

~ GROUP DINING MENU ~



tutta**bell**a™



Welcome to Tutta Bella!

We're excited that you're considering us for your next gathering. Whether it's a business meeting, a cocktail party or a special occasion, trust that we'll work with you every step of the way to make sure that you have a perfect event with unforgettable food, drink, and service.

Our team is here to make sure that you look like a rock star host with personal event planning support, private and semi-private room options, flexible seating and customizable menus to fit every dietary preference, taste and budget.

Whatever menu options you choose, your guests will have an opportunity to experience food and drink made the right way - with simple, high-quality ingredients that create beautiful flavors, honor our Neapolitan roots and celebrate our vibrant Puget Sound surroundings.

We look forward to serving you,

A handwritten signature in grey ink, consisting of a stylized, circular scribble with a horizontal line extending to the right.

JOE FUGERE, Founder



LUNCH & DINNER

Craft Your Own Tutta Bella Experience | \$42 Per Guest

APPETIZERS (PLEASE SELECT TWO)

NEAPOLITAN MEATBALLS

Nonna Carolina's meatballs, milled tomatoes, grana padano (+\$2/guest)

ROASTED CAULIFLOWER

Cauliflower, lemon caper drizzle, crispy prosciutto, bread crumbs, pecorino romano

GARLIC KNOTS

Neapolitan pizza dough knots, garlic butter, parsley, grana padano, served with house marinara

CLASSIC BRUSCHETTA

tomato, basil, garlic toasted house-made bread

UPGRADE YOUR BRUSCHETTA

CAPONATA

Slow cooked eggplant, tomato compote with sweet and sour notes, finished with olives, capers, and pine nuts (+\$2/guest)

WILD MUSHROOM & HERBED RICOTTA

Wild mushrooms sautéed in butter and calabrian chili, balsamic, lemon zest, and chived (+\$2/guest)

SALADS (PLEASE SELECT TWO)

MISTA

Leaf lettuce, carrot, red onion, kalamata olive, roasted peppers, cannellini beans, gorgonzola, champagne vinaigrette

CAESAR

Romaine, ciabatta croutons, shaved parmigiano, classic dressing

BEET & ARUGULA

Marinated beets, arugula, EVOO, red onion, oranges, goat cheese, candied walnuts, lemon vinaigrette

PIZZAS (PLEASE SELECT FOUR)

MARGHERITA

Milled tomatoes, fresh mozzarella, basil

ARTISANAL PEPPERONI

Milled tomatoes, mozzarella, artisan pepperoni, pecorino romano

BIANCA

Extra virgin olive oil, roasted garlic, oregano, fresh mozzarella, goat cheese, caramelized onions, pecorino romano

MEDITERRANEAN

Extra virgin olive oil, marinated eggplant, roasted peppers, wild mushrooms, goat cheese, fresh mozzarella, pecorino romano

SPICY SICILIAN*

Extra virgin olive oil, calabrian chili, caponata, fresh mozzarella, basil, pecorino romano

MARINARA DI COSTANTINO

milled tomatoe sauce, oregano, sliced garlic, calabrian chili oil

PICCANTE E DOLCE SPICY

Milled tomatoes, mozzarella, artisanal pepperoni, sausage, caramelized onion, jalapeno, hot honey, pecorino romano

CAMPANIA

Milled tomatoes, italian sausage, wild mushroom, caramelized onion, fresh mozzarella, basil, pecorino romano

PROSCIUTTO & ARUGULA

Extra virgin olive oil, fresh mozzarella, tomato, prosciutto di Parma, arugula, shaved parmigiano, pecorino romano

PULCINELLA

Extra virgin olive oil, fresh mozzarella, italian sausage, roasted peppers, calabrian chili, house-made pickled peppers, fresh bail, pecorino romano

ROBERTO*

Extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked buffalo mozzarella, basil, pecorino romano

* Contains nuts. Some menu items may have had contact with nuts.



PASTAS OPTIONAL - SELECT ONE (+8/GUEST) GLUTEN FREE AVAILABLE

RIGATONI ARRABBIATA

Spicy marinara sauce, fresh basil, pecorino romano

RIGATONI BOLOGNESE

Traditional meat & tomato ragu, grana padano

RIGATONI W/ ROASTED GARLIC CREAM

Roasted garlic, cream, grana padano, fresh chives

RIGATONI W/ CREAMY PESTO*

basil pesto, cream, toasted pinenuts, grana padano

NEAPOLITAN LASAGNA

Nonna Carolina's meatballs, semolina pasta, ricotta, mozzarella, provola, milled tomatoes

HOUSE DESSERTS OPTIONAL (+5/GUEST)

FILOMENA'S TIRAMISÙ*

Ladyfinger, mascarpone cream, rum, frangelico, shaved chocolate

MINI CANNOLI*

Traditional ricotta cream, mini chocolate chips, crushed pistachio *subject to availability

BEVERAGES

NON-ALCOHOLIC BEVERAGES

Fountain soda Included in all packages

ALCOHOL PACKAGES

OPTION 1

House wine and beer

(\$7/GUEST)

OPTION 2

Any wine, beer and well cocktails

(\$11/GUEST)

OPTION 3

Any wine, beer and signature cocktails

(\$15/GUEST)

* Contains nuts. Some menu items may have had contact with nuts.