

LUNCH

BRINGING TUSCANY TO
TORONTO SINCE 2002

TUTTI MATTI

CHEF / PROPRIETOR
ALIDA SOLOMON
CHEF DE CUISINE
CRAE KOHNE



ANTIPASTI

- BURRATA** 24
roasted squash, braised winter greens, speck
- INSALATA DI RADICCHIO** 18
gorgonzola dressing, oranges, walnuts
- INSALATA DI CAVOLO** 18
tuscan kale, roasted cauliflower, fried chickpeas, roasted garlic dressing
- CARPACCIO DI ANATRA AFFUMICATO** 24
smoked duck breast, oranges, radicchio
- CROSTONE DI TALEGGIO** 20
sourdough, taleggio fonduta, roasted pears, dates, walnut pesto
- CROSTONE DI BURRATA** 24
sourdough, burrata, peperonata
- SALUMI PIATTO** 18
with marinated olives
- FORMAGGIO PIATTO** 18
with Ponzo's honey
- TOSCANO** 34
salumi and formaggio piatto
- FINTI** 20
eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella
- PORCHETTA DI MAREMMA** 22
slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted sourdough
- ZUCCA FRITTO MISTO** 18
beer battered, fried squash, sage, cinnamon honey
- RIBOLLITA** 18
cannellini bean, tuscan kale and bread soup
- ZUPPA DI CECI E POMODORO** 18
chickpea and tomato soup, fried bread

PASTA

- PAPPARDELLE** 28
braised brisket
- PINCI** 30
hand rolled pasta, wild boar ragu
- PIZZOCCHERI** 26
buckwheat pasta, fontina fonduta, cabbage, potatoes
- RAVIOLI** 26
squash and amaretti cookies, sage butter
- TAGLIATELLE** 28
duck and squash ragu
- CRESTO DI GALLO** 26
nduja and gorgonzola

CARNE E PESCE

- COSTOLE DI MANZO** 34
beef short ribs, beer, oranges, honey, rosemary, smashed potatoes
- COTECHINO** 26
spiced pork sausage, potato purée
- ORATA** 28
grilled whole sea bream, salsa verde, braised winter greens

**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 \$40

CHOOSE ONE FROM EACH COURSE BELOW:

- INSALATA VERDE** 26
shaved pecorino, pumpkin seeds, pecorino, shallot vinaigrette
- TOSCANO** 26
charcuterie, cheeses, olives
- RIBOLLITA** 26
cannellini bean, tuscan kale and bread soup
- BURRATA**
whole burrata, peperonata, toasted sourdough
- MARGY PIZZA**
tomato, mozzarella, basil
- FETTUCCINE**
with beef bolognese
- PORCHETTA DI MAREMMA**
slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted sourdough
- 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
roasted pears, gorgonzola, walnut and arugula pesto
- CHRISTOFORO** 24
smoked mozzarella, fennel sausage, peperonata, arugula

TUTTI MATTI



ANTIPASTI

BURRATA	26
roasted squash, braised winter greens, speck	
INSALATA DI RADICCHIO	20
gorgonzola dressing, oranges, walnuts	
INSALATA DI CAVOLO	20
tuscan kale, roasted cauliflower, fried chickpeas, roasted garlic dressing	
CARPACCIO DI ANATRA AFFUMICATO	24
smoked duck breast, oranges, radicchio	
CROSTONE DI TALEGGIO	23
sourdough, taleggio fonduta, roasted pears, dates, walnut pesto	
CROSTONE DI BURRATA	26
sourdough, burrata, peperonata	
SALUMI PIATTO	24
with marinated olives	
FORMAGGIO PIATTO	24
with Ponzo's honey	
TOSCANO	36
salumi and formaggio piatto	
FINTI	20
eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella	
PORCHETTA DI MAREMMA	24
slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted sourdough	
ZUCCA FRITTO MISTO	20
beer battered, fried squash, sage, cinnamon honey	
RIBOLLITA	18
cannellini bean, tuscan kale and bread soup	
ZUPPA DI CECI E POMODORO	18
chickpea and tomato soup, fried bread	

PASTA

PAPPARDELLE	34
braised brisket	
PINCI	38
hand rolled pasta, wild boar ragu	
PIZZOCCHERI	32
buckwheat pasta, fontina fonduta, cabbage, potatoes	
RAVIOLI	32
squash and amaretti cookies, sage butter	
TAGLIATELLE	38
duck and squash ragu	
CRESTO DI GALLO	34
nduja and gorgonzola	

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FAMILY STYLE... EVERYTHING
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CARNE E PESCE

BISTECCA FIORENTINA	150
grilled 36 oz porterhouse steak, arugula, roasted onions, onion marmalade	
COSTOLE DI MANZO	48
beef short ribs, beer, oranges, honey, rosemary, smashed potatoes	
ORATA	38
grilled whole sea bream, salsa verde, braised winter greens	
TAGLIATA DI RAFANO	48
grilled 10 oz hanger steak, horseradish crema, arugula, grana padano	
COTECHINO	32
spiced pork sausage, potato purée	

CONTORNI

INSALATA VERDE	12
mixed greens, shallot vinaigrette	
PATATE	12
fried smashed potatoes, rosemary, garlic	
CAVOLO DI BRUXELLES	12
fried brussels sprouts, bomba sauce	
VERDURE	12
braised winter greens	
CAVOLFIORE	12
smoked cauliflower, raisin caper dressing, bread crumbs	

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
roasted pears, gorgonzola, walnut and arugula pesto	
CHRISTOFORO	24
smoked mozzarella, fennel sausage, peperonata, arugula	

WINTERLICIOUS DINNER \$65

THREE COURSES + TAX AND GRATUITY



ANTIPASTO – CHOICE OF ONE:

BURRATA

toasted sourdough, peperonata, arugula

PORCHETTA DI MAREMMA

slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted sourdough

RIBOLLITA

cannellini bean, tuscan kale and bread soup

SALUMI PIATTO

charcuterie, olives

SECONDO – CHOICE OF ONE:

PAPPARDELLE

braised brisket pasta

LOLO PIZZA

straciatella, roasted mushrooms and onions, ricotta

TAGLIATA DI RAFANO

grilled 10 oz hanger steak, horseradish crema, arugula, grana padano

COTECHINO

spiced pork sausage, potato purée

FUSILLI

mushroom and squash ragu

DOLCE – CHOICE OF ONE:

FRUTTA COTTA

fruit crumble, vanilla gelato

TORTA DI CIOCCOLATA

flourless chocolate cake, salted caramel gelato

PANNA COTTA

with red wine poached pears

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