

# ~ GROUP DINING MENU ~



tutta**ella**<sup>TM</sup>



## ***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 dark ink, consisting of a stylized 'J' and 'F' intertwined, followed by a horizontal line.

***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)

## 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

## 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 SPICY

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

### ROASTED EGGPLANT

Extra virgin olive oil, marinated eggplant, roasted peppers, mushrooms, goat cheese, fresh mozzarella, 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.



## 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

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

## 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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