

~ 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, appearing to read 'JOE FUGERE', with a stylized flourish extending to the right.

JOE FUGERE, Founder



LUNCH & DINNER

Craft Your Own Tutta Bella Experience | \$39 Per Guest

APPETIZERS (PLEASE SELECT TWO)

ROASTED BEETS*

Roasted beets, red onion, pistachio, goat cheese, red wine vinaigrette

PROSCIUTTO & BURRATA

Burrata, prosciutto di parma, peperonata, toasted house-made bread

BRUSCHETTA

Macerated cherry tomatoes with basil and garlic, toasted house-made bread

GARLIC KNOTS

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

NEAPOLITAN MEATBALLS

Tomato sauce, grana padano (+\$2/guest)

PIZZAS (PLEASE SELECT FOUR) | ALL PIZZAS TOPPED WITH PECORINO ROMANO

MARGHERITA

Milled tomatoes, fresh mozzarella, basil, extra virgin olive oil

CAMPANIA

Milled tomatoes, italian sausage, mushroom, caramelized onion, fresh mozzarella, basil

PRIMO CHEESE

Milled tomatoes, mozzarella, provola

PICCANTE E DOLCE

Milled tomatoes, mozzarella, provola, artisanal pepperoni, onion, jalapeno, mike's hot honey

ARTISANAL PEPPERONI

Milled tomatoes, artisan pepperoni, provola, mozzarella

LEONARDO

Milled tomatoes, italian sausage, roasted red pepper, calabrian, chile, roasted onion, slivered garlic, fresh mozzarella, provola, oregano

PROSCIUTTO & ARUGULA

Extra virgin olive oil, prosciutto di parma, fresh mozzarella, shaved parmigiano, tomato, arugula

ALLA NORMA

Arrabbiata sauce, roasted eggplant, mushroom, bell pepper, smoked mozzarella, shaved parmesan

TROPEA

Milled tomato, nduja, italian sausage, basil oil, fresh mozzarella, whipped ricotta, fresh basil, pecorino romano

BIANCA

Extra virgin olive oil, fresh mozzarella, goat cheese, provola, caramelized onion, roasted garlic, oregano

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



SALADS (PLEASE SELECT TWO)

MISTA

Leaf lettuce, carrot, red onion, kalamata olive, roasted pepper, cannellini bean, champagne vinaigrette

CAESAR

Romaine ribbons, ciabatta croutons, shaved parmigiano, classic dressing (dressing contains anchovy)

SALERNO

Romaine ribbons, buffalo mozzarella, fennel, tomato, english cucumber, basil, dijon vinaigrette

PASTAS OPTIONAL - SELECT ONE (+6/GUEST) GLUTEN FREE AVAILABLE

ARRABBIATA

Spicy marinara sauce, fresh basil, pecorino romano

BOLOGNESE

Traditional meat & tomato ragu, grana padano

ROASTED GARLIC CREAM

Roasted garlic, cream, grana padano, fresh chives

BRAISED BEEF

Braised beef in tomato, grana padano

NEAPOLITAN LASAGNA

Homemade meat sauce, semolina pasta, ricotta, mozzarella, provola, tomato sauce

HOUSE DESSERTS OPTIONAL - PLEASE SELECT TWO (+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

CHOCOLATE ALMOND TORTA*

Warm chocolate and almond cake, mascarpone whip cream and sweetened berries with vanilla gelato and pistachio (gluten-free)

BEVERAGES

NON-ALCOHOLIC BEVERAGES

Included in all packages

COFFEE SERVICE

Choose from our menu of crafted italian coffees - optional add-on (+\$5/guest)

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)

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