

matteo's

Ristorante Italiano

DINNER

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	16
cavolonero	- tuscan kale radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	17
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
tagliere	- sliced imported meats, artisanal cheeses, pickled vegetables, persimmon mustarda, crostone	33

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
palamita	- pepper crusted yellowtail, saffron braised fennel, artichokes, eggplant, capers, balsamic	20*
salmone	- house marinated salmon, capers, red onions, buckwheat blinis, stracchino cheese	21*
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
cotto	- crescenza cheese, imported ham, herb oil, peppercress	23

homemade pasta

mandilli	- handkerchief egg pasta, almond basil pesto, ligurian olive oil	21
agnolotti	- braised beef short rib, reggiano cream sauce, sorrel, nebbiolo wine reduction	23
casonzei	- pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	24
pappardelle	- black olive scented pasta, braised veal shank ragù, porcini mushrooms, parsley	24
tortellini	- parma prosciutto filled, pistachios, mortadella, truffle butter sauce, Shaved black truffles	31
ravioli di mare	- shrimp & salmon filled, scallops, langoustine, spicy lobster crema, micro celery	29
fettuccini	- basil infused pasta, butter poached maine lobster, san marzano tomatoes, chervil	36

from the sea and land

sogliola	- roasted holland dover sole, cauliflower, fingerling potatoes, capers, black garlic, lemon butter	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 reduction	39*
porchetta	- slow roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herb oil	31
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 lamb sugo, garlic, Italian parsley, shaved grana padano	23
trifola d'alba	- long egg pasta alla chitarra, shaved alba white truffles (tuber magnatum pico)	90

to the side

patate	- roasted fingerling potatoes, crushed chili flakes, garlic, aromatic herb oil	12
cavoletti	- charred brussels sprouts, ligurian olive oil, crisp pancetta	13

at the stove	suggesting your wine	serving you
angelo ariana	francine diamond-ferdinandi	matteo ferdinandi
eduardo pérez	pascal bolduc	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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