

matteo's

Ristorante Italiano

brunch

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| 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 crostine, potato vellutata, duck egg, smoked speck | 14 |
| 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

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| 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, hard boiled eggs | 17 |

appetizers

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| peperú - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil | 10 |
| barbabietole - red & golden beet casserole melted asiago, bechamel | 14 |
| cozze - steamed salt spring mussels, garlic, guanciale, onions, tomato, chili flakes, crostine | 18 |
| calamari - grilled calamari, kohlrabi salad, fennel, chili oil, preserved meyer lemon crema | 19* |
| 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

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| tradizionale - crescenza cheese, wild arugula, ligurian extra virgin olive oil | 21 |
| pizzata - tomatoes, capers, anchovy, crescenza cheese | 22 |
| cotto - crescenza cheese, imported ham, rosemary, peppercress | 23 |

homemade pasta

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| spaghetti - fresh extruded pasta, pork sausage ragù, onion, spicy tomato passata | 19 |
| mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil | 20 |
| ravioli - four cheese filled, marinated san marzano tomatoes, garlic, basil, extra virgin olive oil | 21 |
| fettuccini - black olive speckled pasta, veal ragù, porcini mushrooms, parsley, shaved grana | 22 |
| 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 | 23 |
| modenese - parma prosciutto filled tortellini, pistachios, mortadella, truffle butter sauce | 24 |

from the sea and land

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| gamberi - sautéed white shrimp, sunchoke purée, 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 | 35* |
| 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 | 51* |

today's additions

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| gnocchi - ricotta~semolina dumpling, braised lamb sugo, parsley, straciataella | 23 |
| risotto - aged acquerello carnaroli rice, butternut squash, sautéed mushrooms, truffle butter, grana | 31 |

to the side

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| patate - roasted fingerling potatoes, crushed chili flakes, garlic, aromatic herb oil | 9 |
| cavololetti - 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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