

# matteo's

Ristorante Italiano

## brunch

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

## 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	14
<b>cremella</b> - creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	15
<b>panzanella autunnale</b> - endive, castelfranco, brussels sprouts, golden raisins, hazelnuts, gorgonzola, ciabatta	16

## appetizers

<b>peperú</b> - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
<b>barbabietole</b> - red & golden beet casserole melted asiago, bechamel	14
<b>cozze</b> - steamed penn cove mussels, garlic, 'nduja, sweet peppers, onions, chili, crostone	19
<b>calamari</b> - grilled calamari, kohlrabi salad, fennel, 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	19
<b>mandilli</b> - handkerchief egg pasta, almond basil pesto, ligurian olive oil	20
<b>ravioli</b> - truffled cheese filled, heirloom tomato sauce, orange zest, shaved grana	21
<b>pappardelle</b> - black olive speckled pasta, braised wild boar sugo, parsley, pecorino romano	23
<b>agnolotti</b> - braised beef short rib filled, reggiano cream sauce, sorrel, red wine reduction	23
<b>tortellini</b> - parma prosciutto filled, pistachios, mortadella, truffle butter sauce	23
<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	29*
<b>salmone</b> - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	31*
<b>branzino</b> - sautéed mediterranean sea bass, homemade 'nduja, butternut squash, braised leeks, fennel	34*
<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	27
<b>porchetta</b> - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	29
<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 duck sugo, parsley, shave shaved grana padano	24
<b>risotto</b> - aged acquerello carnaroli rice, butternut squash, sautéed mushrooms, truffle butter, grana	31

## to 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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