



ANTIPASTI

BURRATA	24
radicchio, apples, walnuts, Abandoned Grove olive oil (V / GF)	
TARTARE DI CARNE	28
beef tartare, cured egg yolk, giardiniera, pickled cipollini onions, toasted sourdough	
TOSCANO	34
charcuterie, mixed formaggio, olives, pickled giardiniera	
PORCHETTA DI MAREMMA	22
slow roasted pork with tuna mayo, arugula, fried shallots, toasted sourdough	
FINTI	21
eggplant ricotta “vegetarian meatballs” with tomato sauce, smoked mozzarella (V)	
FAGOTTINI DI CRESPELLE	24
baked crepes, béchamel, spinach ricotta, tomato, parmigiano (V)	

ZUPPA

RIBOLITTA	22
black cabbage, carrot, celery, onion, cannellini beans, toasted sourdough (V)	
PASTA E CECI	22
puréed chickpeas, wild mushrooms, smashed pasta (V)	

INSALATA

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

PASTA

PINCI	30
sausage ragu, zucchini crema	
TAGLIATELLE	30
wild boar ragu	
PAPPARDELLE	29
braised, pulled brisket	
FUSILLI	29
braised duck & squash ragu	
GNOCCHI	26
ricotta gnocchi, taleggio, mascarpone, gorgonzola fonduta with radicchio (V)	
PACCHERI	26
beef ragu	
RAVIOLI O TORTELLONI	28
del giorno	

CARNE E PESCE

TAGLIATA	45
12 oz grilled Ontario hanger steak, warm j-chokes, onions, capers (GF)	
PEPOSO	48
braised beef cheek in red wine, black peppercorns, purée of root vegetables (GF)	
ORATA	32
grilled European seabream, olives, fennel braised, orange caper vinaigrette (GF)	

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

PRIX FIXE \$35

CHOOSE ONE FROM EACH COURSE BELOW:

INSALATA VERDE
mixed greens, toasted pumpkin seeds,
shaved pecorino, shallot vinaigrette (V / GF)

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

FAGOTTINI DI CRESPELLE
baked crepes, béchamel, spinach ricotta,
tomato, parmigiano (V)

TAGLIATELLE BOLOGNESE
beef 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
FOCACCIA

PIZZA

MARGY	21
tomato, basil, fior di latte (V)	
LUCA LUCA	24
tomato, nduja, olives, honey, fior di latte	
LOLO	24
fior di latte, whipped goat cheese, mushrooms, thyme, eggs over easy (V)	
BEPPE	24
stracciatella, tomato, basil (V)	
MOMO	24
prosciutto cotto, fontina, fried potato, rosemary, mozzarella	
CHRISTOFORO	24
tomato, sausage, fior di latte, gorgonzola, roasted onion	

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, apples, walnuts, Abandoned Grove olive oil (V / GF)	28
TARTARE DI CARNE beef tartare, cured egg yolk, giardiniera, pickled cipollini onions, toasted sourdough	28
TOSCANO charcuterie, mixed formaggio, olives, pickled giardiniera	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
COSTOLE DI AGNELLO lamb ribs, lemon, pickled carrots, raisins, leeks (GF)	30
FAGOTTINI DI CREPELLE baked crepes, béchamel, spinach ricotta, tomato, parmigiano (V)	28

ZUPPA

RIBOLITTA black cabbage, carrot, celery, onion, cannellini beans, toasted sourdough (V)	22
PASTA E CECI puréed chickpeas, wild mushrooms, smashed pasta (V)	22

INSALATA

INSALATA DI ACCIUGHE anchovy, parm, mixed greens, shaved fennel, radishes, orange shallot vinaigrette (GF)	24
INSALATA VERDE mixed greens, toasted pumpkin seeds, shaved pecorino, shallot vinaigrette (V / GF)	21

PASTA

PINCI sausage ragu, zucchini crema	38
TAGLIATELLE wild boar ragu	38
PAPPARDELLE braised, pulled brisket	36
FUSILLI braised duck & squash ragu	36
GNOCCHI ricotta gnocchi, taleggio, mascarpone, gorgonzola fonduta with radicchio (V)	34
PACCHERI beef ragu	28
RAVIOLI O TORTELLONI del giorno	30

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

CARNE E PESCE

BISTECCA FIORENTINA 36 oz grilled t-bone steak, arugula, onion marmalata (GF)	150
TAGLIATA 12 oz grilled Ontario hanger steak, warm j-chokes, onions, capers (GF)	60
PEPOSO braised beef cheek in red wine, black peppercorns, purée of root vegetables (GF)	50
STINCO DI AGNELLO lamb shank. lemon, artichoke, shallots, potato sformato	50
ORATA grilled European seabream, olives, fennel braised, orange caper vinaigrette (GF)	40
MAIALE FIORENTINA seared pork loin chop, dried apple, farro, granola barley	42

CONTORNI

BIETOLA SALTATA fall greens, olives, capers, red wine vinegar (V / GF)	14
CANNELLINI beans, zucchini (V / GF)	14



FORNO

PANE

8 EACH

SOURDOUGH
PIZZA DOUGH
FOCACCIA

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)	27
BEPPE stracciatella, tomato, basil (V)	27
MOMO prosciutto cotto, fontina, fried potato, rosemary, mozzarella	27
CHRISTOFORO tomato, sausage, fior di latte, gorgonzola, roasted onion	27

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modifications. 20% gratuity will be added to tables of
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