

matteo's

Ristorante Italiano

DINNER 10-21-2019

starters

peperú - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
insalata - arugula, frisee, cara cara orange, shaved fennel, taggia olives, lemon chili dressing, reggiano	15
cavolonero - tuscan kale radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	16
ortolana - baby mix greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette	16
panzanella autunnale - endive, castelfranco, brussels sprouts, golden raisins, hazelnuts, gorgonzola, ciabatta	17
cremella - creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	18

to continue or share

barbabietole - red & golden beet casserole, melted asiago, bechamel	15
frittura - beer battered baby leeks, chickpea fritters, parsley, castellosso fonduta	18
cozze - steamed salt spring mussels, garlic, 'nduja, onions, sweet peppers, chili, crostone	19
salmone - house marinated salmon, capers, red onions, buckwheat blinis, stracchino cheese	21*
palamita - pepper crusted albacore tuna, saffron braised fennel, artichokes, eggplant, capers, balsamic	22*
seppia - plancha grilled wild mediterranean calamari, kohlrabi salad, onions, meyer lemon crema, chili oil	23
carpaccio - seared prime beef, pickled mushrooms, fennel, celery, grana padano, ligurian olive oil	24*
prosciutto di parma - lightly fried sage dough, arugula, extra virgin olive oil, stracciatella	25
fegato grasso - seared hudson valley foie gras, poached frog hollow pear, sun dried cherries	25

ligurian focaccina

tradizionale - crescenza cheese, wild arugula, ligurian extra virgin olive oil	21
pizzata - tomatoes, capers, anchovy, crescenza cheese	22
speck - cured smoked imported ham, crescenza cheese	24

homemade pasta

pappardelle - black olive scented pasta, braised lamb sugo, parsley, shaved pecorino romano	21
mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil	22
ravioli - four cheese filled, heirloom tomato sauce, orange zest, shaved grana	23
agnolotti - braised beef short rib, reggiano cream sauce, sorrel, nebbiolo wine reduction	24
casanzei - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	25
tortellini - parma prosciutto filled, pistachios, mortadella, truffle butter sauce	26
pasta di mare - fresh extruded linguini pasta, langoustine, shrimp, scallops, calamari, lobster butter sauce	33

from the sea and land

rombo - roasted spanish turbot, fingerling potatoes, romanesco, garlic, lemon, capers, taggia olives	34*
branzino - sautéed mediterranean sea bass, homemade 'nduja, butternut squash, braised leeks, fennel	35*
cappesante - pan seared sea scallops, celery root puree, porcini mushrooms, cipollini, veal jus	36*
porchetta - slow roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herb oil	33
pollo - pan roasted half chicken, heirloom carrots, brussels sprouts, mushrooms, black garlic natural jus	36
agnello - grilled lamb chops, herb & garlic marinated, rapini, tomatoes, orange infused gorgonzola, balsamic	48*
vitello - roasted veal rib eye, breaded white chard, cipollinis, pancetta, mushrooms, sage, marsala reduction	49*
bistecca - grilled prime new york steak, bone marrow, roasted pepper~anchovy bagna cauda	52*

today's additions

gnocchi - ricotta~semolina dumpling, braised oxtail ragù, parsley, shaved grana padano	23
risotto - aged acquerello carnaroli rice, sautéed mushrooms, truffle butter, parmigiano reggiano	34
sogliola - roasted dover sole, cauliflower, crisp potatoes, black garlic, toasted almonds, capers, lemon butter	36

to the side

patate - roasted fingerling potatoes, crushed chili flakes, garlic, aromatic herb oil	11
cavoletti - charred brussels sprouts, ligurian olive oil, crisp pancetta	13

at the stove
angelo auriana
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...

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