

TUTTI MATTI



ANTIPASTI

BURRATA	24
radicchio, mushrooms, Abandoned Grove olive oil	
TOSCANO	34
salumi and formaggio piatto	
FINTI	21
eggplant ricotta "meatballs" with tomato sauce, smoked mozzarella	
PORCHETTA DI MAREMMA	22
slow roasted suckling pig with tuna mayo, arugula, fried shallots, toasted sourdough	
CREPELLE	26
bechamel, apples, taleggio, cabbage, speck, honey, hazelnut	
ARANCINI	20
risotto, farro, leek, mushroom, fontina	
PIZZETTI	26
mortadella, red pepper jelly, pecorino, radicchio	
ACCIUGHE	22
anchovies, prosecco butter, toasted bread, marinated zucchini	

ZUPPA

RIBOLLITA	18
cannellini beans, black cabbage, carrot, celery, onions, toasted sourdough	

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

INSALATA

INSALATA DI MONTAGNA	22
mixed greens, saba, walnuts, gorgonzola dressing	
INSALATA DI DARIO	26
tonno di Chianti (braised pork!), mixed greens, parsley, boiled potatoes, shallot vinaigrette	
INSALATA DI BRUXELLES	22
shaved brussels sprouts, dates, pickled carrots, mixed greens, champagne vinaigrette	
INSALATA VERDE	18
mixed greens, toasted pumpkin seeds, shaved pecorino, shallot vinaigrette	

PASTA

PINCI	30
hand rolled pasta, wild boar ragu	
PAPPARDELLE	30
braised, pulled brisket	
RAVIOLI	30
del giorno	
PACCHERI	32
lamb sausage white ragu, fennel, leek	
GNOCCHI	30
ricotta, radicchio, taleggio, walnuts	

CARNE E PESCE

COSTOLE DI MANZO	49
beef short ribs, dark beer, oranges, honey, rosemary, rutabaga purée, parsnips, potato	
AGNELLO	40
lamb chop, salsa verde, greens, cannellini beans, zucchini, lemon, mint	
ORATA	35
grilled whole fish, salsa verde	

PRIX FIXE \$40

CHOOSE ONE FROM EACH COURSE BELOW:

INSALATA VERDE	22
mixed greens, toasted pumpkin seeds, shaved pecorino, shallot vinaigrette	
ARANCINI	
risotto, farro, leek, mushroom, fontina	
RIBOLLITA	
cannellini beans, black cabbage, carrot, celery, onions, toasted sourdough	

TAGLIATELLE BOLOGNESE	
meat ragu	

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

MARGY PIZZA	
tomato, basil, fior di latte	

INSALATA DI BRUXELLES	
shaved brussels sprouts, dates, pickled carrots, mixed greens, champagne vinaigrette	

DOLCI	
chef's desserts	



FORNO

PANE

8 EACH

SOURDOUGH

PIZZA DOUGH

PIZZA

MARGY	21
tomato, basil, fior di latte	
LUCA LUCA	24
tomato, nduja, olives, honey, fior di latte	
LOLO	24
eggplant, mushrooms, ricotta, leeks, fior di latte	
BEPPE	24
straciatella, tomato, basil	
MOMO	24
artichoke, prosciutto cotto, fontina, fior di latte	
CHRISTOFORO	24
tomato, sausage, fior di latte, fontina, eggs over easy	

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

TUTTI MATTI



ANTIPASTI

BURRATA 28
radicchio, mushrooms, Abandoned Grove olive oil

TOSCANO 36
salumi and formaggio piatto

FINTI 24
eggplant ricotta "meatballs" with tomato sauce,
smoked mozzarella

PORCHETTA DI MAREMMA 25
slow roasted suckling pig with tuna mayo,
arugula, fried shallots, toasted sourdough

CRESELLE 28
bechamel, apples, taleggio, cabbage, speck,
honey, hazelnut

ARANCINI 20
risotto, farro, leek, mushroom, fontina

PIZZETTI 26
mortadella, red pepper jelly, pecorino, radicchio

ACCIUGHE 26
anchovies, prosecco butter, toasted bread,
marinated zucchini

ZUPPA

RIBOLLITA 24
cannellini beans, black cabbage, carrot, celery,
onions, toasted sourdough



INSALATA

INSALATA DI MONTAGNA 24
mixed greens, saba, walnuts, gorgonzola dressing

INSALATA DI DARIO 26
tonno di Chianti (braised pork!), mixed greens,
parsley, boiled potatoes, shallot vinaigrette

INSALATA DI BRUXELLES 24
shaved brussels sprouts, dates, pickled carrots,
mixed greens, champagne vinaigrette

INSALATA VERDE 21
mixed greens, toasted pumpkin seeds,
shaved pecorino, shallot vinaigrette

PASTA

PINCI 38
hand rolled pasta, wild boar ragu

PAPPARDELLE 38
braised, pulled brisket

RAVIOLI 36
del giorno

PACCHERI 38
lamb sausage white ragu, fennel, leek

GNOCCHI 32
ricotta, radicchio, taleggio, walnuts

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FAMILY STYLE... EVERYTHING
IS SUITABLE FOR SHARING.

CARNE E PESCE

BISTECCA FIORENTINA 150
grilled 36 oz grilled Ontario beef, arugula,
red onion marmalata

COSTOLE DI MANZO 60
beef short ribs, dark beer, oranges, honey,
rosemary, rutabaga purée, parsnips, potato

AGNELLO 56
lamb chop, salsa verde, greens, cannellini beans,
zucchini, lemon, mint

MAIALE MILANESE 42
pork cutlet, braised balsamic cabbage, apple butter

ORATA 40
grilled whole fish, salsa verde

VERDURA E POLENTA 30
vegetable stew, oven baked polenta

GALLINA DELLA CORNOVAGLIA 48
spatchcock Cornish hen, braised greens, fried bread

CONTORNI

PORRI AL FORNO 14
roasted leeks, prosecco, pecorino

FAGIOLI E VERDE 14
Tuscan greens, cannellini beans

CAVOLETTI DI BRUXELLES 14
deep fried brussels sprouts

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modifications. 20% gratuity will be added to tables of
6 guests or more.

FORNO

PANE

8 EACH

SOURDOUGH

PIZZA DOUGH

PIZZA

MARGY 21
tomato, basil, fior di latte

LUCA LUCA 24
tomato, nduja, olives, honey, fior di latte

LOLO 24
eggplant, mushrooms, ricotta, leeks,
fior di latte

BEPPE 27
stracciatella, tomato, basil

MOMO 27
artichoke, prosciutto cotto, fontina,
fior di latte

CHRISTOFORO 27
tomato, sausage, fior di latte,
fontina, eggs over easy