



ANTIPASTI

Oysters on the Half Shell ^{GF}

1/2 Dozen of our Current Selection
House Cocktail Sauce | Apple-Shallot Mignonette 24

Fritto Misto

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

Stuffed Shishito Peppers

Italian Sausage & Ricotta Stuffed Japanese Peppers
Tempura Battered | Calabrian Pepper Aioli 19

Mushroom Soufflé ^V

Assorted Wild Mushrooms | Shallots | Gorgonzola
Parmesan Cream 19

Shrimp Cocktail ^{GF}

Jumbo Shrimp | House Cocktail Sauce 23

Grilled Octopus ^{GF}

Marbled Potatoes | Castelvetro Olives | Fennel
Sliced Fresno Chiles | Preserved Lemon-Herb Vinaigrette 21

Tuscan Ribs* ^{GF}

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

Wagyu Carpaccio

Thinly Sliced Raw Australian Wagyu Beef | Arugula
Grain Mustard | Lemon-Shallot Vinaigrette
Grana Padano | Crostini 23

Margherita Pizza ^V

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

MOZZARELLA BAR

D.I.Y. Bruschetta ^V

Imported Bufala Mozzarella | Tomato Concasse
Cipollini Onions | Assorted Olives | Basil Oil
Balsamic Reduction 18

Tutti Caprese*

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

Prosciutto & Burrata

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

Salumi Misto

Imported Bufala Mozzarella Cheese | Italian Cheeses
Prosciutto | Salami Nostrano | Coppa Ham | Mostarda
Cured Olives | Housemade Pickles | Grilled Ciabatta 25

Chilled Seafood Extravaganza For Two ^{GF}

Half Maine Lobster | King Crab Legs | Four Oysters
Four Cocktail Shrimp | House Cocktail Sauce
Drawn Butter | Apple Shallot Mignonette 68

PANE

Garlic Bread ^V

Parmesan | Asiago | Black Truffle 8.5

Ciabatta ^V

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

ZUPPA E INSALATA

Minestrone ^{GF/V}

Sofrito | Zucchini | Tomatoes | Cannellini Beans 14
Cup 9 / Bowl 14

Soup of the Day

Chef's Daily Creation 16
Cup 10 / Bowl 15

Insalata Tutti Mangia ^{GF/V}

Field Greens | Roma Tomatoes | Cucumbers
Asiago Cheese | 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 | Hardwood Bacon Crumbles 16

Cavoletti* ^V

Shaved Brussel Sprouts | Toasted Marcona Almonds
Sourdough Crostini | Creamy Meyer Lemon Dressing 17

Heirloom Beets* ^{GF}

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

PASTA E RISOTTO ^V Housemade Fresh Pasta

Spaghettini ^V

Wagyu Beef, Pork & Veal Meatballs | San Marzano Tomato Sauce | Thin Spaghetti 26

Pappardelle ^V

Wide Ribbon Pasta | Tuscan Prime Beef Ragù | Parmigiano Reggiano 29

Mafaldine ^V

Italian Sausage | Mushrooms | Roasted Garlic | Pecorino Romano | Sage
Truffle Oil | Ribbon Pasta 30

Linguini Fini

Artisan Pasta | Jumbo Shrimp | Sea Scallops | Tomatoes | Red Onions | Garlic Cream 35

Ravioli ^V

Kaboucha Squash Stuffed Pasta | Browned Butter Sage Sauce | Rainbow Swiss Chard | Crispy Yams 28

Orecchiette ^V

Prosciutto | Chicken Breast | Baby Spinach | Mushrooms | Romano Cream | "Little Ear" Pasta 29

Bucatini Neri ^V

Squid Ink Pasta | Half Lobster Tail | Italian Sweet Cherry Tomatoes | Saffron Cream Sauce 46

Risotto ^{GF}

Carnaroli Rice | Wild Boar Sausage | Sweet Onions | Butternut Squash
Roasted Peppers | Fresh Arugula | Sage Cream | Fresno Chile | Pecorino Romano 34

ITALIAN SPECIALTIES

Eggplant Parmigiana ^V ^V

Panko-Crusted Eggplant | Mozzarella | Burrata
San Marzano Style Tomato Sauce | Spaghettini
Micro Basil 28

Lasagna di Carne

Artisan Pasta Sheets | Prime Beef Cuts
San Marzano Style Tomato Sauce | Fresh Mozzarella
Béchamel | Crostini 30

Chicken Arrosto ^{GF}

Deboned Organic Jidori Chicken | Roasted Potatoes
Fresh Arugula | Oven-Dried Tomatoes
Vernaccia Truffle Sauce 36

Costata di Manzo

Four-Hour Braised Beef Short Rib | Creamy Corn Polenta
Glazed Carrots | Bone Marrow Jus 42

SEAFOOD

Branzino ^{GF}

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

Scottish Salmon* ^{GF}

Organically Raised Salmon | Rosemary Orange Sauce
Pine Nut Quinoa | Sautéed Market Greens 42

Cioppino "Seafood Stew"

Shrimp | Clams | Mussels | Fish | Calamari
Roasted Peppers | Tomatoes | Crostini 44

CHOPHOUSE FAVORITES

All Steaks & Chops are Aged Min. 28 Days
to Ensure the Most Tender Cut

STEAKS

Filet Mignon

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

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

7 oz. "Manhattan" 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

8 oz. 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 3.5

Large Sea Scallops (2) add 19

Maine Lobster Tail A.Q.

Marrow Bones 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

Market Greens ^{GF/V} 12

Roasted Brussel Sprouts ^{GF} 13

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

* = Contains Nuts / ^{GF} = Gluten-Free / ^V = Vegetarian

Before Placing Your Order, Please Inform Your Server if a Person in Your Party Has a Food Allergy!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness, especially if you have certain medical conditions.

Min. service \$10. Share/Split charge \$5 or \$10. We reserve the right to refuse service to anyone. Not responsible for lost or stolen articles. A customary gratuity of 20% will be provided for you on your bill for parties of 6 or more in lieu of an automatic 20% taxable service charge. Chef prefers no adjustments to the culinary integrity of his dishes however, if any changes are made Tutti Mangia will not be responsible for guest satisfaction.