



# TUTTO PRONTO

FRESH ITALIAN

*In tribute of Chef Arturo Arias*

## 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

### 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

## INSALATE

### TUTTO HOUSE SALAD

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

### ONTARIO BEET SALAD

Organic red & golden beets, arugula, orange scented goat cheese, 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

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

## PASTA

### TAGLIATELLE BOLOGNESE

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

### TAGLIATELLE AI FUNGHI

Wild mushrooms, garlic panna, shaved truffles 29

### SPAGHETTI GAMBERI

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

### AGNOLOTTI RIPIENI

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

## PIZZA

### MARGHERITA

Fior di latte, fresh basil, sugo 18

### FUNGHI

Mixed mushrooms, fontina, truffled mascarpone, tarragon, lemon zest 21

### RUSTICO

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

### SALUMI

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

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

## PIATTO FORTE

### FRITTATA

3 free run eggs, organic zucchini, cherry tomatoes, lemon ricotta 17

### EGGPLANT PARMIGIANA

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

### WHOLE BRANZINO

Seasonal vegetables 33

### VEAL OR CHICKEN PARMIGIANA PANINO

Mozzarella Sautéed mushrooms 19

### VEAL SCALLOPINI AL LIMONE

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

## CONTORNI

### PATATINE AL TARTUFO

Hand cut potatoes, 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.*