

RESTAURANT HOURS

Lunch - Monday to Saturday
11:00 am - 3:30 pm

Dinner - Monday to Sunday
5:00 pm - 10:00 pm

RETAIL STORE HOURS

Monday to Friday
9:00 am - 7:00 pm

Saturday
9:00 am - 6:00 pm

CATERING AND PRIVATE PARTIES AVAILABLE



1718 Avenue Road, Toronto, Ontario
Tel: 416-782-2227 Fax: 416-782-3373
www.tuttopronto.ca

Antipasti e Insalate

Soup of the day \$9

Antipasto Italiano Platter
An assortment of the chef's specialties - For Two
Fried Calamari, Cured meats, Cheese, Olives
Grilled Balsamic vegetables, Caprese salad \$26

Grilled Flatbread Bruschetta
Diced tomato, arugula and shaved Parmesan seasoned
Maldon salt & extra virgin olive oil \$10

Beef Carpaccio
Cured beef tenderloin with truffle and
lemon oil with shaved Parmigiano cheese
served on arugola \$13

Mussels Marinara
In a zesty tomato sauce with herbs
and white wine \$13

Calamari alla Griglia
Marinated & grilled calamari with mango
chili salsa \$14

Calamari Fritti
Lightly battered and fried calamari with
salsa Rosa \$13

Grilled Tiger Shrimp
Grilled jumbo shrimp with mango chili
salsa served with mesclun greens \$14

Insalata Mista
Mixed greens, cherry tomatoes and cucumber
tossed in our house Balsamic dressing \$11

Asparagus & Portabello Salad
Grilled Portobello mushroom and warm asparagus
on mesclun lettuce with shaved Parmigiano and
white truffle vinaigrette \$13

Caesar Salad
Crisp romaine lettuce tossed in Chef's caesar
dressing and focaccia croutons \$11

Caprese di Fiordilatte
Hot house tomatoes, fresh mozzarella cheese
with marinated red onions and basil oil \$13

Roasted Beet Salad
Baby greens with goat cheese and
candied walnuts \$13

Avocado Salad
Arugula tossed in lime vinaigrette with
tomato, cucumber and bocconcini \$13

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Pasta e Risotto

Spaghetti Chitarra alla Amatriciana

Tomato, pancetta, and shaved pecorino \$16

Tortelli di Zucca

Roasted pumpkin stuffed pasta with diced tomato, caramelized onions & pesto \$16

Penne Palermo

Spicy sausage, roasted red peppers and black olives in a spicy arrabiata sauce \$16

Linguine Pescatore

Shrimp, scallops, mussels and baby clams in a marinara sauce \$21

Pappardelle al Ragu'

Slowly stewed meat sauce \$16

Penne al Pollo

Chicken breast, wild mushrooms in a light pesto cream sauce \$17

Fettuccine al Bosco

Wild mushrooms, sundried tomato and spinach in a garlic and olive oil sauce \$16

Spaghetti ai Gamberi

Tiger shrimp with a triffolata of zucchini, roasted tomatoes and spinach in an aglio olio sauce \$17

Gnocchi alla Sorentina

San Marzano tomato sauce with bocconcini and fresh basil \$16

Linguine Sofia

Tiger shrimp, diced chicken, asparagus and sundried tomato tossed with a white wine sauce \$18

Risotto ai Funghi

Mixed mushrooms, asparagus and parmiggiano and truffle oil \$17

Risotto di Mare

Shrimp, scallops, mussels and baby clams with tomato sauce \$22

**Appetizer portions available.
GLUTEN FREE & Whole Wheat available.
Add \$ 2.00*

Secondi

Eggplant Parmigiana

A layered flan of Sicilian eggplant with tomato sauce and mozzarella.
Served with toasted bread crostini \$16

Grilled Atlantic Salmon

With a ginger saffron sauce \$22

Pollo al Mattone

Rosemary & garlic rub grilled chicken breast with red wine reduction \$21

Grilled Veal Chop

14 oz grain fed Ontario bone in chop with rosemary and lemon shallot Cabernet jus \$30

Scaloppini al Limone

Tender slices of veal with capers and lemon white wine sauce \$22

Scaloppini ai Funghi

Pan seared veal in a Porcini and mushroom sauce with Marsala wine \$22

**All main course dishes are served
with vegetables and potatoes*

Pizza

Margherita

Tomato sauce, basil & mozzarella \$14
with bocconcini cheese \$16

Tutto Funghi

Brie cheese, roasted button, oyster and portobello mushrooms, basil oil \$16

Parma

Bocconcini, diced tomato, arugula and Prosciutto di Parma \$17

Diavola

Spicy Italian sausage, soppressata, roasted peppers, tomato sauce & mozzarella \$16

Giardino

Grilled vegetables, tomato sauce & mozzarella \$15

Tuscan Chicken

Grilled chicken breast, pesto, mushrooms, mozzarella, goat cheese, & tomato sauce \$17

Gusto Pizza

Start with our famous tomato sauce and mozzarella and choose from ingredients to create your masterpiece! \$13

Special Ingredients \$ 1.50 ea.
*Sundried tomato, mushrooms, roasted peppers,
Italian sausage, Soppressata, olives, anchovies*

Premium Ingredients \$ 2.00 ea.
*Grilled chicken, Feta, Bocconcini, Goat cheese,
Grilled Shrimp, Prosciutto*

** Whole wheat crust. Add \$2.00 SPLIT CHARGE \$ 3*

**18% Gratuity may apply to groups over 6 guests.
Prices subject to applicable taxes*