

~ GROUP DINING MENU ~



tutta  bella TM



Welcome to Tutta Bella!

We're excited that you're considering us for your next gathering. Whether it's a business meeting, a cocktail party or a special occasion, trust that we'll work with you every step of the way to make sure that you have a perfect event with unforgettable food, drink, and service.

Our team is here to make sure that you look like a rock star host with personal event planning support, private and semi-private room options, flexible seating and customizable menus to fit every dietary preference, taste and budget.

Whatever menu options you choose, your guests will have an opportunity to experience food and drink made the right way - with simple, high-quality ingredients that create beautiful flavors, honor our Neapolitan roots and celebrate our vibrant Puget Sound surroundings.

We look forward to serving you,

A handwritten signature in grey ink, consisting of a stylized 'J' and 'F' intertwined.

JOE FUGERE, Founder



DINNER PACKAGE | FAMILY-STYLE GROUP DINING | 4 PM-10 PM | \$39 PER GUEST

APPETIZERS please select two

ROASTED BEETS* roasted beets, red onion, pistachio, goat cheese, red wine vinaigrette

BURRATA cream-filled fresh mozzarella w/ tri-colored pepper, onion, extra virgin olive oil, basil, toasted house-made bread

BRUSCHETTA macerated cherry tomatoes with basil and garlic, toasted house-made bread

GARLIC KNOTS neapolitan pizza dough knots, garlic butter, parsley, grana padano, served with house marinara

RUSTICA FLATBREAD flatbread, basil, sea salt, grana padano, served with marinara

NEAPOLITAN MEATBALLS tomato sauce, grana padano (+\$2/guest)

SALADS please select two

MISTA leaf lettuce, carrot, red onion, kalamata olive, roasted pepper, cannellini bean, champagne vinaigrette

CAESAR romaine ribbons, ciabatta croutons, shaved parmigiano, classic dressing (dressing contains anchovy)

SALERNO romaine ribbons, buffalo mozzarella, fennel, tomato, english cucumber, basil, dijon vinaigrette

PIZZAS please select four | all pizzas topped with pecorino romano

RED PIZZAS

MARGHERITA milled tomatoes, fresh mozzarella, basil, extra virgin olive oil

PRIMO CHEESE milled tomatoes, mozzarella, provola

ARTISANAL PEPPERONI milled tomatoes, artisan pepperoni, provola, mozzarella

PEPPERONI E DOLC milled tomatoes, mozzarella, provola, artisanal pepperoni, onion, jalapeno, mike's hot honey

TUTTA BELLA milled tomatoes, italian sausage, mushroom, caramelized onion, fresh mozzarella, basil

MARINARA DI COSTANTINO milled tomatoes, garlic, oregano, extra virgin olive oil, calabrian chili oil

PROSCIUTTO & MUSHROOM milled tomatoes, prosciutto di parma, mushroom, fresh mozzarella, basil

LEONARDO milled tomatoes, italian sausage, roasted red pepper, calabrian, chile, roasted onion, slivered garlic, fresh mozzarella, provola, oregano

WHITE PIZZAS

CACIO E PEPE extra virgin olive oil, burrata, fresh mozzarella, grana padano, pecorino romano, fresh cracked black pepper

PROSCIUTTO & ARUGULA extra virgin olive oil, prosciutto di parma, fresh mozzarella, shaved parmigiano, tomato, arugula

ROASTED EGGPLANT extra virgin olive oil, marinated eggplant, roasted red pepper, mushroom, goat cheese, fresh mozzarella, basil

BIANCA extra virgin olive oil, fresh mozzarella, goat cheese, provola, caramelized onion, roasted garlic, oregano

MUSHROOM & CREAM spring cream, provola, mushroom, fresh onion, arugula, fresh mozzarella, shaved parmigiano

ROBERTO* extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked buffalo mozzarella, basil

PASTAS optional - select one (+\$6/guest) gluten free available

RIGATONI BOLOGNESE traditional meat & tomato ragu, rigatoni, grana padano

RIGATONI D'ABRUZZO mushroom, red and yellow pepper and tomato ragu, rigatoni, grana padano

RIGATONI W/ ROASTED GARLIC CREAM rigatoni, roasted garlic, cream, grana padano, fresh chives

RIGATONI ALL'ORTOLANO* fresh tomato, arugula, marinara, white wine, goat cheese, toasted pine nut, short rigatoni

NEAPOLITAN LASAGNA homemade meat sauce, semolina pasta, ricotta, mozzarella, provola, tomato sauce

HOUSE DESSERTS optional - please select two (+\$5/guest)

FILOMENA'S TIRAMISÙ* ladyfinger, mascarpone cream, rum, frangelico, shaved chocolate

MINI CANNOLI* traditional ricotta cream, mini chocolate chips, crushed pistachio *subject to availability

CHOCOLATE ALMOND TORTA* warm chocolate and almond cake, mascarpone whip cream and sweetened berries with vanilla gelato and pistachio (gluten-free)

BEVERAGES

NON-ALCOHOLIC BEVERAGES included in all packages

COFFEE SERVICE choose from our menu of crafted italian coffees - optional add-on (+\$5/guest)

ALCOHOL PACKAGES

Option 1 - house wine and beer (\$7/guest)

Option 2 - any wine, beer and well cocktails (\$11/guest)

Option 3 - any wine, beer and signature cocktails (\$15/guest)

* Contains nuts. Some menu items may have had contact with nuts.



LUNCHEON | FAMILY-STYLE GROUP DINING | 11 AM-4 PM | \$34 PER GUEST

APPETIZERS please select two

ROASTED BEETS* roasted beets, red onion, pistachio, goat cheese, red wine vinaigrette

BURRATA cream-filled fresh mozzarella with stewed tri-colored pepper, onion, extra virgin olive oil, basil, toasted house-made bread

BRUSCHETTA macerated cherry tomatoes with basil and garlic, toasted house-made bread

GARLIC KNOTS neapolitan pizza dough knots, garlic butter, parsley, grana padano, served with house marinara

RUSTICA FLATBREAD flatbread, basil, sea salt, grana padano, served with marinara

NEAPOLITAN MEATBALLS meatball trio, tomato sauce, grana padano (+\$2/guest)

SALADS please select two

MISTA leaf lettuce, carrot, red onion, kalamata olive, roasted pepper, cannellini bean, champagne vinaigrette

CAESAR romaine ribbons, ciabatta croutons, shaved parmigiano, classic dressing (dressing contains anchovy)

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PRIMO CHEESE milled tomatoes, mozzarella, provola

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PEPPERONI E DOLC milled tomatoes, mozzarella, provola, artisan pepperoni, onion, jalapeno, mike's hot honey

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PROSCIUTTO & MUSHROOM milled tomatoes, prosciutto di parma, mushroom, fresh mozzarella, basil

LEONARDO milled tomatoes, italian sausage, roasted red pepper, calabrian, chile, roasted onion, slivered garlic, fresh mozzarella, provola, oregano

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PROSCIUTTO & ARUGULA extra virgin olive oil, prosciutto di parma, fresh mozzarella, shaved parmigiano, tomato, arugula

ROASTED EGGPLANT extra virgin olive oil, marinated eggplant, roasted red pepper, mushroom, goat cheese, fresh mozzarella, basil

BIANCA extra virgin olive oil, fresh mozzarella, goat cheese, provola, caramelized onion, roasted garlic, oregano

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BEVERAGES non-alcoholic beverages included in all packages

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