

CHOPHOUSE FAVORITES

All Steaks & Chops are Aged Min. 28 Days

STEAKS

Filet Mignon

6 oz. "Petite Cut" 39 / 8 oz. 47

Bone-In Filet Mignon *New*

12 oz. 65

U.S.D.A. KC Striploin

7 oz. "Stockyard" Cut 36 / 14 oz. 49

U.S.D.A. Prime Ribeye

12 oz. 54 / 16 oz. 62

Dry-Aged Rib Chop

Nebraska Farms 24 - 26 oz. 68

MS-9 Australian Wagyu Striploin *New*

8 oz. 68

SPECIALTIES

Beeler's Long Bone "Duroc" Pork Chop

Seasonal Mostarda | Creamy Corn Polenta 35

Australian Lamb Chops

Minted Red Wine Reduction | Goat Cheese Potato Purée 43

Veal Chop *New*

Bone-In Veal Ribeye | Truffle Sea Salt 14 oz. 53

Tutti Wagyu Burger *New*

50/50 Wagyu & Brisket Short Rib Blend | Crispy Prosciutto Gorgonzola | Onion Jam | Fresh Arugula | Black Garlic Aioli Brioche Bun | Thick-Cut Crispy Truffle Fries 23

Chophouse Burger *New*

50/50 Wagyu & Brisket-Short Rib & Chuck Blend Gem Lettuce Tomato | Russian Dressing | Brioche Bun 15
add Fontina Cheese add 1.5 / add Small Shoestring Fries 5.5

CRUSTS

Three Peppercorn ^{GF/DF/V} add 3

Porcini Mushroom Dust ^{GF/DF/V} add 3

Smoked Sea Salt ^{GF/DF/V} add 3

Truffle Sea Salt ^{GF/DF/V} add 4.5

SAUCES For Sauce Trio add 5

Roasted Garlic Peppercorn ^{DF/V} add 2.5

Shallot Red Wine Reduction ^{DF/V} add 2.5

Brandy Gorgonzola ^V add 2.5

Bearnaise ^V add 2.5

Black Truffle Butter ^{GF/V} add 4.5

COMPLEMENTS

Jumbo Shrimp Scampi (3) add 19

Large Sea Scallops (2) add 17

Maine Lobster Tail ^{GF} Half / Full M.P.

SIDES

Sautéed Mushrooms ^{GF/DF/V} II

Creamed Corn ^{GF/V} II

Creamed Spinach ^{GF/V} II

Roasted Brussel Sprouts ^{GF/DF} II

Grilled Asparagus ^{GF/V} II

Truffle Gemelli Mac & Cheese ^V 14.5

Baked Potato ^{GF} II

Roasted Garlic Potato Purée ^{GF/V} II

Garlic Parmesan Shoestring Fries ^{GF/V} 8.5



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Hours

Monday - Closed

Tuesday - Thursday 5pm to 8:30pm

Friday & Saturday 5pm to 9pm

Sundays 4pm to 8:30pm

Take-Out & Curbside Pick-Up Available

*Prices Subject to Change
Dine-In Prices & Take-Out Prices May Vary.

COCKTAILS TO-GO!

Ready to Pour Cocktails Come Served in Mason Jars

Basil-Lemon Drop Martini ^{GF/DF/V}

Absolut Citron Vodka | Freshly Muddled Basil Leaves
Squeeze of Lemon | Sugar Rim 14
(Best Served Straight Up)

So Cal Sour ^{GF/DF/V}

Tito's Vodka | Fresh Lemon Juice | Simple Syrup
Merlot Float Lemon Peel | Luxardo Cherry 14.5
(Best Served On the Rocks)

Pompelino Spritz ^{GF/DF/V}

Cazadores Reposado Tequila | Muddled Thyme | Honey Syrup
Grapefruit Soda | Fresh Thyme | Lime Wedge 14
(Best Served On the Rocks)

Tuscan Sun ^{GF/V}

Amaretto | Bulleit Bourbon | Fresh Lemon Juice | Simple Syrup
Egg Whites | Angostura Bitter | Lemon Peel 15.5
(Best Served On the Rocks)

Blossom de Tito ^{GF/DF/V} *New*

Tito's Vodka | Housemade Limoncello | Giffard Frambois
Muddled Strawberries 14.5
(Best Served On the Rocks)

Bere Rossa ^{GF/DF/V} *New*

Sparkling Rosato | Giffard Rhubarb Liqueur
Fresh Lemon Juice | Muddled Raspberries | Orange Bitters
Edible Flower 15
(Best Served On the Rocks)

Tutti Chai Tai ^{GF/DF/V} *New*

Bacardi White Rum | Triple Sec | Fresh Lime Juice
Orgeat Syrup | Fresh Orange Juice | Chai Rum Float 15
(Best Served On the Rocks)

Contain Nuts = * / Gluten-Free = GF / Dairy-Free = DF / Vegetarian = v

PANE

Garlic Bread v

Parmigiana | Asiago | Black Truffle 8.5

Ciabatta v

E.V.O.O. | Ammoghio Herb Sauce 4.5

ANTIPASTI / PIZZA

D.I.Y. Bruschetta v

Tomato Concasse | Mozzarella | Cipollini Onions | Olives
Basil Oil | Balsamic Reduction 15

Mushroom Soufflé v

Shallots | Gorgonzola | Parmesan Cream 17

Polpette

Wagyu Beef, Pork, & Veal Meatballs | Whipped Ricotta
Pomodoro Sauce | Ciabatta 16.5

Fritto Misto

Calamari | Shrimp | Red Bell Peppers | Green Beans
Shishitos | Spicy Calabrian Aioli 17.5

Grilled Octopus GF/DF New

Marbled Potatoes | Castelvetroano Olives
Calabrian Chilis | Lemon Herb Oil 19.5

Shrimp Cocktail GF/DF

House Cocktail Sauce | Garlic Chips 21

Prosciutto & Burrata

Prosciutto | Creamy Burrata Cheese | Arugula
Oven-Dried Tomatoes | Basil Oil | Crostini 18.5

Margherita v

Pomodoro Sauce | Fresh Mozzarella Cheese
Imported Italian Cherry Tomatoes | Burrata Cheese | Basil 21

Pepperoni & Banana Pepper

Pomodoro Sauce | Fresh Mozzarella Cheese
Artisan Pepperoni | Banana Peppers | Burrata 20

Truffle Mushroom v

Fresh Mozzarella Cheese | Truffled Cremini Mushrooms
Fresh Arugula | Grana Padano 23

ZUPPA / INSALATA

1/2 Pint / Pint / Quart

Minestrone GF/DF/V 11.5 / 19 / 31

Vegetable Broth | Sofrito | Zucchini | Tomatoes | Cannellini Beans

Zuppa del Giorno 12 / 24 / 36

Chef's Daily Creation

Insalata Tutti Mangia GF/V

Field Greens | Roma Tomatoes | Cucumbers
Asiago | Balsamic-Herb Vinaigrette 12.5

Chopped Caesar

Baby Gem | Treviso | Anchovy Dressing
Ciabatta Croutons | Shaved Grana Padano 13.5
with Imported White Anchovies add 3.5

Chophouse Wedge GF

Roma Tomato Concasse | Pickled Red Onions
House Bleu Cheese | Bacon Crumbles 14.5

Cavoletti* v

Toasted Marcona Almonds | Sourdough Crostini
Creamy Meyer Lemon Dressing 15.5

Heirloom Beets* GF/V New

Fresh Baby Spinach | Goat Cheese | Toasted Pistachios
Crispy Prosciutto | Honey-Balsamic Vinaigrette 16.5

PASTA E RISOTTO

Serves 1 / Serves 3-5

Spghettini 23 / 69

Wagyu Beef, Pork & Veal Meatballs | Pomodoro Sauce

Housemade Fresh Pasta

Garganelli* v New 23 / 69

Vegetable Bolognese | Romesco Sauce | Burrata | Tubular Pasta

Gnocchi* v 22 / 66

Pomodoro Sauce | Basil Pesto Drizzle | Burrata Cheese

Linguine Fini 31 / 93

Shrimp | Scallops | Tomatoes | Caramelized Red Onions | Garlic Cream

Orecchiette 26 / 78

Prosciutto | Chicken Breast | Spinach | Mushrooms | Romano Cream

Pappardelle 27 / 81

Wide Ribbon Pasta | Tuscan Prime Beef Ragù | Reggiano

Borsellini v 26 / 78

Butternut Squash Stuffed Pasta | Orange-Fennel Madeira Cream | Crispy Yams

Mafaldine 26 / 78

Sausage | Mushrooms | Roasted Garlic | Pecorino | Sage | Truffle Oil

Linguini Neri "Fra Diavola" 43 / -

Squid Ink Pasta | Lobster Tail | Clams | S.M Tomato Sauce | Gremolata

Risotto GF New 36 / -

Crab | Asparagus | Fresno Chili | Preserved Meyer Lemon | Gremolata

ITALIAN SPECIALTIES

Serves 1 / Serves 3-5

Eggplant Parmigiana v 24 / 72

Panko-Crusted Eggplant | Mozzarella | Burrata
San Marzano Tomato Sauce | Spghettini | Micro Basil

Lasagna di Carne 27 / 81

San Marzano Tomato Sauce | Béchamel | Crostini

Chicken Arrosto GF/DF New 33 / -

Deboned Organic Jidori Chicken | Roasted Potatoes
Oven-Dried Tomatoes | Vernaccia Truffle Sauce

Scaloppine di Pollo 29 / 87

Chicken Medallions | Marsala Wine | Mushrooms
Oven-Dried Tomatoes | Roasted Potatoes

Veal & Shrimp Piccata New 38 / -

Lemon-Butter-Caper-White Wine Sauce | Tagliatelle Pasta

Branzino GF/DF New 41 / -

Mediterranean Seabass Filet | Salsa Verde | Sautéed Arugula
Fingerling Potatoes

Scottish Salmon* GF/DF 38.5 / 115.5

Rosemary Orange Sauce | Pine Nut Quinoa | Sautéed Market Greens

DOLCE

Gelato v Tahitian Vanilla, Salted Caramel, or Cinnamon 8

Sorbetto GF/DF/V Blackberry Cabernet or Raspberry 8

Cannoli* v Chocolate Pieces | Orange Peel | Toasted Pistachios 8.5

Tiramisù v Marsala Wine | Espresso | Mascarpone Mousse 12

Zeppole alla "Bananas Foster"* v

Rum Flambéed Caramelized Bananas | Cinnamon Sugar Italian Donut
Tahitian Vanilla Gelato | Candied Almonds 13

Panna Cotta GF/V New

Blueberry Coulis | Lemon Zest | Edible Flowers 11.5

Torta di Formaggio v

Caramel Apple Pie Cheesecake | Granny Smith Apples
Graham Cracker Crust | Cinnamon Streusel | Caramel Drizzle
Whipped Cream | Apple Chips 12.5

Torta Senza Farina* GF/V

Dark Chocolate & Espresso Mousse | Flourless Chocolate Cake
Chocolate Ganache | Mascarpone Cream | Hazelnut Brittle 12.5