



LUNCH

salads

cavolonero - tuscan kale radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	12
ortolana - baby mix greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette	13
panzanella - chopped vegetable salad, quinoa, ciabatta croutons, red onions, tomato vinaigrette, balsamic	15
cremella - creamy mozzarella, pea tendrils, green beans, extra virgin olive oil, black pepper	16
nizzata - confit albacore tuna, green beans, potatoes, olives, tomatoes, artichokes, hardboiled egg	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	14
cozze - steamed salt spring mussels, garlic, guanciale, onions, tomato, chili flakes, crostone	18
calamari - grilled calamari, kohlrabi salad, fennel, red onions, chili oil, preserved lemon crema	19*
salmone marinato - house marinated salmon, capers, red onions, buckwheat blinis, crescenza cheese	21*
carpaccio - seared prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	21*
prosciutto di parma - lightly fried sage dough, arugula, extra virgin olive oil, stracciatella	23

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, peppergrass	23

homemade pasta

spaghetti - fresh extruded pasta, pork sausage ragù, onion spicy tomato passata	19
mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil	20
ravioli - three cheese filled, san marzano tomatoes, garlic, basil, extra virgin olive oil	21
agnolotti - braised beef short rib, reggiano cream sauce, sorrel, nebbiolo wine reduction	22
casonzei - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	23
fettuccini - black olive speckled pasta, braised duck sugo, parsley, pecorino romano	24
modenese - parma prosciutto filled tortellini, pistachios, mortadella, truffle butter sauce	24

from the sea and land

gamberi - sautéed white shrimp, sun chokes puree, rapini, artichokes, vermentino saffron sauce	31*
salmone - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	33*
branzino - sautéed mediterranean sea bass, homemade 'nduja, butternut squash, braised leeks, fennel	34*
porchetta - slow roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	29
pollo - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	31
bistecca - prime new york steak, braised kale, roasted pepper~anchovy bagna cauda	51*

today's additions

gnocchi - ricotta~semolina dumpling, braised lamb sugo, parsley, shaved grana padano	24
risotto - aged acquerello carnaroli rice, butternut squash, sautéed mushrooms, truffle butter, grana	31

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 ariana
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