

RISTORANTE
SOTTO SOTTO

TORONTO DINE-IN/PATIO MENU - 120 AVENUE ROAD - (416) 962-0011

I GLI ANTIPASTI I CALDI

ANTIPASTO GORDONIA

Grilled tiger shrimp, calamari, caprese salad, roasted peppers,
Asiago cheese
\$25.95

POLIPO VERACE ALLA PIASTRA

Grilled Moroccan Octopus with a medley of cherry tomatoes
puttanesca style
\$23.95

COZZE TIRRENE

Mussels in olio evo and garlic with white wine or tomato broth
\$17.95

VONGOLE IN PADELLA

Manila clams sautéed with olio evo and garlic, served with toast-
ed bread
\$21.95

I FREDDI

CARPACCIO DI FILETTO DI MANZO

Canadian Prime Beef tenderloin with shaved
Parmigiano-Reggiano and baby arugula
\$18.95

TAGLIERE DI SALUMI E BIBANESI *DOP

Assorted Italian cured meat served with Italian breadsticks
\$24.95

TAGLIERE DI FORMAGGI E MOSTARDE DI FRUTTA *DOP

Assorted Italian cheeses served with fruit mustards
\$24.95

PROSCIUTO DI PARMA E MELONE BIANCO

Expertly cured meat served with fresh white cantaloupe
\$18.95

II LE INSALATE

RUCOLA E PARMIGIANO

Arugula, cherry tomatoes and Parmigiano-Reggiano shavings
\$15.95

CESARE

Romaine, Parmigiano-Reggiano, pancetta and homemade croutons
\$15.95

TRE GUSTI

Arugula, fresh pear, Gorgonzola cheese, honey lime walnut dressing
\$17.95

BARBABIETOLA E AGRUMI

Beetroot Salad with walnut goat cheese in a citrus dressing
\$17.95

TREVISANA

Raddichio, fennel, endive, and Pistachio di Bronte in an orange
vinaigrette
\$17.95

CAPRESE DI POMODORO CUORE DI BUE *DOP

Heirloom tomatoes, imported Bufala mozzarella from Campania
\$22.95

III LE ZUPPE

MINISTRONE

Our traditional hearty vegetable soup is features farm fresh vegetables - made to Mamma Laura's specifications.
\$13.95



RISTORANTE
SOTTO SOTTO

TORONTO DINE-IN/PATIO MENU - 120 AVENUE ROAD - (416) 962-0011

IV LE PASTE

∞ WE OFFER WHOLE WHEAT, QUINOA & BROWN RICE PASTAS FOR AN ADDITIONAL \$3.00.
AVAILABLE AS A MAIN COURSE ONLY. SOME PASTA REQUIRE UP TO 20 MINUTES TO PREPARE.

SPAGHETTI ALLA CARBONARA *DOP

Artisanal Zaccagni Spaghetti, crispy pork cheek, eggs, black pepper, Roman Pecorino cheese
\$24.95

SPAGHETTI CACIO E PEPE *DOP

Artisanal Zaccagni Spaghetti with Roman Pecorino cheese and Sawarak black pepper
\$23.95

SPAGHETTI ALLO SCOGLIO

Spaghetti with fruits of the sea, cherry tomatoes, and parsley
\$29.95

BUCATINI ALL'AMATRICIANA *DOP

Bucatini tossed w/Campania region tomato sauce, crispy pork cheek, Roman Pecorino cheese
\$24.95

ORECCHIETTE CON BROCCOLI *DOP

Artisanal Zaccagni orecchiette in olio evo and garlic, broccoli, Roman Pecorino Cheese
\$23.95

FETTUCINE BOLOGNESE MAMMA LAURA

Mamma's famous fresh homemade meat sauce
\$25.95

PENNETTE VIA FRATTINA

Smoked salmon and asparagus in a rose sauce
\$25.95

CAPELLINI NAZZINI

Angel hair pasta with shrimp and cherry tomatoes in olio evo, garlic, and arugula
\$26.95

PARMIGIANA DI MELANZANE

Layers of roasted eggplant, fresh mozzarella and tomato sauce
\$25.95

V CARNI BIANCHE

PICCATA DI VITELLO AL LIMONE

Provimi veal scaloppini in a fresh lemon sauce
\$28.95

SALTIMBOCCA ALLA ROMANA

Provimi veal scaloppini, prosciutto, and sage in a white wine sauce
\$29.95

SCALOPPINE DI POLLO AI FUNGHI SELVATICI

Chicken scaloppini with wild mushrooms
\$28.95

GALLETTO RUSTICO

Deboned Ontario Cornish hen grilled to perfection
\$33.95

VI DALLA GRIGLIA

SALSICCE ALLA GRIGLIA

Grilled Italian sausage with rapini, and crispy polenta
\$25.95

FILETTO SOTTO

Canadian Prime Grade Beef Tenderloin au jus
\$49.95

BISTECCA ALLA BURINA

Grilled Prime Canadian striploin with mushrooms au jus
\$49.95

ABBACCHIO DELLA TAVERNA

Australian grilled rack of lamb
\$51.95



RISTORANTE
SOTTO SOTTO

TORONTO DINE-IN/PATIO MENU - 120 AVENUE ROAD - (416) 962-0011

VII IL PESCE

PESCE DEL GIORNO

Choice of whole fresh fish cooked on the grill, expertly seasoned with Sotto's seafood dressing
MARKET PRICE

CALAMARI ALLA GRIGLIA

Grilled calamari with Mediterranean seasoning
\$29.95

GAMBERONI GRIGLIATI

Grilled tiger shrimp seasoned Mediterranean style
\$37.95

VIII I CONTORNI

BROCCOLI AGLIO E OLIO

Broccoli sautéed with garlic and olio evo
\$12

FUNHETTI TRIFOLATI

Sautéed button mushroom with garlic and olio evo
\$12

RAPINI SOTTO

Rapini sautéed with garlic and olio evo
\$12

BIETA

Swiss chard sautéed with garlic and olio evo
\$12

ASPARAGI

Asparagus sautéed & baked with parmigiano shavings or steamed with lemon
\$12

PATATE ARROSTITE

Roasted fingerling potatoes with rosemary, garlic, and olio evo
\$12

Share this menu by photographing this QR code



Mangia bene, ridi spesso, ama molto.

SOTTO ❤️ TORONTO since 1993