

# LUNCH

BRINGING TUSCANY TO  
TORONTO SINCE 2002

# TUTTI MATTI

CHEF / PROPRIETOR  
ALIDA SOLOMON  
CHEF DE CUISINE  
CRAE KOHNE



## ANTIPASTI

- BURRATA** 24  
roasted pears, radicchio, rosemary, honey
- INSALATA DI RADICCHIO** 18  
gorgonzola dressing, apples, walnuts
- INSALATA VERDE** 16  
shaved pecorino, pumpkin seeds, shallot vinaigrette
- SALUMI PIATTO** 18  
with marinated olives
- FORMAGGIO PIATTO** 18  
with Ponzo's honey
- TOSCANO** 34  
salumi and formaggio piatto

**FINTI** 18  
eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella

**PORCHETTA DI MAREMMA** 22  
slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted bread

**SUPPLI** 16  
spaghetti, roasted squash, taleggio fritters

## ZUPPE

**RIBOLITTA** 18  
cannellini beans, tuscan kale and bread soup

**CONTADINO** 20  
pork neck, cabbage, pasta soup

**PORCINI E CECI** 22  
porcini, cremini, chickpea soup

## PASTA

**PAPPARDELLE** 28  
braised brisket

**PINCI** 30  
hand rolled pasta, wild boar ragu

**PIZZOCCHERI** 26  
buckwheat pasta, fontina fonduta, cabbage, potatoes

**RAVIOLI** 26  
beet, goat cheese, poppy seed butter

**FUSILLI** 28  
lamb ragu, pecorino toscano

## CARNE E PESCE

**COSTOLE DI MANZO** 34  
beef short ribs, beer, oranges, honey, rosemary, smashed potatoes

**TAGLIATA AL LIMONE** 34  
grilled 10 oz hangar steak, arugula, lemon, shaved pecorino

**ORATA** 28  
grilled whole sea bream, salsa verde, fried Brussels sprouts

**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.*

## PRIX FIXE \$35

### CHOOSE ONE FROM EACH COURSE BELOW:

**INSALATA VERDE** 26  
shaved pecorino, pumpkin seeds, shallot vinaigrette

**FINTI** 26  
eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella

**CONTADINO**  
pork neck, cabbage, pasta soup

**PIZZOCCHERI**  
buckwheat pasta, fontina fonduta, cabbage, potatoes

**FETTUCCINE**  
beef bolognese

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

### CHEF'S DESSERT

### SORBET



## FORNO

### PANE

8 EACH

### SOURDOUGH

### PIZZA DOUGH

## PIZZA

**MARGY** 18  
tomato, basil, fior di latte

**CRAE CRAE** 22  
tomato, nduja, olives, honey, fior di latte

**LOLO** 22  
stracciatella, roasted mushrooms and onions, ricotta

**BEPPE** 22  
tomato, fior de latte, Tuscan salami, gorgonzola dolce

**MOMO** 22  
goat cheese, potato, roasted onions, fried rosemary

**CHRISTOFORO** 24  
smoked scarmorza, fennel sausage, peperonata, arugula

# DINNER

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## ANTIPASTI

<b>BURRATA</b> roasted pears, radicchio, rosemary, honey	26
<b>INSALATA DI RADICCHIO</b> gorgonzola dressing, apples, walnuts	20
<b>SALUMI PIATTO</b> with marinated olives	21
<b>FORMAGGIO PIATTO</b> with Ponzo's honey	24
<b>TOSCANO</b> salumi and formaggio piatto	36
<b>FINTI</b> eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella	20
<b>PORCHETTA DI MAREMMA</b> slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted bread	24
<b>SUPPLI</b> spaghetti, roasted squash, taleggio fritters	18

## ZUPPE

<b>RIBOLITTA</b> cannellini beans, tuscan kale and bread soup	18
<b>CONTADINO</b> pork neck, cabbage, pasta soup	20
<b>PORCINI E CECI</b> porcini, cremini, chickpea soup	22

## PASTA

<b>PAPPARDELLE</b> braised brisket	34
<b>PINCI</b> hand rolled pasta, wild boar ragu	38
<b>PIZZOCCHERI</b> buckwheat pasta, fontina fonduta, cabbage, potatoes	32
<b>RAVIOLI</b> beet, goat cheese, poppy seed butter	32
<b>FUSILLI</b> lamb ragu, pecorino toscano	34

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FAMILY STYLE... EVERYTHING IS  
SUITABLE FOR SHARING.



## 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, smashed potatoes	48
<b>ORATA</b> grilled whole sea bream, salsa verde, fried Brussels sprouts	38
<b>TAGLIATA AL LIMONE</b> grilled 10 oz hangar steak, arugula, lemon, shaved pecorino	48
<b>STINCO DI MAIALE</b> braised pork shank, dried apricots, white wine, brandy, polenta, fried bread	32

## CONTORNI

<b>INSALATA VERDE</b> mixed greens, shallot vinaigrette	12
<b>PATATE</b> fried smashed potatoes, rosemary, garlic	12
<b>CAVOLO DI BRUXELLES</b> fried brussels sprouts, red wine vinegar	12
<b>ZUCCA</b> baked kabocha squash, fontina fonduta	12

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## FORNO

### PANE

8 EACH

### SOURDOUGH

### PIZZA DOUGH

## PIZZA

<b>MARGY</b> tomato, basil, fior di latte	18
<b>CRAE CRAE</b> tomato, nduja, olives, honey, fior di latte	22
<b>LOLO</b> stracciatella, roasted mushrooms and onions, ricotta	22
<b>BEPPE</b> tomato, fior de latte, Tuscan salami, gorgonzola dolce	22
<b>MOMO</b> goat cheese, potato, roasted onions, fried rosemary	22
<b>CHRISTOFORO</b> smoked scarmorza, fennel sausage, peperonata, arugula	24