

matteo's

Ristorante Italiano

starters

peperu – sweet& spicy peppers filled with soft cheese, grana Padano arugula oil	10
ortolana – baby greens, watermelon radish, onions, dates, goat cheese, Champagne vinaigrette	13
cavolo nero – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	13
cremella – creamy mozzarella, heirloom tomatoes, red onions, basil, balsamic, tuscan olive oil	19

to continue or share

fiori di zucca – three cheese filled squash blossoms, parsley aioli, marinated san Marzano tomatoes	19
marinato – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points	21
seppia – plancha grilled wild calamari, zucchini salad, cherry tomatoes, spicy calabrian pepper crema	23
prosciutto – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil	25

ligurian facaccina

tradizionale – crescenza cheese, wild arugula, Ligurian extra virgin olive oil	19
pizzata – san Marzano tomatoes, capers, sicilian salt cured anchovie, crescenza	21
fiori e funghi – crescenza, marinated mushrooms, squash blossoms, parsley	22

homemade pasta

spaghetti – fresh extruded pasta, pork sausage ragu, onions, spicy tomato passata	19
fettuccini – sautéed field mushrooms, pea shoots, roasted garlic, Italian parsley	23
mandilli di seta – handkerchief egg pasta, almond basil pesto, Ligurian extra virgin olive oil	20
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	24
modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce	26

from the sea and land

gamberi – sautéed white shrimp, rappini, garlic, lemon, vermentino butter sauce	33
salmone – roasted north sea salmon, escarole, capers, olives, pine nuts, charred cherry tomatoes	34
branzino – pan roasted mediterranean sea bass, heirloom tomatoes, shallots, basil, olive oil	36
capasante – baked sea scallops, zucchini puree, cotechino, tempura squash blossoms	39
porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	31
coniglio alla romana – braised leg of rabbit, italian sausage, peppers, onions, marjoram, white wine	33
pollo – pan roasted breast & confit leg, cous cous, black garlic, reggiano cream sauce	35
agnello – plancha seared lamb chops, artichokes, eggplant, romano beans, aged balsamic, mint	48
bistecca – seared prime new york steak, arugula, roasted pepper~anchovie bagna cauda	53

to the side

patate – crisp roasted white rose potatoes, garlic, chili flakes, aromatic herbs	12
zucca d'estate – sautéed summer squash, plum tomatoes, capers, anchovies	12
finocchio – roasted fennel, parmesan, chili flakes, orange zest, marinated tomatoes	13
fagiolini – sautéed romano beans, sun dried tomatoes, shallots, chili flakes, ricotta salata	12

at the stove
angelo aurianna
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

desserts

panna cotta - vanilla cream strawberry coulis, mixed berries, butter cookies	11
cioccolatissimo - dark chocolate cake, chocolate sable, white chocolate chantilly, cocoa	12
fruttaluna - pineapple~milk chocolate mousse cake, meringue cookie	13
cannoli siciliani - homemade shells, ricotta filling, orange marmalade, pistachio	13
soufflé al cioccolato - flowerless chocolate soufflé, bourbon vanilla anglaise, homemade gelato	16

house made ice creams & sorbets

please choose two flavors

gelati - vanilla / pistachio / caramel / chocolate	9
sorbetti - mango / lemon / raspberry / coconut lime	9
affogato - choice of ice cream / espresso	9

dessert wine

vin santo – castellare di castellina “s. niccolo,” Toscana, italy 2012	18
port - warre’s, tawny 10 yrs, Portugal, NV	15

amaro

antica torino - piemonte	12
averna - sicilia	12
braulio – lombardia	12
ciociaro - lazio	11
fernet branca - lombardia	12
montenegro - emilia romagna	12
nonino quintessential - friuli	18

grappa

berta barbera - piemonte	48
berta nebbiolo - piemonte	55
poli di sassicaia - toscana	35
poggio alle mura brunello – Toscana	18

caffè' & bevande al caffè'

espresso	6
doppio espresso	7
macchiato	6
latte	6
cappuccino	6
americano	6

tea “serendipity”

black

assam - northeast india	6
earl grey - india	6

green

gunpowder - india	6
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tisane “serendipity”

zzz chamomile	6
fresh mint	6

our pastry chef
jorge luque

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli