio, fregola, burrata	$20
GRILLED ROMAINE SALAD pecorino vinaigrette, pickled red onion, crispy prosciutto, crispy shallot	$21
ACORN SQUASH candied walnut, pear butter, pecorino	$22
SHRIMP calabrian chili garlic butter, grilled lime	$23
BUFALA MOZZARELLA CROSTINO sweet potato mostarda, candied pepitas, sage	$23
ANCHOVY CROSTINO whipped butter, pickled fennel	$17
SAUSAGE MUSHROOM CROSTINO parmesan, chives	$19
GEMELLI lamb merguez, honeynut squash, pepitas	$24
FUSILLI pesto, parmesan, basil	$19
MAFALDINE red wine ‘cacio e pepe’	$23
RIGATONI ragù bolognese, parmesan, black pepper	$24
BUCATINI lobster, calabrian chili, mascarpone, snow peas	$32
HALF CHICKEN whipped potato, madeira jus	$32
DORADE snow crab, charred turnips, crab bisque, basil	$43
NY STRIP STEAK parmesan au poivre, fries, garlic aioli	$46
BT BURGER provolone picante, onion jam, mustard pickles, fries, garlic aioli	$25
LAMB STRIP saba jus, white beans, lamb sausage, sweet pepper sofrito	$42
PORK SHANK apples, polenta, cider jus	$39
FRIES garlic aioli	$9

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

DRINKS

HOUSE COCKTAILS

Martini Saporito: Bordiga Gin, Tomato Water, Carpano Bianco, Basil — 18
Pearicano: Cocchi Americano, Klug Farm Pear, Oolong, Carbonated — 19
Tutto Margarita #2: Real De Valle Reposado, Meletti, Amaro Amara, Black Garlic, 2x Lime — 18
24hrs in Toronto: Rittenhouse Rye, Paesani Fernet, Banana, Coffee Bitters — 20
Fernet Spritz: Fred Jerbis Fernet, Elderflower, Grapefruit — 17
Espresso Martini: Vodka, Espresso, Orange, Licor 43, Five Spice — 18

FERNET & COKES — 12 | WITH HOUSEMADE N/A FERNET — 11

Ferrari & Coke: Barrel-Aged Noveis Fernet & Campari, Blood Orange, Mexican Coke
#3: Paesani Fernet, Orange-Espresso Cordial, Mexican Coke
#5: Apple Brandy, Fernet Branca, Brown Butter, Pomegranate, Mexican Coke

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

Preserved Lemon Lemonade: Preserved Lemon, Fresh Lemon
Blood Orange Earl Grey Lemonade: Fresh Orange, Blood Orange, Earl Grey
Iced Tea by Rare Tea Cellars: Mallorca Melon or Citron Noir
Italian Soda by Birrificio Baladan: Mela Zen, Cedrata | Galvanina: Blood Orange

WINE BY THE GLASS/BOTTLE

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
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
Gobelsburg, Grüner Veltliner, Kamptal, Austria 2025	17/68
Alois Lageder ‘Misto Mare’, Pinot Grigio/Gewürtztraminer/Pinot Noir, Alto Adige, Italy 2025	17/68
Cantina Colterenzio, Pinot Grigio, Alto Adige, Italy 2023	17/68

SKIN CONTACT/ROSÉ

Graci ‘Etna Rosato’, Nerello Mascalese, Sicily, Italy 2025	17/68
Dorcha Oranza, Gelber Muskateller/Traminer, Starjerska, Slovenia 2025	17/68

RED

Foradori ‘Lezer’, Teroldego/Schiava/Lagrein/Merlot, Trentino-Alto Adige, Italy 2025 *chilled*	19/76
Cantine Valpane ‘Rosso Pietro’, Barbera, Piedmont, Italy 2020	17/68
Buondonno Rosso di Toscana, Sangiovese, Tuscany, Italy 2024	17/68
Copertino Riserva, Negroamaro, Puglia, Italy 2017	17/68
Luna Sicana ‘A’ Zita Cu Zitu’, Nero d’Avola, Sicily, Italy 2020	17/68
Masseria Li Veli ‘Askos’, Susumaniello, Puglia, Italy 2024	20/80

BEER

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

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