

matteo's

Ristorante Italiano

brunch 10-20-2019

brunch

ricotta pancakes - peaches, mascarpone crema, lemon zest, huckleberries, maple syrup	15
frittata - organic egg, asiago cheese, spinach, red onions, plum tomatoes	16
salmone marinato - house marinated salmon, capers, red onions, buckwheat blinis, stracciatella cheese	19
pancotto - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck	16
benedict - two poached eggs, crispy polenta, cotechino sausage, creamed chard, hollaindeise	19
uova & bistecca - sliced prime flat iron steak, fried farm egg, roasted potatoes, arugula	31
to sip never ending from 11am to 2pm	\$28 per person
bloody mary - chef's signature recipe, roasted garlic, infused vodka	
bellini - rose' spumante, white peach puree	
mimosa - champagne, fresh squeezed orange juice	

salads

cavolonero - tuscan kale radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	14
ortolana - baby mix greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette	14
cremella - creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	15
panzanella autunnale - endive, castelfranco, brussels sprouts, golden raisins, hazelnuts, gorgonzola, ciabatta	16

appetizers

peperú - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
barbabietole - red & golden beet casserole melted asiago, bechamel	14
cozze - steamed penn cove mussels, garlic, 'nduja, sweet peppers, onions, chili, crostone	19
calamari - grilled calamari, kohlrabi salad, fennel, chili oil, preserved meyer lemon crema	21*
carpaccio - seared prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	23*
prosciutto di parma - lightly fried sage dough, arugula, extra virgin olive oil, stracciatella	25

ligurian focaccina

tradizionale - crescenza cheese, wild arugula, ligurian extra virgin olive oil	19
pizzata - tomatoes, capers, anchovy, crescenza cheese	21
speck - cured smoked imported ham, crescenza cheese	23

homemade pasta

spaghetti - fresh extruded pasta, pork sausage ragù, onion spicy tomato passata	19
mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil	20
ravioli - four cheese filled, heirloom tomato sauce, orange zest, shaved grana	21
pappardelle - black olive speckled pasta, braised duck sugo, parsley, pecorino romano	23
agnolotti - braised beef short rib filled, reggiano cream sauce, sorrel, red wine reduction	23
tortellini - parma prosciutto filled, pistachios, mortadella, truffle butter sauce	23
casonzei - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	24

from the sea and land

gamberi - sauteed white shrimp, sun chokes puree, rapini, artichokes, vermentino saffron sauce	29*
salmone - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	31*
branzino - sautéed mediterranean sea bass, homemade 'nduja, butternut squash, braised leeks, fennel	34*
tacchino - turkey meatloaf, san marzano peperonata, caramelized onions, fresh oregano	19
pollo - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	27
porchetta - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	29
bistecca - prime new york steak, braised kale, roasted pepper~anchovy bagna cauda	49*

today's additions

gnocchi - ricotta~semolina dumpling, braised lamb sugo, parsley, shave shaved grana padano	21
risotto - aged acquerello carnaroli rice, sautéed mushrooms, truffle butter, parmigiano reggiano	31

to the side

patate - roasted fingerling potatoes, crushed chili flakes, garlic, aromatic herb oil	9
cavoletti - charred brussels sprouts, ligurian olive oil, crisp pancetta	10

at the stove
angelo auriara
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

matteo's ristorante italiano at the Venetian Resort... Think Italian...

3355 Las Vegas Blvd South, Las Vegas Nv 89109