

Tutto Carne Early Bird Specials

Monday thru Thursday 4pm - 6pm

Excluding Holidays/Menu subject to change and/ or availability

Cocktail Specials

All Signature Cocktails - 14

All Mocktails - 10

Aperol Spritz - 12

Aperol, Prosecco, Club soda,
Orange bitters

To Err is Human, To Arr is Pirate - 12

Aged rum, Campari, Sweet vermouth,
Blood orange liqueur, Angostura bitters

Glass Pours - 10

Cava
Friulano
Kerner

Chinon Rouge
Grenache
Malbec

World Wine Flight - 10

Four 1.5oz Pours

Culinary Offerings

Oysters Crudo - 15/30

house lemon mignonette + hot sauce

Fried Blue Oyster Mushrooms - 14

buttermilk corn flour, spicy aioli, pea greens
pomegranate & sesame seeds

Potted Meat - 14

minced raw filet mignon, egg yolk, wee vegetables,
house giardiniera, edible dirt, parmigiano, toast points

Roasted Bone Marrow - 15

house accompaniments & toast points

Cacio e Pepe - 15

spaghetti, pecorino-romano cheeses, black pepper

Soup + Salad - 20

Tutto caesar + soup du jour

Cast Iron Chicken Piccata - 25

2 flour breaded breasts, rigatoni
white wine butter sauce, capers, lemon

Prix Fixe Dinner Menu

3-Courses ... 39 per person + t/g

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Starters Choice of One

Soup du Jour

ask your server
about today's selection

Caesar Salad

chiffonade romaine, parmesan reggiano,
garlic breadcrumbs, house dressing

Entrees Choice of One

Potato Ricotta Ravioli

potato puree, ricotta,
braised onions, butter sauce

Chicken Parmigiano

spaghetti, slow roasted marinara, confit tomatoes,
provolone, fresh basil, evoo

Shrimp Genovese

potato gnocchi, spring peas, kale, garlic, lemon

Top Sirloin Cap

10oz Ohio raised black angus, crispy potatoes,
house made steak sauce

Dessert Choice of One

Crème Brûlée

bitter, tart, sweet & creamy

Gianduja

chocolate & hazelnut mousse
hazelnut cookie

House Made Sorbet

dairy free & delicious

Espresso Patronum

vanilla ice cream, espresso