

# LUNCH

BRINGING TUSCANY TO  
TORONTO SINCE 2002

# TUTTI MATTI

CHEF / PROPRIETOR  
ALIDA SOLOMON  
CHEF DE CUISINE  
CRAE KOHNE



## ANTIPASTI

<b>BURRATA</b>	24
peaches, tomatoes, basil, Abandoned Grove olive oil	
<b>TOSCANO</b>	36
charcuterie, cheeses, paté, olives	
<b>BRUSCHETTA</b>	16
heirloom tomatoes, basil, garlic, olive oil	
<b>FINTI</b>	24
eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella, pizza dough	
<b>PROSCIUTTO E FRUTTA</b>	21
sliced prosciutto, Tuscan fennel salami, Ontario fruit	
<b>CARPACCIO DI MANZO</b>	22
raw sliced beef, boston lettuce pesto, radish, parmigiano, Abandoned Grove Olive Oil	
<b>INSALATA VERDE</b>	16
shaved pecorino, pumpkin seeds, shallot vinaigrette	
<b>INSALATA DI BAGNA CAUDA</b>	18
radishes, fennel, carrots, celery, watercress, roasted garlic and anchovy dressing	
<b>PORCHETTA DI MAREMMA</b>	22
slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted bread	
<b>FIOR DI ZUCCHINI FRITTI</b>	26
ricotta stuffed, fried zucchini flowers	

## PASTA

<b>PAPPARDELLE</b>	26
braised brisket	
<b>TAGLIATELLE CINGHIALE</b>	28
wild boar ragu	
<b>PINCI CACIO E PEPE</b>	26
pecorino fonduta, black pepper	
<b>RAVIOLI MARIMANO</b>	28
ricotta, swiss chard, with bolognese	
<b>FETTUCCINE AGLIONE</b>	28
heirloom tomatoes, basil, burrata	

## CARNE E PESCE

<b>COSTOLE DI MANZO</b>	32
beef short ribs, beer, oranges, honey, rosemary, patate lesse	
<b>ORATA</b>	28
grilled whole sea bream, salsa verde, string beans	
<b>AGNELLO</b>	32
grilled lamb chops, swiss chard, lentils, salmoriglio	
<b>MAIALE</b>	28
pork baby back ribs, pomegranate glaze, cippolini corn bread pudding	

## PRIX FIXE \$35

### CHOOSE ONE FROM EACH COURSE BELOW:

<b>PICCOLO TOSCANO</b>	26
charcuterie, cheeses, paté, olives	
<b>INSALATA VERDE</b>	28
shaved pecorino, pumpkin seeds, shallot vinaigrette	

**CRESTO DI GALLO**  
beef bolognese

**FETTUCCINE AGLIONE**  
heirloom tomatoes, garlic, basil

**PIZZA MARGHERITA**  
tomato, basil, fior de latte

**PORCHETTA DI MAREMMA**  
slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted bread

### CHEF'S DESSERT

### SORBET

## FORNO

### PANE

8 EACH

### SOURDOUGH

### PIZZA DOUGH

## PIZZA

<b>MARGY</b>	18
tomato, basil, fior di latte	
<b>CRAE CRAE</b>	22
tomato, nduja, olives, honey, fior di latte	
<b>LOLO</b>	22
roasted mushrooms and onions, stracciatella, ricotta	
<b>NEW HAVEN</b>	26
tomato sauce, garlic, oregano, burrata	
<b>BEPPE</b>	22
fennel salami, gorgonzola, tomato, fior de latte	
<b>CHRISTOFORO</b>	22
stracciatella, prosciutto crudo, heirloom tomatoes, arugula	

TUTTI MATTI'S MENU IS  
FAMILY STYLE... EVERYTHING IS  
SUITABLE FOR SHARING.

Please respect the menu. Absolutely no substitutions or modifications. 20% gratuity will be added to tables of 6 guests or more.



# TUTTI MATTI



## ANTIPASTI

<b>BURRATA</b> peaches, tomatoes, basil, Abandoned Grove olive oil	26
<b>TOSCANO</b> charcuterie, cheeses, paté, olives	36
<b>BRUSCHETTA</b> heirloom tomatoes, basil, garlic, olive oil	18
<b>FINTI</b> eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella, pizza dough	26
<b>PROSCIUTTO E FRUTTA</b> sliced prosciutto, Tuscan fennel salami, Ontario fruit	24
<b>CARPACCIO DI MANZO</b> raw sliced beef, boston lettuce pesto, radish, parmigiano, Abandoned Grove Olive Oil	24
<b>INSALATA VERDE</b> shaved pecorino, pumpkin seeds, shallot vinaigrette	18
<b>INSALATA DI BAGNA CAUDA</b> radishes, fennel, carrots, celery, watercress, roasted garlic and anchovy dressing	19
<b>PORCHETTA DI MAREMMA</b> slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted bread	24
<b>FIOR DI ZUCCHINI FRITTI</b> ricotta stuffed, fried zucchini flowers	26

## PASTA

<b>PAPPARDELLE</b> braised brisket	34
<b>TAGLIATELLE CINGHIALE</b> wild boar ragu	36
<b>PINCI CACIO E PEPE</b> pecorino fonduta, black pepper	34
<b>RAVIOLI MARIMANO</b> ricotta, swiss chard, with bolognese	32
<b>FETTUCCINE AGLIONE</b> heirloom tomatoes, basil, burrata	32

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FAMILY STYLE... EVERYTHING IS  
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## CARNE E PESCE

<b>BISTECCA FIORENTINA</b> grilled 36 oz porterhouse steak, arugula, roasted onions, onion marmalade	150
<b>COSTOLE DI MANZO</b> beef short ribs, beer, oranges, honey, rosemary, patate lesse	48
<b>ORATA</b> grilled whole sea bream, salsa verde, string beans	38
<b>AGNELLO</b> grilled lamb chops, swiss chard, lentils, salmoriglio	48
<b>MAIALE</b> pork baby back ribs, pomegranate glaze, cippolini corn bread pudding	34

## CONTORNI

<b>PATATE LESSE</b> boiled new potatoes, chives	12
<b>LENTICCHIE</b> lentils, swiss chard	12
<b>STRING BEANS</b> walnut pesto	12

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## FORNO

### PANE

8 EACH

### SOURDOUGH

### PIZZA DOUGH

## PIZZA

<b>MARGY</b> tomato, basil, fior di latte	19
<b>CRAE CRAE</b> tomato, nduja, olives, honey, fior di latte	22
<b>LOLO</b> roasted mushrooms and onions, stracciatella, ricotta	22
<b>NEW HAVEN</b> tomato sauce, garlic, oregano, burrata	26
<b>BEPPE</b> fennel salami, gorgonzola, tomato, fior de latte	22
<b>CHRISTOFORO</b> stracciatella, prosciutto crudo, heirloom tomatoes, arugula	22