

# TUTTI MATTI

DELIVERY! Tutti is on UBEREATS!  
5–9pm Wednesday to Saturday nights  
Find us on UberEats for delivery only



## CURBSIDE PICKUP ORDERS

Please email your order to [alida@tuttimatti.com](mailto:alida@tuttimatti.com)

- Curbside pickup at the restaurant from 5–9pm Wednesday to Saturday
- Credit card at pickup or over the phone (let me know in your email if you wish to pay over the phone and I will call you)
- OR Email transfer in advance
- No cash payments
- HST + 15% gratuity will be added to your total



## WINES BY THE BOTTLE

### Reds

SECCAL VALPOLICELLA RIPASSO	\$60
ISOLE E OLENA CHIANTI CLASSICO	\$60
RCABERNET CABERNET SAUVIGNON CALIFORNIA 2017	\$40
SEFIRO CHIANTI COLLI FIORENTINI 2017	\$50
TENUTA IL PALAGIO WHEN WE DANCE CHIANTI 2018	\$65
CASANOVA DI NEI ROSSO	\$60
CAPOVERSO ROSSO DI MONTEPULCIANO	\$60
PLANETA ETNA ROSSO SICILY 2018	\$50

### Whites

PANDOLFI CHARDONNAY 2018	\$25
ANTINORI VILLA ANTINORI 2018	\$25
TIBERIO TREBBIANO D'ABRUZZO	\$40
FATTORIA DI MAGLIANO VERMENTINO	\$45

### Rosé

LOUIS JADOT FRANCE ROSÉ DE MARSANNAY 2018	\$45
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## TAKEOUT DINNER MENU

### Antipasto

BURRATA & HEIRLOOM TOMATOES	\$21
FARMERS MARKET SALAD	\$14
mixed lettuces, mustard vinaigrette, market vegetables	
BRUSCHETTA FOR TWO	\$21
heirloom cherry tomatoes, fresh basil, olive oil & two wood-fired pizza doughs	
POLPETTA FOR TWO	\$28
beef, pork & potato meatballs, served with two wood-fired pizza doughs	

### Pasta

FETTUCCINE	\$18
with mushroom ragu	
TAGLIATELLE AGLIONE	\$18
with cherry tomatoes, basil, bufala mozzarella	
TAGLIATELLE BOLOGNESE	\$19
with beef ragu	
PAPPARDELLE	\$19
with braised brisket	

### Pizza

MARGY	\$16
mozzarella, tomato, basil	
PIZZA PORCHETTA	\$20
braised pork, arugula pesto, fior di latte	
PIZZA LOLO	\$20
gorgonzola dolce, speck, green onions	
CRAE CRAE	\$20
nduja, olives, tomato, honey, fior di latte	

### Secondi

COSTOLE DI MANZO	\$30
braised beef short ribs, oranges, dark beer, honey	
POLLO	\$28
wood oven roasted half chicken, red pepper jelly	
ORATA	\$30
grilled whole sea bream, salsa verde	

### Contorni

DEEP FRIED ZUCCHINI & MINT	\$8
ROASTED NEW POTATOES	\$8
with rosemary & garlic	
BARESE CUCUMBER	\$8
with yogurt dressing	

### Dolce

STRAWBERRIES & ZABAGLIONE	\$10
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## RAGU E PASTA

Frozen Foods / Containers are 1 litre (4-5 portions)

MUSHROOM RAGU (vegetarian)	\$28
BRISKET MEAT SAUCE	\$30
BOLOGNESE	\$35
PORK RAGU	\$30
TAGLIATELLE	\$6 / 200 GRAMS
PAPPARDELLE	\$7 / 200 GRAMS

CHEF / PROPRIETOR  
ALIDA SOLOMON

BRINGING TUSCANY TO  
TORONTO SINCE 2002