

CHOPHOUSE FAVORITES

All Steaks & Chops are Aged Min. 28 Days

STEAKS

Filet Mignon

6 oz. "Petite Cut" 45 / 8 oz. 55

U.S.D.A. Prime New York Striploin

7 oz. "Manhatta" Cut 42 / 14 oz. 54

U.S.D.A. Prime Ribeye

12 oz. 54 / 16 oz. 68

Dry-Aged Rib Chop

Nebraska Farms 24 - 26 oz. 75

U.S.D.A. Angus Porterhouse

Creekstone 50-Day Aged 20 oz. 72

Steak Frites

8oz. U.S.D.A. Prime Flat Iron | Salsa Verde | Shoestring Fries 39

SPECIALTIES

Beeler's Long Bone "Duroc" Pork Chop

Seasonal Mostarda | Creamy Corn Polenta 40

Australian Lamb Chops

Minted Red Wine Reduction | Goat Cheese Potato Purée 52

Veal Chop

Bone-In Veal Ribeye | Truffle Sea Salt 14 oz. 59

Tutti Wagyu Burger

50 / 50 Wagyu & Brisket Short Rib Blend | Crispy Prosciutto Gorgonzola | Onion Jam | Fresh Arugula | Black Garlic Aioli Brioche Bun | Thick-Cut Crispy Truffle Fries 26

ACCOMPANIMENTS

Jumbo Shrimp Scampi (3) add 21

Large Sea Scallops (2) add 19

Maine Lobster Tail A.Q.

Bone Marrow add 12

CRUSTS

Three Peppercorn ^{GF/V} add 3,5

Porcini Mushroom Dust ^{GF/V} add 3,5

Smoked Sea Salt ^{GF/V} add 3,5

Truffle Sea Salt ^{GF/V} add 4,5

SAUCES For Sauce Trio add 6

Roasted Garlic Peppercorn ^V add 3

Shallot Red Wine Reduction ^V add 3

Brandy Gorgonzola ^V add 3

Black Truffle Butter ^{GF/V} add 4,5

SIDES

Sautéed Mushrooms ^{GF/V} 13

Creamed Corn ^{GF/V} 13

Creamed Spinach ^{GF/V} 13

Roasted Brussel Sprouts ^{GF} 13

Market Greens ^{GF/V} 12

Grilled Asparagus ^{GF/V} 13

Truffle Gemelli Mac & Cheese ^V 17

Baked Potato ^{GF} 13

Roasted Garlic Potato Purée ^{GF/V} 13

Garlic Parmesan Shoestring Fries ^{GF/V} 10



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WWW.TUTTIMANGIA.COM

Hours

Monday - Closed

Tuesday - Thursday 5pm to 9pm

Friday & Saturday 5pm to 10pm

Sundays 4pm to 9pm

Take-Out & Curbside Pick-Up Available

*Prices Subject to Change

TUTTI LIBATIONS TO-GO!

Basil-Lemon Drop Martini

Absolut Citron Vodka | Freshly Muddled Basil Leaves
Squeeze of Lemon | Sugar Rim 14.5

Tutti Paper Plane

Redemption Bourbon | Aperol | Candolini Grappa
Nonino | Fresh Lemon Juice 15

White Negroni

Bulldog Gin | Lillet | Alessio Blanco | Candolini Grappa 15

Margherita Inferno

Tanteo Jalapeño Tequila | Lime Juice | Agave Syrup
Giffard Au Piment d'Espelette | Pomegranate Juice
Silencio Mezcal Float | Orange Slice 15

Cadavere #2

Absinthe Rinse | Mafly Limon Gin | Cocchi Bianco
Apple Cider | Cointreau | Fresh Lemon Juice 15

Bere Rossa

Sparkling Rosato | Giffard Rhubarb Liqueur | Fresh Lemon Juice
Muddled Raspberries | Orange Bitters | Edible Flower 15.5

43 Flip

Bulleit Bourbon | Licor 43 | Simple Syrup | Whole Egg 15.5

Weller's Gold Rush

Weller's Wheated Bourbon | Fresh Lemon Juice
Apple Cider | Honey Syrup 16

Fall Far From The Tree

Skyy Honey Apple Crisp Vodka | Fresh Lemon Juice
St. George Sage-Infused Pear Spice | Cinnamon Stick | Apple Slice 15.5

Grande Forte

High West Double Rye | Fernet Branca | Drambuie
Grade B Maple Syrup | Orange Peel 17

Montenegro Macchina

Red Breast Irish Whiskey | Montenegro Amaro | Cointreau
Fresh Lemon Juice | Sugar Rim 17

Pear, Pom, and Fig

Grey Goose Le Poire | Balsamic & Fig Molasses | Pomegranate Juice
Lemon Juice | Caramelized Pear Slice 17.5

PASTA E RISOTTO

Serves 1 / Serves 3-5

PANE

Garlic Bread ^V

Sesame Seeds | 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 18

Tutti Caprese* GF/V

Fresh "Gioia" Mozzarella | Heirloom Tomatoes | Fresh Basil
Pesto Drizzle | Balsamic Reduction 19

Polpette

Wagyu Beef, Pork, & Veal Meatballs | Whipped Ricotta
Pomodoro Sauce | Ciabatta 17

Fritto Misto

Calamari | Shrimp | Red Bell Peppers | Green Beans
Shishito Peppers | Calabrian Pepper Aioli 19

Grilled Octopus ^{GF}

Marbled Potatoes | Castelvtrano Olives | Sliced Fresno Chilis
Preserved Lemon-Herb Vinaigrette 21

Shrimp Cocktail ^{GF}

Jumbo Shrimp | House Cocktail Sauce 23

Prosciutto & Burrata

Prosciutto | Creamy Burrata Cheese | Arugula
Oven-Dried Tomatoes | Basil Oil | Crostini 20

Tuscan Ribs*

Broken Arrow Ranch Wild Boar Ribs | Espresso & Fig BBQ Sauce
Napa Cabbage & Radicchio Slaw | Toasted Pine Nuts 24

Margherita Pizza ^V

Pomodoro Sauce | Fresh Mozzarella Cheese
Imported Italian Cherry Tomatoes | Creamy Burrata | Basil 22.5

Pepperoni & Banana Pepper Pizza

Pomodoro Sauce | Fresh Mozzarella Cheese
Artisan Pepperoni | Banana Peppers | Creamy Burrata 24.5

Truffle Mushroom Pizza ^V

Fresh Mozzarella Cheese | Truffled Cremini Mushrooms
Fresh Arugula | Grana Padano 24.5

ZUPPA E INSALATA

1/2 Pint / Pint / Quart

Minestrone ^{GF/V} 14 / 22 / 34

Vegetable Broth | Sofrito | Zucchini | Tomatoes | Cannellini Beans

Soup of the Day 16 / 28 / 40

Chef's Daily Creation

Insalata Tutti Mangia ^{GF/V}

Roma Tomatoes | Cucumbers | Asiago | Balsamic-Herb Vinaigrette 13

Chopped Caesar

Baby Gem | Treviso | Anchovy Dressing | Ciabatta Croutons
Shaved Grana Padano 15 *with Imported White Anchovies add 3.5*

Chophouse Wedge ^{GF}

Roma Tomato Concasse | Pickled Red Onions
House Bleu Cheese | Bacon Crumbles 16

Cavoletti* ^V

Toasted Almonds | Sourdough Crostini | Creamy Meyer Lemon Dressing 17

Heirloom Beets* ^{GF/V}

Fresh Baby Spinach | Goat Cheese | Toasted Pistachios
Shaved Fennel | Crispy Prosciutto | Honey-Balsamic Vinaigrette 18

Spaghettini ^{GF} 26 / 75

Wagyu Beef, Pork & Veal Meatballs | San Marzano Style Tomato Sauce

Bucatini Neri ^{GF} 46 / 135

Half Lobster Tail | Italian Sweet Cherry Tomatoes | Saffron Cream

Linguini Fini 35 / 102

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

Orecchiette ^{GF} 29 / 84

Prosciutto | Chicken Breast | Spinach | Mushrooms | Romano Cream

Pappardelle ^{GF} 29 / 84

Wide Ribbon Pasta | Tuscan Prime Beef Ragù | Parmigiano Reggiano

Ravioli ^V 28 / 81

Kaboucha Squash | Browned Butter Sage Sauce | Swiss Chard | Crispy Yams

Mafaldine ^{GF} 30 / 87

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

Risotto ^{GF} 34 / -

Wild Boar Sausage | Sweet Onions | Butternut Squash | Roasted Peppers
Arugula | Sage Cream | Fresno Chile | Pecorino Romano

ITALIAN SPECIALTIES

Serves 1 / Serves 3-5

Eggplant Parmigiana ^V ^{GF} 28 / 81

Mozzarella | Burrata | S.M. Tomato Sauce | Spaghettini | Micro Basil

Lasagna di Carne 30 / -

Artisan Pasta Sheets | Prime Beef | S.M. Tomato Sauce | Béchamel | Crostini

Chicken Arrosto ^{GF} 36 / -

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

Costolette di Manzo 42 / -

Four-Hour Braised Beef Short Rib | Creamy Corn Polenta
Glazed Carrots | Bone Marrow Jus

SEAFOOD

Branzino ^{GF}

Mediterranean Seabass Filet | Salsa Verde | Sautéed Arugula
Fingerling Potatoes 45

Scottish Salmon* ^{GF}

Rosemary Orange Sauce | Pine Nut Quinoa | Sautéed Market Greens 42

DOLCE

Gelato ^V

Tahitian Vanilla, Salted Caramel, or Sicilian Pistachio* 9.5

Sorbetto* ^{GF/V}

Lemon or Raspberry | Mini Biscotti 9.5

Cannoli* ^V

Chocolate Pieces | Orange Peel | Toasted Pistachios 11

Tiramisù ^V

Marsala Wine | Espresso | Mascarpone Mousse 15

Crostata ^V

Amaro Sautéed Apples | Streusel Topping | Caramel Sauce
Whipped Cream | Cinnamon 15

Torta di Formaggio ^V

Housemade Pumpkin Cheesecake | Gingersnap Crust
Mascarpone Cream | Candied Pecan Crumble 16

Torta Senza Farina* ^{GF/V}

Dark Chocolate & Espresso Mousse | Flourless Chocolate Cake
Chocolate Ganache | Mascarpone Cream | Hazelnut Brittle 15