

# matteo's

Ristorante Italiano

## DINNER

### starters

<b>peperú</b> - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
<b>ortolana</b> - baby mix greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette	16
<b>cavolonero</b> - tuscan kale radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	17
<b>panzanella invernale</b> - endive, castelfranco, brussels sprouts, golden raisins, hazelnuts, gorgonzola, ciabatta	17
<b>cremella</b> - creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	18
<b>tagliere</b> - sliced imported meats, artisanal cheeses, pickled vegetables, persimmon mustarda, crostone	33

### to continue or share

<b>barbabietole</b> - red & golden beet casserole, melted asiago, bechamel	15
<b>frittura</b> - beer battered baby leeks, chickpea fritters, parsley, castellosso fonduta	18
<b>cozze</b> - steamed salt spring mussels, garlic, guanciale, onions, tomato, chili flakes, crostone	19
<b>palamita</b> - pepper crusted yellowtail, cara cara orange, persimmon, fennel, endive, yuzu, balsamic	20*
<b>salmone</b> - house marinated salmon, capers, red onions, buckwheat blinis, stracchino cheese	21*
<b>seppia</b> - plancha grilled wild mediterranean calamari, kohlrabi salad, onions, chili oil, lemon crema	23
<b>carpaccio</b> - seared prime beef, pickled mushrooms, fennel, celery, grana padano, ligurian olive oil	24*
<b>prosciutto di parma</b> - lightly fried sage dough, arugula, extra virgin olive oil, straciatella	25
<b>fegato grasso</b> - seared hudson valley foie gras, poached frog hollow pear, sun dried cherries	25

### ligurian focaccina

<b>tradizionale</b> - crescenza cheese, wild arugula, ligurian extra virgin olive oil	21
<b>pizzata</b> - tomatoes, capers, anchovy, crescenza cheese	22
<b>cotto</b> - crescenza cheese, imported ham, herb oil, peppergrass	23

### homemade pasta

<b>mandilli</b> - handkerchief egg pasta, almond basil pesto, ligurian olive oil	21
<b>agnolotti</b> - braised beef short rib, reggiano cream sauce, sorrel, nebbiolo wine reduction	23
<b>fettuccini</b> - black olive & parsley speckled pasta, braised rabbit ragù, marjoram, shaved grana	24
<b>casonzei</b> - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	24
<b>modenese</b> - parma prosciutto filled, pistachios, mortadella, truffle butter sauce, Shaved winter black truffles	33
<b>spaghetti di mare</b> - sea scallops, shrimp, calamari, mussels, cherry tomatoes, garlic, lobster crema	34
<b>linguini</b> - fresh extruded pasta, butter poached maine lobster, marinarted san marzano tomatoes, chervil	36

### from the sea and land

<b>capessante</b> - baked sea scallops, jerusalem artichoke puree, cotechino braised leeks, winter black truffles	39*
<b>sogliola</b> - sautéed wild holland dover sole, cauliflower, fingerling potatoes, capers, black garlic, lemon butter	34*
<b>branzino</b> - pan roasted mediterranean sea bass, homemade 'nduja, butternut squash, braised leeks, fennel	36*
<b>porchetta</b> - slow roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herb oil	31
<b>pollo</b> - pan roasted half chicken, heirloom carrots, brussels sprouts, mushrooms, black garlic natural jus	36
<b>agnello</b> - grilled lamb chops, herb & garlic marinated, rapini, tomatoes, orange infused gorgonzola, balsamic	48*
<b>vitello</b> - roasted veal strip loin, breaded white chard, cipollinis, pancetta, mushrooms, sage, marsala reduction	49*
<b>bistecca</b> - grilled prime new york steak, bone marrow, roasted pepper~anchovy bagna cauda	52*

### today's additions

<b>gnocchi</b> - ricotta~semolina dumpling, braised veal shank ragù, garlic, Italian parsley, shaved grana padano	25
<b>caviale</b> - traditional caviar service, brioche toast points, capers, red onions, hardboiled egg, cremella 1 oz	95

### to the side

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

**at the stove**  
angelo ariana  
eduardo perez

**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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