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C i a o !

W e l c o m e t o T u t t o B e n e .

We are here to make your visit delicious and enjoyable.



Tutto  
Bene



So, sit back and relax, while our kitchen  
and floor staff serves and caters to your desires  
as though you were guests in our home.

We are now in our 18th year serving St. Croix,  
and the tradition of good times and great food  
continues. We hope you enjoy the friendly  
atmosphere of our little restaurant  
we love so much.

Thank you for your continued patronage.

Your hosts,  
Smokey and Kelly



## Primi Piatti

**Cream of Tomato Basil Soup** / cup 4 / bowl 6

**Soup del Giorno** / Market Price

**Bruschetta del Giorno** / Market Price

\* **A Taste of Tutto Bene** \* / 18

Antipasto Platter - Whole Roasted Garlic, Gorgonzola, Fresh Tomatoes, Fresh Mozzarella, Basil, Mussels, Roasted Bell Peppers, Pepperoncini, Olives, Artichoke Hearts, Assorted Italian Meats, Smoked Gouda, Crostinis

**Misto Salad** / 9

Mixed Greens, crumbled Gorgonzola, Tutto's Signature Dressing

**Insalata Caesar** / 9

Classic Caesar Salad, housemade Focaccia Croutons

**Quail Confit** / 14

over warm Spinach Salad with Cranberries, Walnuts and Vinaigrette

**Eggplant Caprese Tower** / 12

Breaded Eggplant, sliced Tomato, fresh Mozzarella, Organic Basil

**Mussels** / 14

Steamed Mussels in White Wine Garlic broth with fresh Tomatoes, Red Onions, Capers and Pepperoncini

**Housemade Sweet Potato and Goat Cheese Ravioli** / 15

with a Mango Rum, Sage, Brown Butter sauce

**Peel and Eat Shrimp** / 16

1/2 lb., Old Bay Butter

**Grilled Flatbread Pizza** / 14

Housemade thin crust Focaccia Pizza with a choice of three toppings:

Prosciutto, Italian Sausage, Pepperoni, Chicken, Roasted Garlic, Roasted Bell Peppers, Onions, Black Olives, Artichokes, Basil, Tomato, Gorgonzola, Fresh Mozzarella, Anchovies / \$1 each additional topping

## Pasta

**Spaghetti Bolognese** / 21

Traditional Italian meat Ragù

**Capellini Tutto di Mare** / 30

Shrimp, Scallops, Mussels, Fresh Fish, Bouillabaisse broth

**Penne Basilico with Italian Sausage** / 27

Black Olives, Eggplant and Spinach

**Manicotti** / 24

Mixed Mushrooms, Ricotta, Pomodoro, Mozzarella, served with Truffle Oil

**Fettucine Chicken Carbonara** / 27

Pancetta, Peas, Mushrooms and Red Peppers

**Eggplant Parmigiano** / 23

choice of pasta

**Farfalle Primavera** / 23

Aglio e olio

**Linguine Shrimp and Scallops** / 28

Jalapeno, Sun-dried Tomato cream sauce

**Chicken Parmigiano** / 26

choice of pasta

## Pesci

**Pesce del Giorno** / Market Price

Fresh Fish of the Day

**Pan Seared Salmon** / 31

Pancetta and White Bean Stew with sautéed mixed Winter Greens

**Blackened Local Whole Tilapia** / 26

grilled Onions, roasted potatoes and vegetables

## Carne

**Veal Saltimbocca** / 30

Pan Seared Scaloppini of Veal topped with Prosciutto, Fresh Sage, Mozzarella Cheese, mashed potatoes and baby vegetables

**Roasted Half Duck** / 31

Marsala reduction, mashed potatoes and vegetables

**Grilled Double Cut Pork Chop** / 32

Dry rubbed, Caribbean Spiced, topped with a local fruit chutney, mashed potatoes and baby vegetables

**Grilled Filet Mignon** / 37

Port Wine Gorgonzola Sauce, mashed potatoes and baby vegetables

**Blackened Ribeye** / 35

Horseradish Applesauce, roasted potatoes and vegetables  
add Shrimp / add 6

**Roasted Rack of Lamb** / 42

Rosemary, Honey and Whole Grain Mustard Demi reduction, mashed potatoes and vegetables

**Executive Chef**

Negust Kaza

**Sous Chef**

William (a.k.a. Dee Dee) Rawlins