

RISTORANTE  
**SOTTO SOTTO**

TORONTO TAKEOUT MENU - 120 AVENUE ROAD - (416) 962-0011

## CHEF SPECIALS

CREATED BY MAMMA LAURA & CHEF RENZI

MAMMA LAURA'S MEAT LASAGNA  
\$25.95

MUSHROOM AND SAUSAGE LASAGNA  
\$25.95

CHICKEN PARMIGIANA  
\$27.95

EGGPLANT PARMIGIANA  
\$24.95

CHICKEN MILANESE  
\$27.95

RAVIOLI DEL GIORNO  
\$26.95

VEAL PARMIGIANA  
\$26.95

VEAL MILANESE  
\$28.95

VEAL OSSO BUCO  
\$39.95

BAROLO BRAISED LAMB SHANK  
\$36.95

USDA PRIME BONE-OUT CHUCK SHORT RIB  
\$36.95

## 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  
\$23.95

VERDURE ALLA GRIGLIA  
Grilled fresh Mediterranean vegetable and olio evo  
\$ 18.95

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

POLPETTE (4 PIECES)  
Home-made meatballs  
\$16.95

## I FREDDI

PANE E OLIVE  
Our signature sour dough bread with olives  
\$8.95

PEPERONI DELL'ORTO  
Fire Roasted peppers steeped in olive oil  
\$16.95

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

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## II LE INSALATE

### CLASSIC SOTTO SALAD

Mixed garden greens, spinach, cherry tomatoes and cucumber  
\$15.95

### CESARE

Romaine, parmigiano, pancetta and homemade croutons  
\$15.95

### TRE GUSTI

Arugula, fresh pear, gorgonzola cheese, honey lime walnut dressings  
\$17.95

### BARBABIETOLA E AGRUMI

Beetroot Salad with Walnut Goat Cheeses in a Citrus dressing  
\$17.95

### TREVISANA

With Fennel Endive Pistachio di Bronte in an Orange Vinaigrette  
\$17.95

### POMODORO CUORE DI BUE CAPRESE \*DOP

Heirloom tomatoes, imported Bufala mozzarella  
\$22.95

## III LE ZUPPE

### MINISTRONE

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

## 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

### PAPPARDELLE DEI CASTELLI

Long egg pasta in olio evo and garlic with a mix of wild mushrooms  
\$27.95

### SPAGHETTI ALLO SCOGLIO

Spaghetti with fruits of the sea, cherry tomatoes, and parsley  
\$27.95

### MEZZE MANICHE AL POMODORO

Artisanal Zaccagni half Rigatoni, plum tomato sauce, olio evo, garlic, fresh basil  
\$22.95

### RIGATONI AI QUATTRO FORMAGGI

Rigatoni in a four cheese sauce  
\$24.95

### FETTUCCINE BOLOGNESE MAMMA LAURA

Mamma's famous fresh homemade meat sauce  
\$25.95

### GNOCCHI COSA VUOI

Potato pasta prepared in a sauce of your choice  
PRICED ACCORDINGLY

### 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, arugula  
\$26.95

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## V CARNI BIANCHE

PICCATA DI VITELLO AL LIMONE  
Provimi veal scaloppini in a fresh lemon sauce  
\$28.95

VITELLO ALLE NOCI  
Provimi veal scaloppini in a frangelico walnut sauce  
\$29.95

SUPREMA DI POLLO IN CARROZZO  
Chicken supreme stuffed with prosciutto, fresh mozzarella,  
white wine sauce  
\$28.95

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  
\$48.95

## VII IL PESCE

PESCE DEL GIORNO  
Wholefish of the day  
MARKET PRICE

GAMBERONI GRIGLIATI  
Grilled tiger shrimp seasoned Mediterranean style  
\$37.95

CALAMARI ALLA GRIGLIA  
Grilled calamari with Mediterranean seasoning  
\$29.95

TONNO SCOTTATO, CAPONATA DI VERDURE  
E BASILICO  
Pan seared Yellow fin tuna, vegetable ratatouille & basil oil  
MARKET PRICE

## VIII I CONTORNI

BROCCOLI AGLIO E OLIO  
Broccoli sautéed with garlic and olio evo  
\$12

RAPINI SOTTO  
Rapini sautéed with garlic and olio evo  
\$12

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

FUNHETTI TRIFOLATI  
Sautéed button mushroom with garlic and olio evo  
\$12

BIETA  
Swiss chard sautéed with garlic and olio evo  
\$12

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

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## IX DOLCI

SOTTOS LEGENDARY TIRAMISU  
Our time honoured classic Italian Tiramisu  
\$13

HOMEMADE CHEESECAKE  
Cheesecake with fresh fruit compote  
\$13

TORTA AL CIOCCOLATO SENZA GLUTINE  
Flourless Gluten Free Chocolate Mousse Cake  
\$14

PESCHE DOLCE PEACHES FILLED WITH CUSTARD  
(3 PC)  
Peaches made of delicate sponge filled with Italian custard .  
They taste as beautiful as they look  
\$13.95

## X BIBETE

DOLOMIA ELEGANT STILL FLAT MINERAL  
WATER 330ML  
From the heart of the Dolomite mountains in the Italian Alps -  
rich in valuable minerals and rich in naturally dissolved oxygen.

DOLOMIA MINERAL WATER 500ML  
From the heart of the Dolomite mountains in the Italian Alps -  
rich in valuable minerals and rich in naturally dissolved oxygen.

DOLOMIA MINERAL WATER 1L  
From the heart of the Dolomite mountains in the Italian Alps -  
rich in valuable minerals and rich in naturally dissolved oxygen -  
1 litre.

SAN PELLEGRINO LIMONATA  
San Pellegrino beverages are Italy's famous soft drinks.

SAN PELLEGRINO ARANCIATA  
San Pellegrino Aranciata is Italy's famous aranciata, with a  
history dating back to 1932.

SAN PELLEGRINO CHINO  
Born in the '50s, Chinotto is made from extracts of zesty  
sun-ripened chinotto oranges. It is full of the exquisite aroma  
from chinotto essential oils that plays joyfully with the scent of  
orange blossom flowers, whilst its full-bodied taste balances  
sweet and bitter with smooth hints of cinnamon and rhubarb  
between the mix of 20 different herbs.

FANTA ORANGE SPARKLING BEVERAGE  
Fanta' is made with real orange juice and has no artificial  
flavours or colours.

## BIRRE

STELLA 473ML  
Stella Artois Belgium beer - tall can  
\$10

MORETTI 500ML  
Birra Moretti Italian beer - tall can  
\$10

*Mangia bene, ridi spesso, ama molto.*

SOTTO ❤️ TORONTO since 1993