

matteo's

Ristorante Italiano

brunch

ricotta pancakes - persimmon mostarda, blueberries, mascarpone crema, lemon zest, maple syrup	15
frittata - organic egg, asiago cheese, spinach, red onions, plum tomatoes	16
salmone marinato - house marinated salmon, capers, red onions, buckwheat blinis, stracciatella cheese	19
pancotto - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck	16
benedict - two poached eggs, crispy polenta, cotechino sausage, creamed swiss chard, hollandaise	19
uova & bistecca - roasted prime beef tenderloin, fried farm egg, roasted potatoes, arugula	35
to sip never ending from 11am to 2pm	\$28 per person
bloody mary - chef's signature recipe, roasted garlic, infused vodka	
bellini - rose' spumante, white peach puree	
mimosa - champagne, fresh squeezed orange juice	

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
cremella - creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	16
panzanella invernale - endive, castelfranco, brussels sprouts, golden raisins, hazelnuts, gorgonzola, ciabatta	17
nizzata - confit albacore tuna, green beans, potatoes, olives, tomatoes, artichokes, hard boiled eggs	17

appetizers

peperú - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
barbabietole - red & golden beet casserole melted asiago, bechamel	16
cozze - steamed salt spring mussels, garlic, guanciale, onions, tomato, chili flakes, crostone	19
calamari - grilled calamari, kohlrabi salad, fennel, 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	21
pizzata - tomatoes, capers, anchovy, crescenza cheese	22
cotto - crescenza cheese, imported ham, rosemary, pepperpress	23

homemade pasta

spaghetti - fresh extruded pasta, pork sausage ragù, onion, spicy tomato passata	23
mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil	23
fettuccini - black olive speckled pasta, braised pheasant sugo, parsley, pecorino romano	24
agnolotti - braised beef short rib, reggiano cream sauce, sorrel, nebbiolo wine reduction	25
modenese - parma prosciutto filled tortellini, pistachios, mortadella, truffle butter sauce	24
casonzei - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	26

from the sea and land

gamberi - sautéed white shrimp, sunchoke purée, rapini, artichokes, vermentino saffron sauce	33*
salmone - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	35*
branzino - sautéed mediterranean sea bass, homemade 'nduja, butternut squash, braised leeks, fennel	36*
pollo - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	31
porchetta - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	29
bistecca - prime new york steak, braised kale, roasted pepper~anchovy bagna cauda	41*

today's additions

gnocchi - ricotta~semolina dumpling, braised duck ragu, parsley, shaved grana padano	25
risotto - aged acquerello carnaroli rice, butternut squash, sautéed mushrooms, truffle butter, grana	33

to 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...

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