

Dinner Menu

Assagini (Small Plates)

Lamb Skewers (2pcs) With Tzatziki **9.90**

Albondigas En Salsa W Beef Meat Balls, Braised In Napolitano Sauce, Gently Spiced Tomatoes, Parsley, Wild Rocket, and Shaved Grana-Padano **9.90**

Zucchini and Pumpkin Trifoliate Pan Fried W Olive Oil, Garlic, Olives and Herbs **9.90**

Bruschetta Al Pomodoro W Fresh Roma Tomato, Onion, Basil, Parmesan Cheese

And A Drizzle of Balsamic Tar **12.90**

Dips – Trio of Dip Selection W Turkish Bread **12.90**

Garlic Bread **7.50**

Halloumi and Tomato W Olives, Capers, Grilled Zucchini, Honey and Balsamic Glaze **12.90**

Squid-Pan Fried W Olive, Chorizo and White Wine Served W Crumbled Goat Cheese and Fresh Tomato Salsa **13.90**

Prawn Fra Diavlo W 8 Prawns Tossed In Napolitano, Parsley, Added Bruschetta Salad and Arugula Salad **14.90**

Grazing Platter w Garlic

Bread and Salad (gfo)

Vege Antipasto W Pickled Vegetables, Persian Fetta, Olives, Olives, Dips, Avocado, Halloumi, Garlic Bread, And Garden Salad **19.00**

Mezze Platter W Chicken Kebab, Avocado, Salad, Pickled Vegetables, Tzatziki, Grilled Halloumi, Fresh Roma Tomato, Garlic Bread and Garden Salad **21.90**

Hot Meat W Lamb Skewers, Spanish Chorizo, Beef Meatballs, Chicken Kebab, Garlic Bread, Garden Salad **27.90**

Hot Seafood W Grilled Salmon (200g), Tiger Prawns, Calamari, Mussels, Garlic Bread and Garden Salad **29.90**

Spaghetti

Gluten Free Penne Available Upon Request (Add \$2)

Primavera (VEGE) W Green Beans, Green Peas, Fresh Asparagus Spears, Fresh Cherry Tomato, Butter, White Wine, Cream and Persian Fetta and Freshly Shaved Parmesan **19.90**

Ragu'Alla Bolognese W Slow Cooked Tomato Based Sauce W Wagyu Beef And Pork, Rich Napo Sauce, Mushrooms, Touch Of Barossa Valley Red Wine And Shaved Parmesan **21.90**

Marinara W Mussels, Squid, Smoked Salmon, Tiger Prawns, Fresh Tomato, Fresh Chili, Onion , Basil, Garlic Cooked In Rich House Made Napoli Sauce **27.90**

Napolitano W Fresh Tomato, Onion, Garlic, Olive Oil, Basil, Parsley in Rich House Made Napoli Sauce **17.90**

Prawn and Calamari W Fresh Chili, Preserved Lemon, Garlic, White Wine, Fresh Tomato, Basil and Lemon **21.90**

Spaghetti Salsiccia W Chorizo, White Wine, Fresh Tomato, Red Capsicum, Onion, Garlic, House Napolitano and Grated Parmesan **19.90**

Spaghetti Alle Polpette W Homemade Sicilian Meatballs, Fresh Herbs, Roma Tomato, Onion, Garlic and Grated Cheese in Napoli Sauce **19.90**

Fettuccine

Del Pescatore W Super Tender Calamari, Tiger Prawns, Olives, Garlic, Onion, Fresh Chilli, Potato Cubes, White Wine, Napo Sauce, Fresh Herbs, Grated Parmesan **22.90**

Leccadito W Tiger Prawns, Capers, Cherry Tomato, Garlic, Chili, Basil , Touch of Sangiovese Wine, Olive Oil **22.90**

Fettuccine Turtufo W Creamy Mushroom, Onion, Garlic, Fresh Herbs, White Wine and Truffle Sauce. **19.90**

Brandy Chicken Fettuccine W Flat Mushroom, Porcini Mushroom, Garlic, Olive Oil, Prosciutto, Brandy, Green Peas, Fresh Parsley, Grated Parmesan **21.90**

Zucca E Fettuccini W Pumpkin, Onion, Garlic, Chili, Cream, Wine and Pancetta, Shaved Parmesan **20.90**

Fettuccine Alla Tutto W Chicken Laced In White Wine, Onion, Garlic, Sautéed Green Peas In Cream Pesto Sauce **19.90**

Matriciana W Spanish Chorizo, Kalamata Olives, Shallots, Onion, Garlic, Red Pepper, Fresh Chili in Rich Napoli Sauce **19.90**

Gnocchi (Add Warm Turkish Bread Add \$2)

Tutto's Gnocchi Croccante W Crispy Pancetta, Onion, Garlic, Ham, Green Peas, Herbs and Goat Cheese **22.90**

Quattro Formaggi W Onion, Garlic, Halloumi, Parmesan, Cheddar, Cream and Brie and Hint of Parsley **20.90**

Gnocchi Monte Carlo W Chicken, Onion, Garlic, Avocado, Fresh Cherry Tomato, Creamy Napoli Sauce and Cheese **19.90**

Gnocchi Pomodoro W Cream, Basil, Italian Flat Parsley, Oregano, Grated Parmesan, Rosemary, Tomato Bruschetta, Fresh Napo Sauce, Mozzarella Cheese **19.90**

Boscaiola W Chicken, Mushroom, White Wine, Garlic, Cheese in A Cream Sauce **19.90**

Gnocchi Napo W Napoli Sauce and Brie, Grated Parmesan Cheese, Italian Herbs and Fresh Bruschetta. **19.90**

Gnocchi Ai Gamberi W Prawns, Cream, Fresh Tomato Bruschetta and Baby Spinach and Grana-Padano. **22.90**

Penne Pasta (Gluten free)

Tutto's Chicken Florentine w Virgin olive oil, Onion, Garlic, Prosciutto , Shredded Chicken ,tomato, white wine , Cream and Mushroom, soft Brie and Grated parmesan cheese **22.90**

Penne Saucisse w Italian Pork sausage chunks, Onion, Garlic, Mushroom ,Touch of Wine , Cream, Shaved Parmesan, Blue, Brie and fresh parsley **22.90**

Penne Carbonara w onion, garlic, Bacon, Parmesan grated, cream, white wine and Fresh Herbs **19.90**

Penne Puttanesca w Anchovies, Olives, Capers, fresh tomato, basil, touch of chili in a rich Napoli sauce **19.90**

Penne All' Arrabiata W Garlic, Fresh Chili, Parsley in A Napoli Sauce **17.90**

Penne Boscaiola Classico W Pancetta, Chicken, Mushroom, Shallots and Grated Parmesan in a Cream Sauce **21.90**

Ravioli

Ravioli Giallarosso W Homemade Ricotta And Spinach Ravioli Tossed W Onion, Garlic, Peas, White Wine, Cherry Tomato In A Cream Sauce **19.90**

Ricotta and Spinach Ravioli W Tiger Prawns, Basil Pesto Finished With Crème Fraiche **22.90**

Classic Pasta Served With Side Garden Salad.

House Cannelloni Please Ask For Today's Selection.
00.00

Lasagna Al Forno Homemade Lasagna with Rich Bolognese, Grana-Padano and Mozzarella, Baked In Oven **19.90**

Risotto

Risotto Gamberi W Garlic Prawns, Mushrooms, Onion, Cream in a Rich Napoli Sauce **21.90**

Risotto Alla Tutto W Chicken Laced In White Wine, Bacon, Green Peas, Onion, Garlic, Fresh Herbs And Cherry Tomato In Rich Cream Sauce **20.90**

Prawn and Chorizo Risotto W Pan Fried Onion, Garlic, Paprika, Preserved Lemon, Hint of Chilli, Cream Napolitano, Grana-Padano, Baby Spinach in Arborio Rice **21.90**

Risotto Primavera W Fresh Asparagus Spears, Assorted Vegetables, Napolitano Sauce, Olive Oil, Spinach, Vegetable Stock Tossed In Arborio Rice. **19.90**

Risotto Seafood W Mussels, Squid, Smoked Salmon, Prawns, Fresh Tomato, Fresh Chili, Olives, Onion, Garlic Cooked In House Napoli Sauce **28.90**

Spanish Paella

Paella Valenciana W Chicken, Spanish Chorizo, Mussels, Calamari, Prawns, Onion, Garlic, Green Peas Tossed In Saffron Rice **29.90**

Pollo Romaro W Chicken Breast in Garlic Sauce, Green Peas, Onion and Garlic Tossed In Saffron Rice **24.90**

Vegan W Assorted Vegetable, Beetroot, Asparagus Spears, Baby Spinach, Onion, Garlic Tossed in Saffron Rice **21.90**

Pizza

12''

Margarita W Napolitano, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil	17.90
Tropicana W Napoli, Shredded Ham, Pine and Cheese, Rocket	18.90
Meat Supreme W Napoli, Ham, Bacon, Salami, Chicken, Chorizo, Napoli Sauce, Mozzarella	22.90
Taste of the Bay W Napo Sauce, Mozzarella, Prawns, Fish and Calamari, Mussels and Basil	24.90
Golosa W Napoli Sauce, Marinated Chicken, Mozzarella, Pumpkin, Sour-Cream and Lemon	19.90
Gamberi Piccanti W Local Tiger Prawns, Cherry Tomato, Garlic Butter, Parsley, Mozzarella, Persian Fetta and Rocket	22.90
Pepperoni W Salami, Potato, Mozzarella, Bocconcini, Chili Flakes, Napoli Cheese	19.90
Four Cheese W Napolitano, Mozzarella, Grana-Padano, Bocconcini, and Brie Cheese	19.90
Tarantini W Slow Cooked Lamb Shank, Napoli, Mozzarella Tzatziki, Onion, Rocket and Fetta	19.90
Vegan W Pumpkin, Spinach, Mushrooms, Assorted Vegetables, Vegan Cheese, Napoli Sauce	22.90

Side Dish

Side Greek or Garden Salad	6.90
Side of Seasonal Vegetables	6.00
Pizza Toppings	
Mushroom	4.00
Olives or Pumpkin	2.00
Lamb or Prawns or Chicken	6.00
Parmesan or Mozzarella	1.00
Blue or Brie Cheese, Halloumi	4.00

Main

Eye Fillet Steak

Grain Fed 200g Eye Fillet W Homemade Mash Potato, Babe Spinach & Steamed Vegetables. Choice of Pepper or Mushroom or Garlic or Diane Sauce or Red Wine Jus.

31.90

Veal Saltimbocca W Prosciutto, Sage, Butter Red Wine Jus, Served With House Mash and Broccoli and Watermelon.

29.90

Veal Boscaiola W Tender Pan-Fried Veal With Bacon Rashers, Mushrooms, Chardonnay, Butter, Onion Garlic And A Touch Of Cream Served With Pan-Fried Vegetables.

29.90

Veal Piccata W Corn Flour Coated Veal Season With Salt And Lemon Pepper, Onion, Garlic, Butter Cappers, Parsley, Wine Reduction Sauce Serve With Olive Oil Tossed Vegetables.

29.90

Melting Moment Pork Belly W Wild Rocket Salad with Apple, Orange, Cucumber, Cherry Tomato, Onion, Balsamic Glaze

26.90

Lamb Cutlets (3pc)

Pan Fried Lamb Cutlets Seasoned With Garden Grown Rosemary, Served With Sweet Mash Potato, Broccoli Floret And Rosemary Jus.

29.90

Slow Cooked Lamb Shank 500g w Sweet Potato Mash, Grilled Asparagus, Broccoli and Rosemary Jus

29.90

Grilled Chicken Breast 250g (Served With Choice of Beer Battered Fries or Pan-Fried Seasonal Vegetables) With Garlic Sauce

24.90

Pizzaiola Scalloppini w Grilled Chicken, Pan-Fried Vegetables, Onion, Garlic, Fresh Cherry Tomatoes, Oregano, White Wine, Cream, Shaved Parmesan and Garlic Sauce

24.90

Fungi Scalloppini w Grilled Chicken, Pan-fried vegetables, Onion, Garlic, Mushrooms, Butter and Cream Sauce

24.90

Honey Mustard Chicken Breast With Pan-fried Seasonal Vegetables, Honey And Seeded Mustard Sauce.

24.90

Salmon Fillet (200g) and Seafood Mornay W Butter, White Wine, Cream, Onion, Garlic, Preserved Lemon and Fresh Parsley Served With Garlic Cheese Bread.

31.90



V=Vegan, DF=Dairy Free, VEGE=Vegetarian, GFO=Gluten Free Options, GF=Gluten Free