

# TUTTI MATTI



## ANTIPASTI

- BURRATA** 26  
wild leeks, chanterelle mushrooms, peas, asparagus, pane rotunda
- INSALATA VERDE** 18  
mixed greens, shallot vinaigrette
- INSALATA DI ACCIUGHE** 20  
mixed greens, white marinated anchovy, anchovy vinaigrette
- ARANCINI** 22  
taleggio, asparagus, deep fried stuffed rice balls
- FEGATINI DI POLLO** 21  
chicken liver pat , Moscato d'Asti, brioche
- TARTARE CROSTONE** 26  
marinated raw beef tenderloin, horseradish crema, toasted bread
- TOSCANO** 36  
salumi and formaggio piatto
- FINTI** 20  
eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella
- PORCHETTA DI MAREMMA** 23  
slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted sourdough
- SFORMATO** 22  
onion & potato flan, nutmeg, bechamel
- PANZANELLA INSALATA** 19  
seared leeks, dehydrated tomatoes, celery, cucumber, toasted bread, shaved fennel

## PASTA

- PAPPARDELLE** 34  
braised, pulled brisket
- PINCI** 38  
hand rolled pasta, wild boar ragu
- RAVIOLI** 32  
pear, ricotta, butter, sage
- PACCHERI** 38  
fennel, lamb ragu
- LASAGNA ALLA CRESPELLE** 34  
buckwheat cr pes, mushroom, asparagus, bechamel, parmigiano
- FUSILLI** 28  
pancetta, peas, leeks, parmigiano

**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.*



## CARNE E PESCE

- BISTECCA FIORENTINA** 150  
grilled 32 oz porterhouse steak, arugula, roasted onions, onion marmalade
- COSTOLE DI MANZO** 48  
beef short ribs, beer, oranges, honey, rosemary, fontina stuffed potato
- PESCE** 38  
grilled whole sea bream, salsa dragoncello
- AGNELLO** 48  
grilled lamb sirloin, salsa verde, farro, asparagus, ramps
- SALSICCIA** 32  
pork fennel sausage, cannellini beans, peperonata
- MAIALE** 32  
pan-seared pork chop, apple mostarda, saut ed escarole, roasted onion

## CONTORNI

- ZUCCHINI** 12  
mint, zucchini, garlic
- ASPARAGI** 12  
asparagus, lemon, parmigiano
- INSALATA VERDE** 12  
mixed greens, shallot vinaigrette
- PATATE** 12  
fried smashed potatoes, rosemary, garlic
- SCAROLA E CANNELLINI** 12  
saut ed escarole, cannellini beans

## FORNO

### PANE

8 EACH

### SOURDOUGH

### PIZZA DOUGH

## PIZZA

- MARGY** 18  
tomato, basil, fior di latte
- DARA EDEN** 22  
tomato, nduja, olives, honey, fior di latte
- LOLO** 22  
leeks, mushrooms, gorgonzola, fior di latte
- BEPPE** 22  
tomato, garlic, burrata
- MOMO** 22  
zucchini, fontina, potato, fior di latte
- CHRISTOFORO** 24  
saut ed sausage, fennel, fior di latte

# TUTTI MATTI



## ANTIPASTI

<b>BURRATA</b> roasted squash, braised winter greens, speck	24
<b>INSALATA DI RADICCHIO</b> gorgonzola dressing, oranges, walnuts	18
<b>CARPACCIO DI ANATRA AFFUMICATO</b> smoked duck breast, oranges, radicchio	24
<b>CROSTONE DI TALEGGIO</b> sourdough, taleggio fonduta, roasted pears, dates, walnut pesto	20
<b>CROSTONE DI BURRATA</b> sourdough, burrata, peperonata	24
<b>SALUMI PIATTO</b> with marinated olives	18
<b>FORMAGGIO PIATTO</b> with Ponzo's honey	18
<b>TOSCANO</b> salumi and formaggio piatto	34
<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 sourdough	22
<b>ZUCCA FRITTO MISTO</b> beer battered, fried squash, sage, cinnamon honey	18
<b>RIBOLLITA</b> cannellini bean, tuscan kale and bread soup	18

## PASTA

<b>PAPPARDELLE</b> braised brisket	28
<b>PINCI</b> hand rolled pasta, wild boar ragu	30
<b>RAVIOLI</b> squash and amaretti cookies, sage butter	26
<b>TAGLIATELLE</b> duck and squash ragu	28
<b>CRESTO DI GALLO</b> nduja and gorgonzola	26
<b>FUSILLI</b> broccoli pistachio pesto	26

## CARNE E PESCE

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

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## PRIX FIXE \$40

### CHOOSE ONE FROM EACH COURSE BELOW:

<b>INSALATA VERDE</b> shaved pecorino, pumpkin seeds, pecorino, shallot vinaigrette	26
<b>TOSCANO</b> charcuterie, cheeses, olives	28
<b>RIBOLLITA</b> cannellini bean, tuscan kale and bread soup	26

**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

<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> roasted pears, gorgonzola, walnut and arugula pesto	22
<b>CHRISTOFORO</b> smoked mozzarella, fennel sausage, peperonata, arugula	24