



## *Main Menu*

## Starters

<b>Italian Bruschetta (V)</b> Grilled focaccia topped with Burrata, cherry tomatoes, fresh basil, garlic, and a drizzle of extra-virgin olive oil	10.50
<b>Fritto Misto</b> Mix of fried calamari, prawns, arancini, and courgettes, served golden and crispy	15.95
<b>Goat's Cheese Bruschetta (V)</b> Grilled focaccia topped with Goat's cheese, rocket, confit cherry tomatoes, raisins, finished with drizzle of balsamic reduction	10.00
<b>Prawns Bruschetta</b> Grilled focaccia topped with tomatoes, prawns, fresh basil, garlic, and a drizzle of extra-virgin olive oil	11.50
<b>Mussels pot</b> Mussels simmered in a rich tomato sauce with white wine, garlic, and fresh herbs, served in a generous pot with crusty bread for dipping	12.00
<b>Fried Calamari</b> Crispy, golden-brown calamari, served with tartare sauce and a wedge of lemon	12.95
<b>Stir fry New Potato &amp; Spinach (VG)</b> New potatoes and fresh spinach stir-fried with a touch of garlic and olive oil	7.95
<b>Garlic Prawns</b> Tender prawns sautéed in garlic, deglazed with white wine, and finished in a rich lemon butter cream sauce	12.95
<b>Arancini Seafood</b> Arancini stuffed with seafood, lightly breaded and fried until golden and crispy served with curry mayo	12.50
<b>Chicken Wings</b> Chicken wings, marinated in a delicate blend of rosemary, garlic, and herbs, then grilled to perfection.	11.95

## Pasta

<b>Prawns Bisque &amp; Pistacchio</b> Tagliatelle cooked in a rich and creamy bisque with succulent prawns, topped with crunchy pistachio granola	18.50
<b>Seafood Tagliatelle</b> Tagliatelle pasta served with fresh mussels, prawns, and squid, finished with a light tomato sauce, a touch of fresh parsley and garlic oil	19.95
<b>Frutti di Mare Risotto</b> Creamy risotto with prawns, calamari, mussels, cherry tomatoes and delicately flavored with Prosecco, creating a sophisticated and elegant dish	18.95
<b>Mushroom Risotto (V)</b> Creamy risotto cooked with rich mushroom stock, sautéed mushrooms, and finished with Parmesan cheese	16.50
<b>Rigatoni with Broccoli (V)</b> Traditional Italian Rigatoni pasta with tender broccoli, garlic, chilly, and broccoli purée finished with crispy toasted breadcrumbs	14.50
<b>Spaghetti alla Nerano (V)</b> Spaghetti tossed in a velvety zucchini purée of sautéed zucchini and aged Parmesan, finished with crispy toasted breadcrumbs	14.50
<b>Gnocchi alla Sorrentina (V)</b> Gnocchi in a rich tomato sauce, topped with mozzarella and Parmesan, then gratinated until golden.	15.00
<b>Gnocchi Mari e Monti</b> Gnocchi served with a selection of prawns, mussels, and calamari, paired with earthy vegetables including zucchini, mushrooms, and broccoli	17.50
<b>Rigatoni 'Nduja &amp; Burrata</b> Rigatoni with spicy 'Nduja from Calabria and fresh burrata, delivering a perfect balance of bold heat and creamy freshness	16.50

## Salads

<b>Chicken Caesar Salad</b> Tender grilled chicken breast served over crisp romaine lettuce, with a classic home made Caesar dressing, crispy croutons, and Parmesan cheese	15.50
<b>Prawn Caesar Salad</b> Seared prawns served on a bed of crisp romaine lettuce, with homemade Caesar dressing, crispy croutons, and Parmesan cheese.	16.00
<b>Burrata (V)</b> Creamy Italian Burrata cheese, served with cherry tomatoes, rocket and a drizzle of extra-virgin olive oil	13.00
<b>Bufalo Mozzarella &amp; Parma ham</b> Italian DOP buffalo mozzarella served with aged parma ham, rocket, cherry tomatoes olive oil and a touch of balsamic vinegar	13.50
<b>Green Salad (VG)</b> A refreshing salad with crisp lettuce, green beans, cherry tomatoes, and cucumber, lightly dressed with extra virgin olive oil.	8.00

## Mains

<b>Tagliata</b> Grilled steak, sliced and served with rocket, cherry tomatoes, shaved Parmesan, new potatoes, and a drizzle of balsamic reduction	27.00
<b>Lamb Chop</b> Tender lamb chops served with creamy mashed potatoes, mix of veg and roasted potatoes	24.95
<b>Porchetta</b> Roasted pork belly infused with garlic, herbs, and spices, slow-cooked for tender meat and crispy crackling. Served over creamy mash potatoes with mixed vegetables.	22.95
<b>Sea bass</b> Pan-seared whole sea bass, filleted and boneless, served with creamy Jerusalem artichoke purée, roasted potatoes, broccoli and green beans	23.50
<b>Seafood Platter</b> Prawns, Mussels, fried Calamari, Sea bass, olives, grilled bread	44.95
<b>Meat Platter</b> Grilled Steak, Porchetta, Chicken wings, Chips, Olives and grilled bread	55.00

## Pizza

<b>Margherita (V)</b> Italian tomato sauce, Fior di latte Mozzarella, fresh basil, extra virgin olive oil	13.50
<b>Bufala (V)</b> Italian tomato sauce, Fior di latte Mozzarella, fresh basil, extra virgin olive oil	14.95
<b>Quattro Formaggi (V)</b> Tomato sauce, Fior di latte Mozzarella, Scamorza, Taleggio & Gorgonzola cheese	15.95
<b>Capricciosa</b> Italian tomato sauce, Fior di latte Mozzarella, Artichokes, Mushrooms, Ham, Olives	15.95
<b>Diavola</b> Tomato sauce, Fior di latte mozzarella, Spice italian salami	14.95
<b>Frutti di Mare</b> Tomato sauce, Fior di latte Mozzarella, Prawns, Mussels, Squid, Fresh basil, extra virgin olive oil	16.95
<b>Parma Ham</b> Tomato sauce, Fior di latte Mozzarella, rocket, Parma ham, Fresh basil, extra virgin olive oil	15.95
<b>'Nduja &amp; Burrata</b> Italian tomato sauce, Fior di latte Mozzarella, spicy Italian salami from Calabria ('Nduja)	14.95

## Pizza Toppings

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

## Kids' Menu

<b>Cotoletta di pollo alla Milanese</b> A tender chicken cutlet, lightly breaded and pan-fried to a golden crisp, served with a fresh lemon wedge.	10.50
<b>Spaghetti al Pomodoro (V)</b> Classic spaghetti tossed in a rich, slow-simmered tomato sauce, garlic, and fresh basil. Finished with a sprinkle of Parmesan cheese	9.95
<b>Fish &amp; Chips</b> Crispy battered fish fillets served with golden, crispy fries, and a side of tartar sauce for dipping.	11.95
<b>Mozzarella Sticks (V)</b> Crispy, golden-brown breaded sticks filled with melted mozzarella cheese, served with a side of marinara sauce for dipping.	9.50

## Sides

<b>Green Beans (VG)</b>	6.50
<b>Broccoli (VG)</b>	6.50
<b>Chips (VG)</b>	5.50
<b>Sweet Chips (VG)</b>	5.95
<b>Fried Halloumi (V)</b>	6.50
<b>Bread &amp; Olives (V)</b>	5.00
<b>Garlic Pizza Bread (V)</b>	7.00
<b>Cheese&amp;Garlic Pizza Bread (V)</b>	7.50
<b>Grilled focaccia and olive oil (V)</b>	6.50

## 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*

---

# TUTO

ITALIAN RESTAURANT

## CONTACT US

Phone: 020 8149 7688

E-mail : [info@tutorerestaurant.co.uk](mailto:info@tutorerestaurant.co.uk)

Web : [www.tutorerestaurant.co.uk](http://www.tutorerestaurant.co.uk)

Address: 110 Wood St, London E17 3HX



@tuto\_restaurant

