LUNCH | BRINGING TUSCANY TO TORONTO SINCE 2002

TUTTI MATTI

CHEF / PROPRIETOR ALIDA SOLOMON
CHEF DI CUCINA LUKE O'CONNOR

ANTIPASTI

BURRATA 24
roasted pear, walnut, radicchio, saba vinaigrette, Abandoned Grove olive oil

TARTARE 24
beef, eggplant, peppers, capers, mint, carta di musica

TOSCANO 36
charcuterie, mixed formaggio, olives, pickled giardiniera

PORCHETTA DI MAREMMA 24
slow roasted pork with tuna mayo, arugula, fried shallots, toasted sourdough

FINTI 21
eggplant ricotta "vegetarian meatballs" with tomato sauce, smoked mozzarella

CROSTONI 21
toasted sourdough, fried squash, sage, prosciutto, cannellini beans

RIBOLLITA 21
hearty tuscan soup with black cabbage, carrots, celery, onion, cannellini beans, sourdough

INSALATA

INSALATA VERDE 18
mixed greens, toasted pumpkin seeds, shaved pecorino, shallot vinaigrette

INSALATA DI ALI 21
shaved brussels sprouts, walnuts, dates, beets, pecorino, horseradish vinaigrette

PASTA

PINCI CON SUGO BUGARDO 30
pork shoulder white ragu

TAGLIATELLE 30
wild boar ragu

PAPPARDELLE 29
braised pulled brisket

RICOTTA GNOCCHI 26
beef ragu

CRESTE DI GALLO 26
taleggio fonduta, wild mushrooms, thyme

FUSILLI 26
almond pesto, ricotta, winter greens

DEL GIORNO PRICED DAILY
pasta of the day

CARNE E PESCE

TAGLIATA 40
10 oz grilled Ontario hanger steak, mushrooms, lemon, capers, parsley fried breadcrumbs

ORATA 32
grilled European seabream, salsa verde

CONTORNI

CAVOLETTI DI BRUXELLES 14
deep fried brussels sprouts, red wine vinegar

PATATES 14
fried potatoes, rosemary

BARBABIETOLE 14
roasted beets, goat yogurt

PRIX FIXE $35

CHOOSE ONE FROM EACH COURSE BELOW:

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

CROSTONI
toasted sourdough, fried squash, sage, prosciutto, cannellini beans

RIBOLLITA
hearty tuscan soup with black cabbage, carrots, celery, onion, cannellini beans, sourdough

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



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

FORNO

PANE 9 EACH

SOURDOUGH
PIZZA DOUGH

PIZZA

PIZZA DEL GIORNO PRICED DAILY
daily special

MARGY 21
tomato, basil, fior di latte

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

LOLO 27
mushrooms, zucchini, onion, fontina, fresh thyme

BEPPE 27
stracciatella, tomato, basil

MOMO 27
guanciale, roasted carrot, rosemary, fontina, fior di latte

CHRISTOFORO 27
tomato, sausage, fior di latte, gorgonzola, roasted onion

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

DINNER | BRINGING TUSCANY TO TORONTO SINCE 2002

TUTTI MATTI

CHEF / PROPRIETOR ALIDA SOLOMON
CHEF DI CUCINA LUKE O'CONNOR

ANTIPASTI

BURRATA 28
roasted pear, walnut, radicchio, saba vinaigrette, Abandoned Grove olive oil

TARTARE 28
beef, eggplant, peppers, capers, mint, carta di musica

TOSCANO 36
charcuterie, mixed formaggio, olives, pickled giardiniera

PORCHETTA DI MAREMMA 24
slow roasted pork with tuna mayo, arugula, fried shallots, toasted sourdough

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

CROSTONI 26
toasted sourdough, fried squash, sage, prosciutto, cannellini beans

RIBOLLITA 21
hearty tuscan soup with black cabbage, carrots, celery, onion, cannellini beans, sourdough

INSALATA

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

INSALATA DI ALI 24
shaved brussels sprouts, walnuts, dates, beets, pecorino, horseradish vinaigrette

PASTA

PINCI CON SUGO BUGARDO 36
pork shoulder white ragu

TAGLIATELLE 36
wild boar ragu

PAPPARDELLE 36
braised pulled brisket

RICOTTA GNOCCHI 28
beef ragu

CRESTE DI GALLO 32
taleggio fonduta, wild mushrooms, thyme

FUSILLI 30
almond pesto, ricotta, winter greens

DEL GIORNO PRICED DAILY
pasta of the day

CONTORNI

CAVOLETTI DI BRUXELLES 14
deep fried brussels sprouts, red wine vinegar

PATATES 14
fried potatoes, rosemary

BARBABIETOLE 14
roasted beets, goat yogurt

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CARNE E PESCE

BISTECCA FIORENTINA 160
36 oz grilled t-bone steak, arugula, onion marmalata

TAGLIATA 65
10 oz grilled Ontario hanger steak, mushrooms, lemon, capers, parsley fried breadcrumbs

POLPETTE DI AGNELLO 48
lamb meatballs, roasted winter vegetables, potato bread

MEZZA POLLO 40
roasted half chicken, grapes, shallots, cabbage, thyme, sage

ORATA 38
grilled european seabream, salsa verde

DI MARE PRICED DAILY
grilled whole fish, salsa verde

VERDURE INVERNALE 28
ricotta, warm swiss chard, oven roasted carrots, horseradish vinaigrette



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FORNO

PANE 9 EACH

SOURDOUGH
PIZZA DOUGH

PIZZA

PIZZA DEL GIORNO PRICED DAILY
daily special

MARGY 21
tomato, basil, fior di latte

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

LOLO 27
mushrooms, zucchini, onion, fontina, fresh thyme

BEPPE 27
stracciatella, tomato, basil

MOMO 27
guanciale, roasted carrot, rosemary, fontina, fior di latte

CHRISTOFORO 27
tomato, sausage, fior di latte, gorgonzola, roasted onion

#TRUELOVE