



TUTTO PRONTO

FRESH ITALIAN

In tribute of Chef Arturo Arias

TO SHARE...

MARINATED OLIVES & FOCACCIA 12

MUSHROOM BRUSCHETTONE

Mixed field mushrooms, caprino ricotta, Moliterno Pecorino, housemade sourdough 17

HOUSE RICOTTA

Toasted pine nuts, EVOO, grape jelly 13

BURRATA ITALIANA

Tomatoes, basil, housemade sourdough 24

ANTIPASTI

SHISHITO PEPPERS

Smoked Maldon Salt, Aleppo Pepper, lemon 11

CALAMARI FRITTI

Fried calamari & shrimp, meyer lemon caper aioli 18

CALAMARI ALA GRIGLIA

Wilted kale, blistered cherry tomatoes, capers, taggiasche olives, lemon dressing 19

Add to any of our salads organic chicken breast \$8 / 7oz grilled salmon \$12

INSALATE

TUTTO HOUSE SALAD

Seasonal tender lettuces, cucumber, cherry tomatoes, honey mustard vinaigrette 13

ONTARIO BEET SALAD

Organic red & golden beets, orange scented goat cheese, arugula, candied nuts 18

ROMAINE

Crispy pancetta, parmigiano, focaccia croutons, creamy garlic dressing 15

AVOCADO

Lemon farro, arugula, baby kale, butternut squash, cherry tomatoes, shaved parmigiano, lemon dressing 16

PIZZA

MARGHERITA

Fior di latte, fresh basil, sugo 18

RUSTICO

Roasted peppers, black pitted olives, Red onion, oven tomato, mozzarella 20

PUGLIESE

Housemade sausage, rapini, pepperoncino, caccio cavallo, mozzarella 22

FUNGHI

Mushrooms, taleggio fonduta 21

SALUMI

Prosciutto, Genoa salami, soppressata, mozzarella, arugula, sugo 22

PASTA

LAMB PAPPARDELLE

Slow braised lamb shoulder, sugo, pecorino romano 22

TAGLIATELLE BOLOGNESE

Veal, beef and pork ragu, hand cut pasta, parmigiano 21

GNOCCHI ALLA SORRENTINA

Fresh tomato, basil, burrata 22

TAGLIATELLE AI FUNGHI

Wild mushrooms, garlic panna, shaved truffles 27

SPAGHETTI GAMBERI

Loyster bisque, Argentinian Shrimp, green peas, pan grattato 26

AGNOLOTTI RIPIENI

Pea, leek & Ricotta filling, whey butter, braised leek, hazelnuts 26

CAVATELLI PUGLIESE

Housemade fennel sausage, rapini, oil and garlic 22

- All our pastas and Pizza dough are made in house using Italian flour and free-range eggs -

PIATTO FORTE

WHOLE BRANZINO

Seasonal vegetables 33

BONELESS SHORTRIB

Roasted root vegetables 29

EGGPLANT PARMIGIANA

Sicilian eggplant, mozzarella, basil, housemade sourdough, tomato sauce 19

VEAL SCALLOPINI AL LIMONE

Caper and lemon white wine sauce, rosemary potatoes, zucchini, roasted cauliflower 28

VEAL SCALLOPINI AI FUNGHI

Wild mushroom sauce, Marsala, rosemary potatoes, zucchini, roasted cauliflower 28

CONTORNI

PATATINE AL TARTUFO

Hand cut chips, Parmigiano, shaved black truffle 11

ROASTED CAULIFLOWER

Formaggio fonduta, pan grattato 11

RAPINI

Garlic, pepperoncino 11

CAVOLETTI

Polenta dusted crispy brussel sprouts, shaved parmigiano 11

To maintain the integrity of the dishes, we will not make any modifications to our menu, unless it is dietary.