

CHOPHOUSE FAVORITES

All Steaks & Chops are Aged Min. 28 Days

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



(909) 625-4669

102 HARVARD AVE. CLAREMONT, CA 91711
WWW.TUTTIMANGIA.COM

Hours

Monday - Closed

Tuesday - Thursday 5pm to 9pm

Friday & Saturday 5pm to 10pm

Sundays 4pm to 9pm

TAKE-OUT MENU

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

CRUSTS

Three Peppercorn add 3.5

Smoked Sea Salt add 3.5

Truffle Sea Salt add 4.5

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

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

TUTTI COCKTAILS TO-GO!

BASIL-LEMON DROP MARTINI

Absolut Citron Vodka, Lemon Juice,
Freshly Muddled Basil Leaves, Sugar Rim 14.5

TUTTI PAPER PLANE

Maker's Mark Bourbon, Aperol, Candolini Grappa,
Nonino, Fresh Lemon Juice 15

MARGHERITA PICCANTE

Dulce Pineapple Jalapeño Tequila, Pineapple Jalapeño,
Tequila, Agave, Bruléed Jalapeño 15

PURPLE WHIMSY

Empress Gin, Pomp & Whimsy Gin Liqueur,
Fresh Lemon Juice, Agave 17

ANTIOXIDANT

Stoli Blueberi Vodka, Stirrings Pomegranate Liqueur,
Pomegranate Juice, Fresh Seasonal Berries 15

LYCHEE MARTINI

Absolut Vodka, Soho Lychee, Cranberry Juice 15

ROSÉ DREAMS

Ketel One Vodka, Giffard Strawberry Liqueur,
Lemon Juice, Topped with Sparkling Rosé 15.5

LIFE'S A PEACH OLD FASHIONED

High West Double Rye, Muddled Blackberries,
Orange Bitters, Giffard Peach Liqueur 17

SUMMER IN SICILY

Malfy Blood Orange Gin, St. Germaine,
Fresh Lemon Juice, Honey 17

TEQUILA SOLSTICE

Terramana Blanco Tequila, Fresh Lime Juice,
Giffard Rhubarb Liqueur, Egg Whites 17.5

SIP OF PASSION

Selva Ray Rum, Passion Fruit Purée,
Giffard Passion Fruit, Fresh Lime Juice 16

PANE

GARLIC BREAD

Parmesan, Asiago, Black Truffle 8.5

CIABATTA

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

ANTIPASTI/PIZZA

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, Balsamic Reduction 20

PROSCIUTTO & BURRATA

Fresh 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

BLACK TRUFFLE ARANCINI

Crispy Risotto, Truffle Cheese, Arrabbiata Sauce 18

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, Burrata, Eggplant Caponata, Sesame Spice, Crostini 24

MARGHERITA PIZZA

Pomodoro Sauce, Fresh Mozzarella Cheese, Imported Italian Cherry Tomatoes, Creamy Burrata, Basil 23

PEPPERONI & BANANA PEPPER PIZZA

Pomodoro Sauce, Fresh Mozzarella Cheese, Artisan Pepperoni, Banana Peppers, Creamy Burrata 25

TRUFFLE MUSHROOM PIZZA

Fresh Mozzarella Cheese, Truffled Cremini Mushrooms, Fresh Arugula, Grana Padano 25

ZUPPA E INSALATA

MINISTRONE

Vegetable Broth, Sofrito, Zucchini, Tomatoes, Cannellini Beans
1/2 Pint 8.5 / Pint 14.5

ZUPPA DEL GIORNO

Chef's Soup of the Day 1/2 Pint 10.5 / Pint 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

PASTA

SPAGHETTINI

Wagyu Beef, Pork & Veal Meatballs, San Marzano Tomato Sauce 28

PAPPARDELLE

Tuscan Prime Beef Ragu, Reggiano, Fresh Wide Ribbon Pasta 32

MAFALDINE

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

LINGUINI FINI

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

PACCHERI

Arrabbiata Sauce, Zucchini, Onions, Artisan Tubular Pasta 27

RAVIOLI

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

ORECCHIETTE

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

BUCATINI

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

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

Deboned 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, Pea Tendrils, Preserved Lemon, Fresno Chiles, Tobiko 44

DESSERT

GELATO OR SORBETTO

Gelato - Tahitian Vanilla or Salted Caramel;
Sorbetto - Blood Orange or Raspberry;
Mini Almond Biscotti 9.5

CANNOLI

Chocolate Pieces, Orange Peel, Toasted Pistachios 11.5

TIRAMISÙ

Marsala Wine, Espresso, Mascarpone Mousse 15.5

LEMON RICOTTA CHEESECAKE

Graham Cracker Crust, Fresh Basil-Raspberry Sauce 16.5

TORTA SENZA FARINA

Dark Chocolate & Espresso Mousse, Flourless Chocolate Cake, Chocolate Ganache, Mascarpone Cream, Hazelnut Brittle 15.5