

BAR TUTTO

BRUNCH

SERVED 8AM-2PM

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| 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 piccante, 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 | | |

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

Martini Saporito: Bordiga Gin, Tomato Water, Carpano Bianco, 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 | Spirit Free – 14
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 | WITH HOUSEMADE N/A FERNET – 10

#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

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| 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

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| 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, Friuli-Venezia Giulia, Italy 2024 | 18/72 |
| Caruso e Minini 'Naturalmente Bio', Catarratto, Sicily, Italy 2024 | 17/68 |

SKIN CONTACT/ROSÉ

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| 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

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| La Kiuva 'Rouge de Vallée', Nebbiolo, Valle d'Aosta, Italy 2024 | 16/64 |
| 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 Hopwell Brewing Co., Chicago, Illinois – 10

Delta Hurricane, Imperial Milk Stout, 8%, Horse Thief Hollow Brewing, Chicago, Illinois – 11
Semi-Dry Apple Cider, Hard Apple Cider, 5.7%, Right Bee Cider, 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