



## *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	9.50
<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	9.50
<b>Prawns Bruschetta</b> Grilled focaccia topped with tomatoes, prawns, fresh basil, garlic, and a drizzle of extra-virgin olive oil, finished with a touch of curry mayo.	10.50
<b>Mussels pot</b> Mussels simmered in a rich tomato sauce with white wine, garlic, chilly and fresh herbs, served in a generous pot with crusty bread for dipping	11.50
<b>Fried Calamari</b> Crispy, golden-brown calamari, served with tartare sauce and a wedge of lemon	11.95
<b>Stir fry New Potato &amp; Spinach(VG)</b> New potatoes and fresh spinach stir-fried to perfection 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	11.95
<b>Arancini Seafood</b> Arancini stuffed with seafood Mix (mussels,prawns squid) lightly breaded and fried until golden and crispy served with curry mayo	10.50
<b>Fritto Misto</b> Mix of fried calamari, prawns, arancini, and courgettes, served golden and crispy	17.50

# 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	14.50
<b>Prawn Caesar Salad</b> Grilled Prawns served over crisp romaine lettuce, with a classic home made Caesar dressing, crispy croutons, and Parmesan cheese	15.00
<b>Burrata (V)</b> Creamy italian Burrata cheese, served with cherry tomatoes, fresh basil, and a drizzle of extra-virgin olive oil (pasteurized)	10.50
<b>Bufalo Mozzarella &amp; Parma Ham</b> CItalian DOP bufalo mozzarella served with aged parma ham, rocket, cherry tomatoes olive oil and a touch of balsamic vinegar (pasteurized)	11.00
<b>Green Salad (VG)</b> A refreshing salad with crisp lettuce, green beans, cherry tomatoes, and cucumber, lightly dressed with extra virgin olive oil.	7.00

# Pasta

<b>Prawns Bisque &amp; Pistacchio</b> Tagliatelle cooked in a rich and creamy bisque with succulent prawns, topped with crunchy pistachio granola	17.50
<b>Seafood Tagliatelle</b> Tagliatelle pasta served with fresh mussels, prawns, squid and chilly finished with a light tomato sauce, a touch of fresh parsley and garlic oil	18.00
<b>Frutti di Mare Risotto</b> Creamy risotto with prawns, calamari, mussels, chilly, cherry tomatoes and delicately flavored with Prosecco, creating a sophisticated and elegant dish	18.00
<b>Mushroom Risotto (V)</b> Creamy risotto cooked with rich mushroom stock, sautéed mushrooms, and finished with Parmesan cheese	15.50
<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>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
<b>Gnocchi alla Sorrentina (V)</b> Gnocchi in a rich tomato sauce, topped with mozzarella and Parmesan, then gratinated until golden	14.50
<b>Gnocchi Mari &amp; Monti</b> Gnocchi served with a selection of prawns, mussels, and calamari, paired with earthy vegetables including zucchini, mushrooms, and broccoli	17.50
<b>Tagliatelle Bolognese</b> Tagliatelle with beef ragout, featuring slow-cooked minced beef, tomato, and aromatic vegetables, creating a rich, hearty sauce that clings perfectly to the fresh pasta.	17.00
<b>Lasagna</b> A layered oven-baked dish featuring slow-cooked minced beef, tomato, and aromatic vegetables, creating a rich, hearty sauce that clings perfectly to the fresh pasta.	18.00
<b>Spaghetti alla Carbonara</b> Traditional Roman carbonara made with egg yolk, Pecorino romano cheese and crispy guanciale	17.00
<b>Spaghetti alla Nerano (V)</b> Spaghetti tossedina velvety zucchinipurée of sautéed zucchini and aged Parmesan, creating a rich and savory Italian classic	14.50

# Mains

<b>Tagliata</b> Grilled steak, sliced and served with rocket, cherry tomaetos, shaved Parmesan, new potatoes, and a drizzle of balsamic reduction	27.00
<b>Sea bass</b> Pan-seared Sea bass fillet served with creamy Artichoke purée	23.50
<b>Porchetta</b> Roasted pork belly infused with garlic, herbs, and spices, slow-cooked for tender meat and crispy crackling. Served over creamy mash	22.95
<b>Seafood Platter</b> Prawns, Mussels, fried Calamari, Sea bass, olives, grilled bread	44.95

# Pizza

Margherita (V) 13.50

Italian tomato sauce, Fior di latte Mozzarella, fresh basil, extra virgin olive oil

N'duja & Burrata 14.95

Tomato sauce, Fior di latte Mozzarella, spicy italian salami from Calabria ('Nduja) and Burrata

Quattro Formaggi (V) 16.50

Tomato sauce, Fior di latte Mozzarella, Scamorza, Taleggio & Gorgonzola cheese

Capricciosa 15.95

Italian tomato sauce, Fior di latte Mozzarella, Artichokes, Mushrooms, Ham, Olives

Diavola 14.95

Tomato sauce, Fior di latte mozzarella, Spice salami

Bufala (V) 14.95

Italian tomato sauce, buffalo Mozzarella, fresh basil, extra virgin olive

Frutti di Mare 16.95

Tomato sauce, Fior di latte Mozzarella, Prawns, Mussels, Squid, Fresh basil, extra virgin olive oil

Parma Ham 15.95

Tomato sauce, Fior di latte Mozzarella, rocket, Parma ham, Fresh basil, extra virgin olive oil

## Pizza Toppings

N'Duja	2.00	Prawns	3.50
Artichokes	1.50	Squid	3.50
Mushrooms	1.50	Chicken	2.50
Rocket	1.50	Parma Ham	2.50
Mussels	3.00		

## Kids' Menu

Cotoletta di pollo alla Milanese 10.50

A tender chicken cutlet, lightly breaded and pan-fried to a golden crisp, served with a fresh lemon wedge and chips

Fish & Chips 11.95

Crispy battered fish fillets served with golden, crispy fries, and a side of tartar sauce for dipping.

Mozzarella Sticks (V) 9.50

Crispy, golden-brown breaded sticks filled with melted mozzarella cheese, served with a side of marinara sauce for dipping.

Spaghetti al Pomodoro (V) 10.00

Classic spaghetti tossed in a rich, slow-simmered tomato sauce, garlic, and fresh basil. Finished with a sprinkle of Parmesan cheese

## Sides

Green beans (VG) 6.50

Broccoli (VG) 6.50

Chips 5.50

Sweet Chips 5.95

Fried Halloumi (V) 6.50

Bread & Olives (V) 5.50

Garlic Pizza Bread (V) 7.00

Cheese & Garlic Pizza Bread (V) 7.50

### 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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# TUTO

ITALIAN RESTAURANT

## CONTACT US

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