



PANE

GARLIC BREAD

Parmesan, Asiago, Black Truffle 8.5

CIABATTA

E.V.O.O., Ammoghio Herb Sauce 6.5

ZUPPA E INSALATA

MINISTRONE

Vegetable Broth, Sofrito, Zucchini, Tomatoes, Cannellini Beans 14.5

ZUPPA DEL GIORNO

Chef's Soup of the Day 16.5

INSALATA TUTTI MANGIA

Field Greens, Roma Tomatoes, Cucumbers, Asiago Cheese, Balsamic-Herb Vinaigrette 14

BABY GEM CAESAR

Treviso, Anchovy Dressing, Ciabatta Croutons, Grana Padano 16

with Imported White Anchovies add 3.5

CHOPHOUSE WEDGE

Roma Tomato Concasse, Pickled Red Onions, House Bleu Cheese, Hardwood Bacon Crumbles 17

HEIRLOOM BEETS

Baby Spinach, Goat Cheese, Pistachios, Fennel, Crispy Prosciutto, Honey-Balsamic Vinaigrette 19

ITALIAN CLASSICS

EGGPLANT PARMIGIANA

Panko-Crusted, Fresh Mozzarella, Burrata, Spaghettini Pasta, San Marzano Tomato Sauce 29

LASAGNA DI CARNE

Artisan Pasta Sheets, Prime Beef, Seasoned Ricotta, Fresh Mozzarella, Béchamel, Crostini 32

CHICKEN ARROSTO

Semi-Boneless Organic Jidori Chicken, Roasted Potatoes, Fresh Arugula, Oven-Dried Tomatoes, Vernaccia Truffle Sauce 37

SEAFOOD

SCOTTISH SALMONE

Organically Raised Salmon, Blood Orange Rosemary Sauce, Pine Nut Quinoa, Sautéed Market Greens 43

BRANZINO

Mediterranean Seabass Filet, Salsa Verde, Sautéed Arugula, Fingerling Potatoes 46

CAPESANTE SCOTTATE

Seared Sea Scallops, Crispy Speck, Saffron Risotto, Saffron, Pea Tendrils, Preserved Lemon, Fresno Chiles, Tobiko 44

CACCIUCCO

Summer Venetian Seafood Stew, Castelvetroano Sofrito, Grilled Ciabatta 40

ANTIPASTI

D.I.Y. BRUSCHETTA

Bufala Mozzarella, Tomato Concasse, Cipollini Onions, Olives, Basil Oil, Balsamic Reduction 19

TUTTI CAPRESE

Fresh Mozzarella, Heirloom Tomatoes, Basil Pine Nut Pesto Drizzle, Balsamic Reduction 20

PROSCIUTTO & BURRATA

Arugula, Oven-Dried Tomatoes, Basil Oil, Crostini 22

FILET MIGNON TARTARE

Raw Beef, Shallots, Grain Mustard, Quail Egg, Housemade Kennebec Chips & Pickles, Truffle Aioli 25

For Extra Kennebec Chips add 3

BLACK TRUFFLE ARANCINI

Crispy Risotto, Truffle Cheese, Arrabbiata Sauce 19

OYSTERS ON THE HALF SHELL (1/2 DOZEN)

House Cocktail Sauce, Apple-Shallot Mignonette 25

SHRIMP COCKTAIL

Jumbo Shrimp, House Cocktail Sauce 23

GRILLED OCTOPUS

Marbled Potatoes, Castelvetroano Olives, Fennel, Fresno Chiles, Preserved Lemon-Herb Vinaigrette 23

FRITTO MISTO

Calamari, Shrimp, Red Bell Peppers, Green Beans, Shishito Peppers, Calabrian Pepper Aioli 22

TONNO CRUDO

Fresh Yellowfin Tuna, Sesame Seed Spice, Burrata, Eggplant Caponata, Crostini 24

SALUMI MISTO

Bufala Mozzarella, Italian Cheeses, Prosciutto, Salami Nostrano, Coppa Ham, Seasonal Mostarda, Cured Olives, Housemade Pickles, Ciabatta 27

SEAFOOD EXTRAVAGANZA FOR TWO

Chilled Half Maine Lobster, King Crab Legs, Four Oysters & Shrimp, Ahi Crudo, Cocktail Sauce, Drawn Butter, Apple-Shallot Mignonette 88

PASTA

Fresh Housemade Pasta

SPAGHETTINI

Wagyu Beef, Pork & Veal Meatballs, San Marzano Tomato Sauce 29

PAPPARDELLE

Tuscan Prime Beef Ragù, Reggiano, Wide Ribbon Pasta 32

MAFALDINE

Italian Sausage, Mushrooms, Roasted Garlic, Pecorino Romano, Sage, Truffle Oil, Ribbon Pasta 33

LINGUINI FINI

Artisan Pasta, Jumbo Shrimp, Sea Scallops, Tomatoes, Red Onions, Garlic Cream 45

PACCHERI

Arrabbiata Sauce, Demi Sec Tomatoes, Zucchini, Onions, Reggiano, Artisan Tubular Pasta 28

with Crispy Prosciutto add 5

RAVIOLI

Maine Lobster, Mascarpone Cheese, Lemon Zest, Fresh Corn & Pistachio Pesto 42

ORECCHIETTE

Prosciutto, Chicken Breast, Baby Spinach, Mushrooms, Romano Cream, "Little Ear" Pasta 33

BUCATINI

Crispy Pork Belly "Carbonara", Nduja, Egg Yolk, Pecorino, Green Onions, Black Pepper, Long Hollow Pasta 35

CHOPHOUSE FAVORITES

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

FILET MIGNON

6 oz. 46 / 8 oz. 56

U.S.D.A. PRIME NY STRIPLOIN

7 oz. 45 / 14 oz. 58

CREEKSTONE RIBEYE

12 oz. 55 / 16 oz. 70

DRY-AGED RIB CHOP

Nebraska Farms 24 - 26 oz. 78

U.S.D.A. PRIME FLAT IRON

Salsa Verde, Vincotto Onions, Shoestring Fries 42

LONG BONE PORK CHOP

Beeler's "Duroc" Pork Chop, Seasonal Mostarda, Creamy Corn Polenta 42

AUSTRALIAN LAMB CHOPS

Minted Red Wine Reduction, Goat Cheese Potato Purée 55

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 27

SAUCES

Roasted Garlic Peppercorn add 3
Shallot Red Wine Reduction add 3
Brandy Gorgonzola add 3
Black Truffle Butter add 4.5
For Sauce Trio add 6.5

CRUSTS

Three Peppercorn add 3.5
Smoked Sea Salt add 3.5
Truffle Sea Salt add 4.5

ACCOMPANIMENTS

Jumbo Shrimp Scampi (3) add 21
Large Sea Scallops (3) add 22
Maine Lobster Tail A.Q.
King Crab Legs A.Q.
Marrow Bones add 14

SIDES

Creamed Corn 14
Sautéed Forest Mushrooms 15
Sautéed Spinach 13
Braised Vincotto Onions 13

Sicilian Cauliflower 15
Grilled Asparagus 14
Truffle Gemelli Mac & Cheese 18
Roasted Brussel Sprouts 14

Baked Potato 13
Roasted Garlic Potato Purée 14
Garlic Parmesan Fries 11
Creamy Corn Polenta 13

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.

07.28.22