



ANTIPASTI

Oysters on the Half Shell ^{GF}

1/2 Dozen of our Current Selection
House Cocktail Sauce | Apple-Shallot Mignonette 25

Fritto Misto

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

Stuffed Shishito Peppers

Italian Sausage & Ricotta Stuffed Japanese Peppers
Tempura Battered | Calabrian Pepper Aioli 21

Mushroom Soufflé^V

Assorted Wild Mushrooms | Shallots | Gorgonzola
Parmesan Cream 20

Shrimp Cocktail ^{GF}

Jumbo Shrimp | House Cocktail Sauce 24

Grilled Octopus ^{GF}

Marbled Potatoes | Castelvetrano Olives | Fennel
Sliced Fresno Chiles | Preserved Lemon-Herb Vinaigrette 23

Tuscan Ribs* ^{GF}

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

Carpaccio

Thinly Sliced Filet Mignon | Arugula | Grain Mustard
Lemon Shallot Vinaigrette | Grana Padano | Crostini 25

Margherita Pizza^V

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

MOZZARELLA BAR

D.I.Y. Bruschetta^V

Imported Bufala Mozzarella | Tomato Concasse
Cipollini Onions | Assorted Olives | Basil Oil
Balsamic Reduction 19

Tutti Caprese*

Fresh “Gioia” Mozzarella | Heirloom Tomatoes
Fresh Basil | Pesto Drizzle | Balsamic Reduction 20

Prosciutto & Burrata

Creamy Burrata Cheese | Prosciutto di Parma | Arugula
Oven-Dried Tomatoes | Basil Oil | Crostini 22

Salumi Misto

Imported Bufala Mozzarella Cheese | Italian Cheeses
Prosciutto | Salami Nostrano | Coppa Ham | Mostarda
Cured Olives | Housemade Pickles | Grilled Ciabatta 27

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 72

PANE

Garlic Bread^V

Parmesan | Asiago | Black Truffle 9

Ciabatta^V

E.V.O.O. | Ammoghio Herb Sauce 5

ZUPPA E INSALATA

Minestrone ^{GF/V}

Sofrito | Zucchini | Tomatoes | Cannellini Beans 14.5

Soup of the Day

Chef’s Daily Creation 17

Insalata Tutti Mangia ^{GF/V}

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

Chopped Caesar

Baby Gem | Treviso | Anchovy Dressing
Ciabatta Croutons | Shaved Grana Padano 16
with Imported White Anchovies add 3.5

Chophouse Wedge ^{GF}

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

Cavoletti*^V

Shaved Brussel Sprouts | Toasted Marcona Almonds
Sourdough Crostini | Creamy Meyer Lemon Dressing 17.5

Heirloom Beets* ^{GF}

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

PASTA E RISOTTO ^{GF} Housemade Fresh Pasta

Spaghettoni ^{GF}

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

Pappardelle ^{GF}

Fresh Wide Ribbon Pasta | Tuscan Prime Beef Ragù | Parmigiano Reggiano 32

Mafaldine ^{GF}

Italian Sausage | Mushrooms | Roasted Garlic | Pecorino Romano | Sage
Truffle Oil | Ribbon Pasta 32

Linguini Fini

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

Ravioli^V

Kaboucha Squash Stuffed Pasta | Browned Butter Sage Sauce | Rainbow Swiss Chard | Crispy Yams 30

Orecchiette ^{GF}

Prosciutto | Chicken Breast | Baby Spinach | Mushrooms | Romano Cream | “Little Ear” Pasta 32

Bucatini Neri ^{GF}

Squid Ink Pasta | Half Lobster Tail | Italian Sweet Cherry Tomatoes | Saffron Cream Sauce 58

Risotto ^{GF}

Carnaroli Rice | Wild Boar Sausage | Sweet Onions | Butternut Squash
Roasted Peppers | Fresh Arugula | Sage Cream | Fresno Chile | Pecorino Romano 35

ITALIAN SPECIALTIES

Eggplant Parmigiana^V ^{GF}

Panko-Crusted Eggplant | Mozzarella | Burrata
San Marzano Style Tomato Sauce | Spaghettoni
Micro Basil 29

Lasagna di Carne

Prime Beef Cuts | Artisan Pasta Sheets
San Marzano Style Tomato Sauce | Fresh Mozzarella
Béchamel | Crostini 32

Chicken Arrosto ^{GF}

Deboned Organic Jidori Chicken | Roasted Potatoes
Fresh Arugula | Oven-Dried Tomatoes
Vernaccia Truffle Sauce 37

Costata di Manzo

Braised Beef Short Rib | Creamy Corn Polenta
Glazed Carrots | Bone Marrow Jus 45

SEAFOOD

Branzino ^{GF}

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

Scottish Salmon* ^{GF}

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

Cioppino “Seafood Stew”

Shrimp | Clams | Mussels | Fish | Calamari
Roasted Peppers | Tomatoes | Crostini 45

CHOPHOUSE FAVORITES

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

STEAKS

Filet Mignon

6 oz. “Petite Cut” 46 / 8 oz. 56

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

7 oz. “Manhattan” Cut 43 / 14 oz. 55

U.S.D.A. Prime Ribeye

12 oz. 55 / 16 oz. 70

Dry-Aged Rib Chop

Nebraska Farms 24 - 26 oz. 78

Steak Frites

8 oz. U.S.D.A. Prime Flat Iron | Salsa Verde | Shoestring Fries 40

SPECIALTIES

Beeler’s Long Bone “Duroc” Pork Chop

Seasonal Mostarda | Creamy Corn Polenta 42

Australian Lamb Chops

Minted Red Wine Reduction | Goat Cheese Potato Purée 55

Veal Chop

Bone-In Veal Ribeye | Truffle Sea Salt 14 oz. 62

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

ACCOMPANIMENTS

Jumbo Shrimp Scampi (3) *add 21*

Large Sea Scallops (3) *add 22*

Maine Lobster Tail *A.Q.*

Marrow Bones *add 14*

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 7*

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 Forest Mushrooms ^{GF/V} 15

Creamed Corn ^{GF/V} 14

Creamed Spinach ^{GF/V} 14

Market Greens ^{GF/V} 13

Roasted Brussel Sprouts ^{GF} 14

Grilled Asparagus ^{GF/V} 14

Truffle Gemelli Mac & Cheese ^V 18

Baked Potato ^{GF} 13

Roasted Garlic Potato Purée ^{GF/V} 14

Garlic Parmesan Shoestring Fries ^{GF/V} 11

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

05.12.22

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.