



ANTIPASTI

BURRATA radicchio, pears, walnuts, Abandoned Grove olive oil (V / GF)	24
TARTARE DI CARNE beef tartare, cured egg yolk, pickled mushrooms, cipollini onions, toasted semolina sourdough	28
TOSCANO salumi, mixed formaggio, apple	34
PORCHETTA DI MAREMMA slow roasted pork with tuna mayo, arugula, fried shallots, toasted sourdough	22
FINTI eggplant ricotta “vegetarian meatballs” with tomato sauce, smoked mozzarella (V)	21
CROSTONI MISTO — anchovy, orange butter on sourdough — caponata with whipped ricotta — cannellini beans, sage, fennel salami on sourdough	24

ZUPPA

RIBOLITTA black cabbage, carrot, celery, onion, cannellini beans, toasted sourdough (V)	22
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INSALATA

INSALATA DI ACCIUGHE anchovy, parm, mixed greens, shaved fennel, radishes, orange shallot vinaigrette	21
INSALATA VERDE mixed greens, toasted pumpkin seeds, shaved pecorino, shallot vinaigrette (V / GF)	18

PASTA

PINCI DI CINGHIALE wild boar ragu	30
TAGLIATELLE CON CONIGLIO braised rabbit, lemon, thyme	30
PAPPARDELLE braised, pulled brisket	30
FUSILLI lamb osso buco, borlotti beans	30
GNOCCHI walnut pesto, mascarpone (V)	26
RAVIOLI del giorno	30
RISOTTO AL SALTO pan seared risotto, mushroom, squash (V / GF)	26

CARNE E PESCE

COSTOLE DI MANZO beef short ribs, dark beer, oranges, honey, rosemary, smashed potatoes	49
AGNELLO grilled lamb barnsley chop, roasted peppers, olives, parsley, pinenuts (GF)	40
ORATA grilled European seabream, caponata (GF)	32

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

PRIX FIXE \$40

CHOOSE ONE FROM EACH COURSE BELOW:

INSALATA VERDE mixed greens, toasted pumpkin seeds, shaved pecorino, shallot vinaigrette (V)
RIBOLITTA ZUPPA black cabbage, carrot, celery, onion, cannellini beans, toasted sourdough (V)
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 (V)

DOLCI chef’s desserts



FORNO

PANE

8 EACH

SOURDOUGH

PIZZA DOUGH

PIZZA

MARGY tomato, basil, fior di latte (V)	21
LUCA LUCA tomato, nduja, olives, honey, fior di latte	24
LOLO fior di latte, whipped goat cheese, mushrooms, thyme, eggs over easy (V)	24
BEPPE stracciatella, tomato, basil	24
MOMO squash, apple, speck, fontina	24
CHRISTOFORO tomato, sausage, fior di latte, gorgonzola, roasted onion	24

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 radicchio, pears, walnuts, Abandoned Grove olive oil (V / GF)	28
TARTARE DI CARNE beef tartare, cured egg yolk, pickled mushrooms, cipollini onions, toasted semolina sourdough	28
TOSCANO salumi, mixed formaggio, apple	36
PORCHETTA DI MAREMMA slow roasted pork with tuna mayo, arugula, fried shallots, toasted sourdough	25
FINTI eggplant ricotta “vegetarian meatballs” with tomato sauce, smoked mozzarella (V)	24
AGNELLO E CARCIOFI lamb ribs, artichokes, lemon, mustard seed	30
CROSTONI MISTO — anchovy, orange butter on sourdough — caponata with whipped ricotta — cannellini beans, sage, fennel salami on sourdough	28
PATÉ DI FEGATO on brioche	24

ZUPPA

RIBOLITTA black cabbage, carrot, celery, onion, cannellini beans, toasted sourdough (V)	22
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TUTTI MATTI’S MENU IS
FAMILY STYLE... EVERYTHING
IS SUITABLE FOR SHARING.

INSALATA

INSALATA DI ACCIUGHE anchovy, parm, mixed greens, shaved fennel, radishes, orange shallot vinaigrette	24
INSALATA VERDE mixed greens, toasted pumpkin seeds, shaved pecorino, shallot vinaigrette (V / GF)	21
PASTA	
PINCI DI CINGHIALE wild boar ragu	38
TAGLIATELLE CON CONIGLIO braised rabbit, lemon, thyme	32
PAPPARDELLE braised, pulled brisket	36
FUSILLI lamb osso buco, borlotti beans	36
GNOCCHI walnut pesto, mascarpone (V)	32
RAVIOLI del giorno	34
RISOTTO AL SALTO pan seared risotto, mushroom, squash (V / GF)	30



CARNE E PESCE

BISTECCA FIORENTINA 36 oz grilled Ontario beef, arugula, onion marmalata (GF)	150
TAGLIATA 12 oz grilled Ontario beef, radicchio (GF)	60
COSTOLE DI MANZO beef short ribs, dark beer, oranges, honey, rosemary, smashed potatoes	60
AGNELLO grilled lamb barnsley chop, roasted peppers, olives, parsley, pinenuts (GF)	46
ORATA grilled European seabream, caponata (GF)	40
MAIALE FIORENTINA seared pork loin chop, orange, roasted apple, rosemary, parsnips, celeriac (GF)	40
CONTORNI	
PATATE AL FORNO roasted new potatoes (V / GF)	14
BIETOLA SALTATA fall greens, olives, capers, red wine vinegar (V / GF)	14
SFORMATO baked dark greens, béchamel, parmigiano (V / GF)	14
CANNELLINI beans, zucchini (V / GF)	14

FORNO

PANE

8 EACH

SOURDOUGH
PIZZA DOUGH
FOCACCIA

PIZZA

MARGY tomato, basil, fior di latte	21
LUCA LUCA tomato, nduja, olives, honey, fior di latte	24
LOLO fior di latte, whipped goat cheese, mushrooms, thyme, eggs over easy (V)	27
BEPPE stracciatella, tomato, basil	27
MOMO squash, apple, speck, fontina	27
CHRISTOFORO tomato, sausage, fior di latte, gorgonzola, roasted onion	27

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