

VILLAGE VENTURE

Saturday, October 25, 2025



STARTERS

ZUPPA DEL GIORNO

Chef's Soup of the Day 13 / 19

D.I.Y. BRUSCHETTA

Bufala Mozzarella, Tomato Concasse, Cipollini Onions, Olives, Basil Oil, Balsamic Reduction 22

POLPETTE

Wagyu Beef, Pork, & Veal Meatballs, Whipped Ricotta, Pomodoro Sauce, Grilled Ciabatta 19

CALAMARI FRITTI

Crispy Calamari Rings & Tentacles, Spicy Calabrian Pepper Aioli 25

ARTICHOKE FRITTI

Crispy Artichoke, Roasted Pepper, Smoked Bufala Mozzarella Cakes, Calabrian Pepper Aioli, Mixed Greens, Balsamic, E.V.O.O. 26

PEPPERONI BANANA PEPPER PIZZA

Pomodoro Sauce, Mozzarella, Artisan Pepperoni, Banana Peppers, Burrata 27

TRUFFLE MUSHROOM PIZZA

Mozzarella, Truffle Mushrooms, Roasted Garlic, Fresh Arugula, Creamy Burrata 28

PANINI

BURRATA CAPRESE

Fresh Creamy Burrata, Heirloom Tomatoes, Arugula, Basil-Pine Nut Pesto, Balsamic Drizzle, Ciabatta, Choice of Side Salad or Cacio E Pepe Chips 23

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 29

ENTREE SALADS

HEIRLOOM BEET SALAD

Baby Spinach, Goat Cheese, Pistachios, Fennel, Crispy Prosciutto, Honey-Balsamic Vinaigrette 24
Add Grilled Chicken 6

INSALATA DI PERA

Field Greens, Treviso, Fresh Bosc Pears, Gorgonzola, Candied Walnuts, Red Onions, Pomegranates, White Balsamic Dijon Vinaigrette 22 Add Grilled Chicken 6

PASTA

PAPPARDELLE

Tuscan Prime Beef Ragù, Reggiano, Wide Ribbon Pasta 34

SPAGHETTINI ALLA CHECCA

Garlic Confit, Roasted Heirloom Cherry Tomatoes, Fresh Basil 27

RAVIOLI

Butternut Stuffed Pasta, Browned, Butter Sage Sauce, Crispy Yams 32

CAMPANELLE

Artichoke Pesto (No Nuts), Semi-Dried Tomatoes, Red Onions, Grilled Artichoke Heart, Grana Padano, Artisan Quill Pasta 29

ORECCHIETTE

Prosciutto, Chicken Breast, Baby Spinach, Mushrooms, Romano Cream, "Little Ear" Pasta 34

PORK BELLY CARBONARA

Housemade crispy Pork Belly, Green Onions, Tellicherry Black Pepper Romano Cheese, Pasteurized Egg Yolk, Liguini Fini 36

ENTRÉE

SCALLOPINI DE POLLO

Medallions of Chicken, Marsala Wine Sauce, & Roasted Potato Medley 36

TAGLIATA DI MANZO

Coulette Steak, Mushroom Marsala, Crispy Fries 39

EGGPLANT PARMIGIANA

Panko-Crusted, Fresh Mozzarella, Burrata, Spaghettini Pasta, San Marzano Tomato Sauce 28

MEDITERRANEAN MUSSELS

Steamed Black Mussels, White Wine Nduja Butter Sauce, Grilled Ciabatta 29

CHOPHOUSE FAVORITES

U.S.D.A. PRIME NY STRIPLOIN

12 oz. 65

GREATER OMAHA RIBEYE

14 oz. 69

FILET MIGNON

6 oz. 52

Sides

GARLIC PARMESAN FRIES 14

GRILLED ASPARAGUS 17

ROASTED GARLIC POTATO PURÉE 15

ROASTED BRUSSELS SPROUTS 15

CHARGILLED BROCCOLINI 18

TRUFFLE MAC 'N' CHEESE 24

Butters

BLACK GARLIC-HERB 6

PORCINI MUSHROOM 5

TRUFFLE 6

CAUTION: WE ARE NOT A SHELLFISH, NUT, OR GLUTEN-FREE ENVIRONMENT.

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. We reserve the right to refuse service to anyone. We are 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.

WINES BY THE GLASS

Sparkling

PROSECCO 14

Zonin | N.V. | Veneto (187ml. Split)

BRUT 15

Segura Viudas Cava | N.V. | Spain (187ml. Split)

White & Rosé

MOSCATO D'ASTI 12.5

La Perlina | N.V. | Piemonte

RIESLING 11.5

Dr. Loosen | "L" | 2022 | Mosel-Saar-Ruwer

WHITE BLEND 14.5

Terra D'Oro | 2021 | Clarksburg
(Chenin Blanc, Viognier)

PINOT GRIGIO 12

Il Nido | 2022 | Venezia

SAUVIGNON BLANC 13.5

Huia | 2023 | Marlborough

FALANGHIA 16.5

Pentri | "Flora" | 2021 | Campania

CHARDONNAY 17

Buehler | 2020 | Russian River

CHARDONNAY 24.5

Rombauer | 2022 | Carneros

ROSE OF PINOT NOIR 12

Lucy | 2023 | Santa Lucia Highlands

Red

MONTEPULCIANO DI ABRUZZO 12

Fantini | 2023 | Abruzzo

BRUNELLO DI MONTALCINO 17

Campinovi | 2018 | Tuscany

SUPER TUSCAN 19.5

Castellani | "Il Burchino" | 2019 | Toscana

PINOT NOIR 15.5

Olema | 2023 | Sonoma

PINOT NOIR 25

Enroute | "Les Pommiers" | 2023 | Russian River

CABERNET SAUVIGNON 12.5

Raywood | 2023 | Central Coast

CABERNET SAUVIGNON 19.5

Beringer | "Knight's Valley" | 2021 | Sonoma

CABERNET SAUVIGNON 38

Dana Estate | VASO | 2020 | Napa

RED BLEND 17.5

Goldschmidt | "Fidelity" | 2022 | Alexander Valley

RED BLEND 33.5

Justin | "Isosceles" | 2021 | Paso Robles

GSM RED BLEND 18.5

Frequency | 2023 | Santa Barbara

MALBEC 19

Paul Hobbs | "Felino" | 2023 | Argentina

Corkage Charge \$35 per 750ml. - \$70 per Magnum

Maximum 3 bottles. Purchase of one (minimum \$50) bottle removes one corkage fee.

CRAFT COCKTAILS

BASIL-LEMON DROP MARTINI 16.5

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

FALL SPICE OLD FASHIONED 17

Four Roses Small Batch Bourbon, St. George Pear Liqueur,
Brown Sugar Syrup, Walnut Bitters, Orange Peel

CAPRESE-TINI 17.5

Botanist Gin, Muddled Basil, Tomato Syrup, Lime Juice

RYE'T TEMPO 17.5

High West Double Rye, Amara Nonio,
Lemon Juice, Honey Syrup, Smoke Bitters

AUTUMN APPLE CIDER 16

Ciroc Apple Vodka, Harvey's Bristol Cream Sherry,
Lemon, Apple Cider, Amaro, Agave, Cinnamon Stick

3 ITALIANS SICILIAN NEGRONI 16.5

Malfy Lemon Gin, Amaro, Campari,
Grapefruit Bitters, Orange Wedge

LYCHEE FIORE 17.5

Absolut Pear Vodka, Lemon Juice, St Germain,
Soho Lychee, Simple

POMEGRANATE ANTIOXIDANT 16.5

Stoli blueberry Vodka, Pama Pomegranate Liqueur,
Lime Juice, Simple Syrup, Pomegranate Juice

LYCHEE MOCKTAIL 8.5

Muddled Lychee & Blackberries, Lychee Juice,
Lemon Juice, Lemon-Lime Soda

CUCUMBER-BASIL MOCKTAIL 8.5

Muddled Cucumber & Basil, Lime Juice, Ginger Beer

BOTTLED BEER

PERONI 8.5

Lager | Italy

HEINEKEN 8.5

Light Lager | Holland

MICHELOB ULTRA 8.5

Light Lager | USA

STELLA ARTOIS 8.5

Pilsner | Belgium

HEINEKEN "00" 8

Non-Alcoholic | Holland

DRAFT BEER

STOUT HOUSE 9

Blonde Ale | Upland

OLD STUMP 9

"Rusty Gasket" | Red Ale | La Verne

CLAREMONT CRAFT ALES 10

"Claremont IPA" | IPA | Claremont

VENDETTA 10

"Pride" | Hazy IPA | Montclair

Please Drink Responsibly