



# TUTTI MATTI

*Ristorante Toscano*

## *Antipasti*

<b>TOSCANO</b> charcuterie, italian cheeses, olives, bruschetta and chicken liver paté	<b>19.95</b>
<b>FAGOTTINI</b> chickpea crêpe with italian cheeses, sauteed grapes, swiss chard and shallots with truffle honey	<b>15.95</b>
<b>CARPACCIO DI MANZO</b> raw beef, arugula, lemon, parmigiano reggiano, extra virgin olive oil	<b>13.95</b>
<b>CARPACCIO AFFUMICATO</b> smoked duck, orange, pecorino toscano and extra virgin olive oil smoked venison, figs, crushed pine nuts, arugula and nine year old balsamic vinegar	<b>17.95</b>
<b>CROSTINI MISTO MIXED CROSTONE</b> prosciutto, grilled country bread taleggio, walnuts, pears, truffle honey spinach, bufala mozzarella	<b>18.95</b>
<b>PORCHETTA TONATO</b> slow roasted suckling pig, tuna sauce, arugula and extra virgin olive oil	<b>15.95</b>
<b>ACCIUGE SOTTO PESTO</b> marinated anchovies, pickled vegetables and crostini	<b>14.95</b>

## *Insalate*

<b>RUCOLA</b> arugula, endive, roasted beets, aged goat cheese, farro (spelt) and saba vinaigrette	<b>16.95</b>
<b>PRINCIPESSA</b> baby spinach, bufala mozzarella, pine nuts, dried figs, sliced prosciutto, grilled peaches, saba vinaigrette	<b>17.95</b>
<b>DIVINO</b> watercress, radicchio, frisée, endive, pancetta, poached egg, lemon, extra virgin olive oil	<b>16.95</b>
<b>INSALATONE</b> pulled rabbit with parsley pesto, potatoes, frisée, boston lettuce, olives, french beans	<b>15.95</b>

Please respect the menu. Absolutely no substitutions or modifications.  
18% Gratuity will be added to tables of 6 guests or more.  
Chef Alida uses the freshest fruit and vegetables provided by the St. Andrew Farmers' Market.  
Support your local farmers.



# TUTTI MATTI

*Ristorante Ioseano*

## *Pasta*

ALL OF TUTTI MATTI'S PASTA IS MADE IN HOUSE

<b>PINCI ALLA BOSCAIOLA</b> hand rolled pasta with stewed wild mushrooms and artisanal sausage	21.95
<b>PAPPARDELLE CON STRACOTTO</b> hand cut pasta with pulled brisket, cherry tomatoes, garlic and fresh herbs	20.95
<b>TORTELLI CON ASPARAGI E MENTA</b> stuffed tortelli with ricotta cheese, asparagus, mint and lemon with butter, sage sauce	22.95
<b>CHITARRINI ALL'AGLIONE CON BUFALA</b> guitar string pasta with fresh tomatoes, bufala mozzarella, fresh basil, garlic and extra virgin olive oil	22.95
<b>TAGLIATELLE CON AGNELLO E PISELLI</b> hand cut pasta with lamb ragu and fresh peas	21.95
<b>FETTUCINE CON PESTO DI PISTACCHI E MANDORLE</b> hand cut pasta with pistachio and almond pesto	18.95

## *Secondi*

<b>BISTECCA</b> grilled rib eye, marinated heirloom beets and onion marmalade	36.95
<b>COSTOLE DI MANZO "NASTRO AZZURRO"</b> slow roasted beef short ribs, italian beer, oranges, rosemary and garlic	29.95
<b>FARAONA CON PINOLI E UVA (VIN SANTO)</b> oven roasted guinea hen with pine nuts, grapes and vin santo served with a warm farro (spelt) salad	28.95
<b>PESCE DEL GIORNO</b> fish of the day	PRICED DAILY

## *Contorni*

<b>FAGIOLI AL FIASCO</b> stewed white beans with garlic and sage	7.50
<b>SPINACHI SALTATI</b> sautéed spinach with garlic and extra virgin olive oil	

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