

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 - 5:00 pm

CATERING AND PRIVATE PARTIES AVAILABLE



1718 Avenue Road, Toronto, Ontario

Tel: 416-782-2227 www.tuttopronto.ca

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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 & Olive Tapenade \$28

Grilled Flatbread Bruschetta
Diced tomato, arugula and shaved Parmesan seasoned
Maldon salt & extra virgin olive oil \$11

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

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 avocado,
tomato, cucumber and bocconcini \$13

CATERING AND PRIVATE PARTIES AVAILABLE

Pasta e Risotto

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'

Bolognese meat sauce \$16

Penne al Pollo

Chicken breast, wild mushrooms & spinach in a light pesto cream saucee \$17

Fettuccine al Bosco

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

Paccheri al Salmone

Large rigatoni pasta fresh salmon, diced tomato & capers white wine sauce with green Sicilian olives \$17

Orecchiette Pugliese

Italian sausage and rapini with pomodorini and pecorino cheese \$17

Spaghetti ai Gamberi

Tiger shrimp with a triffolata of zucchini, roasted tomatoes and spinach in an aglio olio sauce \$19

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 \$19

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

Gamberi alla Diavola

Sauteed Jumbo shrimp with white wine garlic & chilli over spinach & oyster mushrooms \$19

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

Contorni \$5.00

*Hand cut Frites * Rapini with roasted garlic and chili*

*Wild mushroom medley * Asparagus with shaved Parmigiano cheese*

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

***GLUTEN FREE** crust and Whole wheat crust. Add \$2.50

SPLIT CHARGE \$ 3

**18% Gratuity may apply to groups over 6 guests.*

Prices subject to applicable taxes