

TUTTI MATTI



ANTIPASTI

BURRATA VERDE	28
spring peas, zucchini, mushrooms, Abandoned Grove olive oil (V / GF)	
TARTARE DI CARNE	28
beef tartare, pickled wild mushrooms, toasted sourdough	
TOSCANO	36
charcuterie, mixed formaggio, olives, pickled giardiniera	
PORCHETTA DI MAREMMA	25
slow roasted pork with tuna mayo, arugula, fried shallots, toasted sourdough	
FINTI	24
eggplant ricotta "vegetarian meatballs" with tomato sauce, smoked mozzarella (V)	
ARANCINI PISELLI	21
deep fried risotto fritter with spring peas (V / GF)	

INSALATA

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

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

PASTA

TAGLIATELLE	38
wild boar ragu	
PAPPARDELLE	36
braised, pulled brisket	
PACCHERI	28
beef ragu	
PINCI ALL'AGLIONE	36
hot house heirloom tomatoes, fried bread (V)	
CRESTE DI GALLO	32
parmigiano crema, spring peas, pancetta, rosemary	
FUSILLI	32
asparagus, zucchini, leeks, fennel (V)	
DEL GIORNO	PRICED DAILY
pasta of the day	

CONTORNI

ASPARAGI CON SALSA VERDE	14
capers, basil, parsley, boiled egg (GF)	
PATATES	14
potatoes, chives (V / GF)	
PORRI, FUNGHI E FORMAGGIO DI CAPRA	14
leeks, mushrooms, goat cheese (V / GF)	
BARBABIETOLE	14
roasted beets, horseradish crema, goat yogurt (V / GF)	

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

CARNE E PESCE

GRIGLIA

BISTECCA FIORENTINA	160
36 oz grilled t-bone steak, arugula, onion marmalata (GF)	
TAGLIATA	60
12 oz grilled Ontario hanger steak, bibb lettuce pesto (GF)	
AGNELLO	70
grilled lamb chops, ramp pesto (GF)	
ORATA	38
grilled European seabream, olives, orange caper vinaigrette (GF)	

BRASATO

ANATRA	55
braised duck leg, lentils, cabbage, agrodolce (GF)	
CODA ALLA VACCINARA	60
braised oxtail, tomato, onion, chickpea, focaccia	



FORNO

PANE

8 EACH

SOURDOUGH
PIZZA DOUGH
FOCACCIA

PIZZA

PIZZETTI DEL GIORNO	PRICED DAILY
daily special	
MARGY	21
tomato, basil, fior di latte (V)	
LUCA LUCA	24
tomato, nduja, olives, honey, fior di latte	
LOLO	27
fior di latte, whipped goat cheese, mushrooms, thyme, eggs over easy (V)	
BEPPE	27
stracciatella, tomato, basil (V)	
MOMO	27
prosciutto cotto, fontina, fried potato, rosemary, mozzarella	
CHRISTOFORO	27
tomato, sausage, fior di latte, gorgonzola, roasted onion	

#TRUELOVE

TUTTI MATTI



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)	

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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	

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