



LUNCH 10-23-2019

## salads

<b>cavolonero</b> - tuscan kale radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	14
<b>ortolana</b> - baby mix greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette	15
<b>panzanella autunnale</b> - endive, castelfranco, brussels sprouts, golden raisins, hazelnuts, gorgonzola, ciabatta	16
<b>cremella</b> - creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	17

## to continue or share

<b>peperú</b> - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
<b>pancotto</b> - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck	16
<b>salmone marinato</b> - house marinated salmon, capers, red onions, buckwheat blinis, crescenza cheese	21*
<b>cozze</b> - steamed salt spring mussels, garlic, 'nduja, onions, sweet peppers, chili, crostone	19
<b>calamari</b> - grilled calamari, kohlrabi salad, fennel, red onions, chili oil, preserved meyer lemon crema	21*
<b>carpaccio</b> - seared prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	23*
<b>prosciutto di parma</b> - lightly fried sage dough, arugula, extra virgin olive oil, stracciatella	25

## ligurian focaccina

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

## homemade pasta

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

## from the sea and land

<b>gamberi</b> - sauteed white shrimp, sun chokes puree, rapini, artichokes, vermentino saffron sauce	33*
<b>salmone</b> - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	35*
<b>branzino</b> - sautéed mediterranean sea bass, homemade 'nduja, butternut squash, braised leeks, fennel	36*
<b>tacchino</b> - turkey meatloaf, san marzano peperonata, caramelized onions, fresh oregano	19
<b>pollo</b> - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	33
<b>porchetta</b> - slow roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	31
<b>bistecca</b> - prime new york steak, braised kale, roasted pepper~anchovy bagna cauda	49*

## today's additions

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

## on the side

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

**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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