

matteo's

Ristorante Italiano

LUNCH

salads

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	16
cremella - creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	17

to continue or share

peperú - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
pancotto - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck	16
salmone marinato - house marinated salmon, capers, red onions, buckwheat blinis, crescenza cheese	21*
cozze - steamed salt spring mussels, garlic, 'nduja, onions, sweet peppers, chili, crostone	19
calamari - grilled calamari, kohlrabi salad, fennel, red onions, 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

mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil	21
spaghetti - fresh extruded pasta, pork sausage ragù, onion spicy tomato passata	23
pappardelle - black olive speckled pasta, braised wild boar sugo, parsley, pecorino romano	24
ravioli - truffled cheese filled, heirloom tomato sauce, orange zest, shaved grana	25
agnolotti - braised beef short rib filled, reggiano cream sauce, sorrel, red wine reduction	24
tortellini - parma prosciutto filled, pistachios, mortadella, truffle butter sauce	24
casonzei - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	25

from the sea and land

gamberi - sauteed white shrimp, sun chokes puree, rapini, artichokes, vermentino saffron sauce	33*
salmone - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	34*
branzino - sautéed mediterranean sea bass, homemade 'nduja, butternut squash, braised leeks, fennel	36*
tacchino - turkey meatloaf, san marzano peperonata, caramelized onions, fresh oregano	19
pollo - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	33
porchetta - slow roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	31
bistecca - prime new york steak, braised kale, roasted pepper~anchovy bagna cauda	49*

today's additions

gnocchi - ricotta~semolina dumpling, braised duck sugo, parsley, shave shaved grana padano	24
risotto - aged acquerello carnaroli rice, butternut squash, sautéed mushrooms, truffle butter, grana	33

on 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 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...

3355 Las Vegas Blvd South, Las Vegas Nv 89109