



Main Menu

Starters

Italian Bruschetta (V) Toasted bread topped with burrata, cherry tomatoes, fresh basil, garlic, and a drizzle of extra-virgin olive oil	9.50
Fried Calamari Crispy, golden-brown calamari rings, served with Tartare sauce and a wedge of lemon.	9.50
Garlic Prawns Tender prawns sauteed in garlic, deglazed with white wine, and finished in a rich lemon butter cream sauce	10.95
Mussels pot Mussels simmered in a rich tomato sauce with white wine, garlic, and fresh herbs, served in a generous pot with crusty bread for dipping	9.95
Goat's Cheese Goat's cheese served on a crispy bread, rocket leaves, confit cherry tomatoes, raisins, finished with drizzle of balsamic reduction.	9.50
Stir fry New Potato & Spinach(VG) New potatoes and fresh spinach stir-fried to perfection with a touch of garlic and olive oil	7.95
Bufalo Mozzarella & Parma Ham Creamy buffalo mozzarella served with thinly sliced aged Parma ham, drizzled with extra-virgin olive oil and a touch of balsamic reduction	10.50

Salads

Chicken Caesar Salad Tender grilled chicken breast served over crisp romaine lettuce, with a classic home made Caesar dressing, crispy croutons, and Parmesan cheese	15.50
Chickpea Salad (VG) Chickpea, rocket, cherry tomatoes, avocado, cucumber, tossed in a Cabernet Sauvignon creamy dressing	12.00
Burrata (V) Creamy Italian Burrata cheese, served with cherry tomatoes, fresh basil, and a drizzle of extra-virgin olive oil	13.50
Lentil Salad(VG) Lentils, cherry tomatoes, Apple, diced cucumber, mix of fresh herbs, tossed in a Cabernet Sauvignon creamy dressing for a unique and flavorful experience	11.95

Pasta

Prawns Bisque & Pistacchio Tagliatelle cooked in a rich and creamy bisque with succulent prawns, topped with crunchy pistachio granola	17.50
Seafood Tagliatelle Tagliatelle pasta served with fresh mussels, prawns, and squid, finished with a light tomato sauce, a touch of fresh parsley and garlic oil	18.50
Frutti di Mare Risotto (V) Creamy risotto with prawns, calamari, mussels, cherry tomatoes and delicately flavored with Prosecco, creating a sophisticated and elegant dish	18.50
Mushroom Risotto (V) Creamy risotto cooked with rich mushroom stock, sautéed mushrooms, and finished with Parmesan cheese	13.50
Rigatoni with Broccoli (V) Traditional Italian Orecchiette pasta with tender broccoli, garlic, chilly, and broccoli purée finished with crispy toasted breadcrumbs	13.50
Spaghetti alla Nerano (V) Spaghetti tossed in a velvety zucchini purée of sautéed zucchini and aged Parmesan, creating a rich and savory Italian classic	13.50

Mains

Tagliata Grilled steak, sliced and served with rocket, cherry tomatoes, shaved Parmesan, new potatoes, and a drizzle of balsamic reduction	26.50
Lamb chop Tender lamb chops served with creamy mashed potatoes and mix of veg	24.95
Sea bass Pan-seared Sea bass fillet served with creamy Jerusalem artichoke purée	23.50
Pork belly Roasted pork belly infused with garlic, herbs, and spices, slow-cooked for tender meat and crispy crackling. Served over creamy mash with mixed vegetables.	21.95
Seafood Platter Prawns, Mussels, fried Calamari, Sea bass, mix of nuts, olives, grilled bread	44.95

Pizza

Margherita (V) Italian tomato sauce, Fior di latte Mozzarella, fresh basil, extra virgin olive oil	11.95
N'duja & Burrata Italian tomato sauce, Fior di latte Mozzarella, spicy Italian salami from Calabria (N'duja)	13.95
Quattro Formaggi (V) Tomato sauce, Fior di latte Mozzarella, Scamorza, Taleggio & Gorgonzola cheese	13.95
Capricciosa Italian tomato sauce, Fior di latte Mozzarella, Artichokes, Mushrooms, Ham, Olives	12.95
Diavola Tomato sauce, Fior di latte mozzarella, Spice salami	12.95
Bufala (V) Tomato sauce, Buffalo Mozzarella D.O.P, Fresh basil, extra virgin olive oil	13.95
Frutti di Mare Tomato sauce, Fior di latte Mozzarella, Prawns, Mussels, Squid, Fresh basil, extra virgin olive oil	15.95
Parma Ham Tomato sauce, Fior di latte Mozzarella, rocket, Parma ham, Fresh basil, extra virgin olive oil	14.50

Kids' Menu

Cotoletta di pollo alla Milanese A tender chicken cutlet, lightly breaded and pan-fried to a golden crisp, served with a fresh lemon wedge.	8.00
Spaghetti al Pomodoro (V) Classic spaghetti tossed in a rich, slow-simmered tomato sauce, garlic, and fresh basil. Finished with a sprinkle of Parmesan cheese	8.00



Sides

Green beans (VG)	6.50
Chips	4.00
Sweet Chips (VG)	4.50
Fried Halloumi (V)	6.50
Broccoli (VG)	4.50



Pizza Toppings

N'Duja	2.50	Prawns	4.00
Artichokes	2.00	Squid	3.50
Mushrooms	2.00	Chicken	2.50
Rocket	2.00	Parma Ham	2.50
Mussels	3.50		

NOTICE

V denotes vegetarian dishes
VG denotes vegan

ALLERGIES & INTOLERANCES

Please speak to a member of staff about the ingredients in our
dishes or any adjustments before placing your order

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