

TUTTI MATTI



ANTIPASTI

BURRATA
tomatoes, melon, basil, extra virgin olive oil

TOSCANO
salumi and formaggio piatto

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

FOCACCIA
prosciutto, ricotta crema, contorni

ARANCINI
deep fried taleggio, pea rice fritter

CROSTONI

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

BRUSCHETTA DI FAVA
fava bean crema, anchovy

CAPONATA CROSTONE
braised summer vegetables, capers, olives,
whipped ricotta

FRAGOLA
strawberry pancetta marmalata, taleggio

INSALATA

PANZANELLA INSALATA
seared leeks, dehydrated tomatoes, celery,
cucumber, toasted bread, shaved fennel

INSALATA VERDE
mixed greens, toasted pumpkin seeds,
shaved pecorino, shallot vinaigrette

INSALATA PRINCIPESSA
mixed greens, bufala mozzarella, dried figs,
pine nuts, prosciutto, champagne vinaigrette

24 **FREGOLA**
clams, nduja, leeks, fennel, fregola,
fried bread crumbs

34 **GNUDI**
naked ravioli, spinach, ricotta, butter, v sage

21 **PAPPARDELLE**
braised, pulled brisket

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

20 **PACCHERI**
ricotta, zucchini, mint

22 **FUSILLI**
heirloom tomato, basil, garlic, burrata,
Abandoned Grove olive oil

CARNE E PESCE

22 **COSTOLE DI MANZO**
beef short ribs, beer, oranges, honey, rosemary,
warm potato salad

22 **ORATA**
grilled whole sea bream, salsa dragoncello

22 **TROTA**
pan seared Ontario trout, caponata

18

16

24

PASTA

28 **FREGOLA**
clams, nduja, leeks, fennel, fregola,
fried bread crumbs

28 **GNUDI**
naked ravioli, spinach, ricotta, butter, v sage

29 **PAPPARDELLE**
braised, pulled brisket

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

28 **PACCHERI**
ricotta, zucchini, mint

32 **FUSILLI**
heirloom tomato, basil, garlic, burrata,
Abandoned Grove olive oil

CARNE E PESCE

39 **COSTOLE DI MANZO**
beef short ribs, beer, oranges, honey, rosemary,
warm potato salad

29 **ORATA**
grilled whole sea bream, salsa dragoncello

29 **TROTA**
pan seared Ontario trout, caponata

18

16

24

PRIX FIXE \$40

CHOOSE ONE FROM EACH COURSE BELOW:

INSALATA VERDE
mixed greens, toasted pumpkin seeds,
shaved pecorino, shallot vinaigrette

ARANCINI
deep fried taleggio, pea rice fritter

FEGATINI E BRIOCHE
chicken liver paté, vin santo reduction,
toasted brioche

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

FETTUCINE DI PIERO
beef ragu, fettucine pasta

AGLIONE FUSILLI
Ontario heirloom tomatoes, garlic, fusilli pasta,
Abandoned Grove olive oil

DOLCI
chef's desserts

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
pea pesto, potato, taleggio, fior di latte

CHRISTOFORO 22
tomato, sausage, fior di latte, fontina, eggs

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.*





ANTIPASTI

BURRATA tomatoes, melon, basil, extra virgin olive oil	27
TOSCANO salumi and formaggio piatto	36
FINTI eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella	21
FOCACCIA prosciutto, ricotta crema, contorni	26
ARANCINI deep fried taleggio, pea rice fritter	22

CROSTONI

PORCHETTA DI MAREMMA slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted sourdough	24
BRUSCHETTA DI FAVA fava bean crema, anchovy	24
CAPONATA CROSTONE braised summer vegetables, capers, olives, whipped ricotta	22
FRAGOLA strawberry pancetta marmalata, taleggio	24



INSALATA

PANZANELLA INSALATA seared leeks, dehydrated tomatoes, celery, cucumber, toasted bread, shaved fennel	22
INSALATA VERDE mixed greens, toasted pumpkin seeds, shaved pecorino, shallot vinaigrette	18
INSALATA PRINCIPESSA mixed greens, bufala mozzarella, dried figs, pine nuts, prosciutto, champagne vinaigrette	26

PASTA

FREGOLA clams, nduja, leeks, fennel, fregola, fried bread crumbs	34
GNUDI naked ravioli, spinach, ricotta, butter, sage	30
PAPPARDELLE braised, pulled brisket	36
PINCI hand rolled pasta, wild boar ragu	38
PACCHERI ricotta, zucchini, mint	30
FUSILLI heirloom tomato, basil, garlic, burrata, Abandoned Grove olive oil	36

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

CARNE E PESCE

BISTECCA FIORENTINA grilled 32 oz porterhouse steak, arugula, roasted onions, onion marmalade	150
COSTOLE DI MANZO beef short ribs, beer, oranges, honey, rosemary, warm potato salad	49
AGNELLO grilled lamb, farro, peas, leeks, salsa verde	49
MAIALE pork loin chop, rhubarb, fennel grappa, swiss chard	34
ORATA grilled whole sea bream, salsa dragoncello	39
TROTA pan seared Ontario trout, caponata	34
.....	
CONTORNI	
PATATE warm potato salad	13
BIETOLA swiss chard, red onion, cannellini beans	13
CAPONATA braised summer vegetables, capers, olives	13

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

FORNO

PANE

8 EACH

SOURDOUGH

PIZZA DOUGH

PIZZA

MARGY tomato, basil, fior di latte	20
DARA EDEN tomato, nduja, olives, honey, fior di latte	24
LOLO leeks, mushrooms, gorgonzola, fior di latte	24
BEPPE tomato, garlic, burrata	24
MOMO pea pesto, potato, taleggio, fior di latte	24
CHRISTOFORO tomato, sausage, fior di latte, fontina, eggs	24

SUMMERLICIOUS DINNER \$65

THREE COURSES + TAX AND GRATUITY



ANTIPASTO – CHOICE OF ONE:

BURRATA CON POMODORO

burrata cheese, Ontario tomatoes, basil, Abandoned Grove olive oil

INSALATA PANZANELLA

toasted bread, cucumber, tomatoes, celery, fennel, shallot vinaigrette

SFORMATO DI PARMIGIANO

parmigiano, onion, roasted peppers, béchamel short crust

SECONDO – CHOICE OF ONE:

MAIALE

pan seared pork chop, apple mostarda, smashed potato, green onion

TORTA

pan seared Ontario trout, warm caponata

FUSILLI CON PISELLI

Ontario summer peas, parmigiano crema, fusilli pasta

CRESTO DI GALLO

heirloom tomato, ricotta crema, cresto di gallo pasta

DOLCE – CHOICE OF ONE:

GELATO

vanilla gelato, Ontario strawberries

SEMIFREDDO

frozen peach mousse

CROSTATA

apricot tart, crème anglaise

BUDINO

dark chocolate mousse, chocolate salted shortbread

TUTTI MATTI. BRINGING TUSCANY TO TORONTO SINCE 2002.