

## ANTIPASTI

### Oysters on the Half Shell <sup>GF/DF</sup> *New*

Mix & Match 1/2 Dozen of our Current Selection 23

### Clams & Pancetta <sup>DF</sup> *New*

Sautéed Manila Clams | Crispy Pancetta | Fresno Chilis  
Citrus Brodo | Grilled Ciabatta 23

### D.I.Y. Bruschetta <sup>V</sup>

Tomato Concasse | Mozzarella | Cipollini Onions  
Assorted Olives | Basil Oil | Balsamic Reduction 16

### Mushroom Soufflé <sup>V</sup>

Shallots | Gorgonzola | Parmesan Cream 18

### Fritto Misto

Calamari | Shrimp | Red Bell Peppers | Green Beans  
Shishito Peppers | Spicy Calabrian Aioli 18.5

### Shrimp Cocktail <sup>GF/DF</sup>

Jumbo Shrimp | House Cocktail Sauce | Garlic Chips 21

### Polenta Board <sup>GF</sup> *New*

Creamy Corn Polenta | Grilled "Porchetta" Pork Belly  
Kumquat Chutney | Salsa Verde 21

### Grilled Octopus <sup>GF/DF</sup> *New*

Marbled Potatoes | Castelvetrano Olives | Fennel  
Calabrian Chilis | Preserved Lemon-Herb Vinaigrette 20

### Prosciutto & Burrata

Arugula | Oven-Dried Tomatoes | Basil Oil | Crostini 19.5

### Salumi Misto

18 Month Aged Prosciutto di Parma | Salami Nostrano  
Coppa Ham | Imported Bufala Mozzarella Cheese  
Italian Cheeses | Mostarda | Cured Olives  
Housemade Pickles | Grilled Ciabatta 24

### Margherita Pizza <sup>V</sup>

Pomodoro Sauce | Fresh Mozzarella Cheese  
Imported Italian Cherry Tomatoes | Burrata | Basil 22



\*These Items Contain Nuts

Gluten-Free = <sup>GF</sup> / Dairy-Free = <sup>DF</sup> / Vegetarian = <sup>V</sup>

☛ Designates Housemade Fresh Pasta

## Join us for our 23rd Annual LOBSTER & CLAMBAKE DINNER

Break out the Hawaiian Shirts and Shorts While You  
Enjoy Our Take on this Traditional New England Classic!

Sunday, July 18th ♦ Seating From 4pm - 8:30pm  
(Outside Dining Available)

### Three-Course Dinner Includes:

*Appetizer: Steamed Clams or Summer Salad*

*Main: 1.5lb. Steamed or Grilled Lobster or Surf & Turf*  
(Includes Parsley Potatoes, Corn on the Cob, & Haricot Vert)

*Dessert: Summer-Inspired Selection*

(Regular Menu Available for all Landlubbers)

Price TBD

- Phone or In-House Reservations Required -  
Limited Seating ♦ Reserve Your Lobster By Thursday, July 15th

## PASTA E RISOTTO

### Spaghettini <sup>☛</sup>

Wagyu Beef, Pork & Veal Meatballs | Pomodoro Sauce 24

### Garganelli\* <sup>v</sup> *New*

Seasonal Vegetable Bolognese | Romesco Sauce | Burrata Cheese | Tubular Pasta 24

### Gnocchi\* <sup>v</sup> <sup>☛</sup>

Potato Dumplings | Pomodoro Sauce | Basil Pesto Drizzle | Burrata Cheese 23

### Linguine Fini

Jumbo Shrimp | Sea Scallops | Tomatoes | Red Onions | Garlic Cream 32

### Orecchiette <sup>☛</sup>

Prosciutto | Chicken Breast | Baby Spinach | Mushrooms | Romano Cream 27

### Pappardelle <sup>☛</sup>

Wide Ribbon Pasta | Tuscan Prime Beef Ragù | Reggiano 28

### Borsellini <sup>V</sup>

Butternut Squash Stuffed Pasta | Orange-Fennel Madeira Cream Sauce | Crispy Yams 27

### Mafaldine <sup>☛</sup>

Italian Sausage | Mushrooms | Roasted Garlic | Pecorino | Sage | Truffle Oil 27

### Linguine Neri "Fra Diavola" <sup>☛</sup>

Squid Ink Pasta | Maine Lobster Tail | Clams | S.M. Tomato Sauce | Citrus Gremolata 44

### Risotto <sup>GF</sup> *New*

Maryland Crab | Asparagus | Fresno Chili | Preserved Meyer Lemon | Gremolata 37

## PANE

### Garlic Bread <sup>V</sup>

Parmesan | Asiago | Black Truffle 8.5

### Ciabatta <sup>V</sup>

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

## INSALATA

### Insalata Tutti Mangia <sup>GF/V</sup>

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

### Chopped Caesar

Baby Gem | Treviso | Anchovy Dressing  
Ciabatta Croutons | Shaved Grana Padano 14.5  
*with Imported White Anchovies add 3.5*

### Chophouse Wedge <sup>GF</sup>

Roma Tomato Concasse | Pickled Red Onions  
House Bleu Cheese | Hardwood Bacon Crumbles 15.5

### Cavoletti\* <sup>v</sup>

Shaved Brussel Sprouts | Toasted Marcona Almonds  
Sourdough Crostini | Creamy Meyer Lemon Dressing 16.5

### Heirloom Beets\* <sup>GF/V</sup> *New*

Baby Spinach | Goat Cheese | Toasted Pistachios  
Crispy Prosciutto | Honey-Balsamic Vinaigrette 17.5

## ZUPPA

### Minestrone <sup>GF/DF/V</sup>

Sofrito | Zucchini | Tomatoes | Cannellini Beans 12.5

### Soup of the Day

Chef's Daily Creation 14.5

## ITALIAN SPECIALTIES

### Eggplant Parmigiana <sup>v</sup> <sup>☛</sup>

Panko-Crusted Eggplant | Mozzarella | Burrata  
S.M. Tomato Sauce | Spaghettini | Micro Basil 25

### Lasagna di Carne

San Marzano Tomato Sauce | Béchamel | Crostini 28

### Chicken Arrosto <sup>GF/DF</sup> *New*

Deboned Organic Jidori Chicken | Roasted Potatoes  
Arugula | Oven-Dried Tomatoes | Vernaccia Truffle Sauce 34

### Scaloppine di Pollo

Chicken Medallions | Marsala Wine | Mushrooms  
Oven-Dried Tomatoes | Roasted Potatoes 30

### Veal & Shrimp Piccata <sup>☛</sup> *New*

Lemon-Butter-Caper-White Wine Sauce | Tagliatelle Pasta 39

## SEAFOOD

### Branzino <sup>GF/DF</sup> *New*

Mediterranean Seabass Filet | Salsa Verde  
Sautéed Arugula | Fingerling Potatoes 42

### Scottish Salmon\* <sup>GF/DF</sup>

Rosemary Orange Sauce | Pine Nut Quinoa  
Sautéed Market Greens 39.5

### Cioppino "Seafood Stew"

Shrimp | Clams | Mussels | Fish | Calamari  
Roasted Peppers | Tomatoes | Crostini 43

## CHOPHOUSE FAVORITES

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

### STEAKS

**Filet Mignon** 6 oz. "Petite Cut" 43 / 8 oz. 52

**Bone-In Filet Mignon** *New* 12 oz. 72

**U.S.D.A. KC Striploin** 7 oz. "Stockyard" Cut 39 / 14 oz. 54

**U.S.D.A. Prime Ribeye** 12 oz. 54 / 16 oz. 69

**Dry-Aged Rib Chop** Nebraska Farms 24 - 26 oz. 75

**MS-9 Australian Wagyu Striploin** *New* 8 oz. 75

### SPECIALTIES

#### Beeler's Long Bone "Duroc" Pork Chop

Seasonal Mostarda | Creamy Corn Polenta 39

#### Australian Lamb Chops

Minted Red Wine Reduction | Goat Cheese Potato Purée 48

#### Veal Chop *New*

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

#### 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 25

## CRUSTS

**Three Peppercorn** <sup>GF/DF/V</sup> add 3

**Porcini Mushroom Dust** <sup>GF/DF/V</sup> add 3

**Smoked Sea Salt** <sup>GF/DF/V</sup> add 3

**Truffle Sea Salt** <sup>GF/DF/V</sup> add 4.5

## SAUCES For Sauce Trio add 5

**Roasted Garlic Peppercorn** <sup>DF/V</sup> add 2.5

**Shallot Red Wine Reduction** <sup>DF/V</sup> add 2.5

**Brandy Gorgonzola** <sup>V</sup> add 2.5

**Bearnaise** <sup>V</sup> add 3

**Black Truffle Butter** <sup>GF/V</sup> add 4.5

## COMPLEMENTS

**Jumbo Shrimp Scampi (3)** add 21

**Large Sea Scallops (2)** add 19

**Maine Lobster Tail** <sup>GF</sup> Half / Full *Mkt.*

## SIDES

**Sautéed Mushrooms** <sup>GF/DF/V</sup> 12

**Creamed Corn** <sup>GF/V</sup> 12

**Creamed Spinach** <sup>GF/V</sup> 12

**Roasted Brussel Sprouts** <sup>GF/DF</sup> 12

**Grilled Asparagus** <sup>GF/V</sup> 12

**Truffle Gemelli Mac & Cheese** <sup>V</sup> 16.5

**Baked Potato** <sup>GF</sup> 12

**Roasted Garlic Potato Purée** <sup>GF/V</sup> 12

**Garlic Parmesan Shoestring Fries** <sup>GF/V</sup> 9.5

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

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.