

# matteo's

Ristorante Italiano

## brunch

<b>ricotta pancakes</b> – mixed berry compote, mascarpone crema, lemon zest, maple syrup	15
<b>frittata</b> - organic egg, asiago cheese, spinach, red onions, plum tomatoes	16
<b>salmone marinato</b> - house marinated salmon, capers, red onions, buckwheat blinis, stracciatella cheese	19
<b>pancotto</b> - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck	14
<b>benedict</b> - two poached eggs, crispy polenta, cotechino sausage, creamed swiss chard, hollandaise	19
<b>uova &amp; bistecca</b> - roasted prime beef tenderloin, fried farm egg, roasted potatoes, arugula	35
<b>to sip never ending from 11am to 2pm</b>	\$28 per person
<b>bloody mary</b> - chef's signature recipe, roasted garlic, infused vodka	
<b>bellini</b> - rose' spumante, white peach puree	
<b>mimosa</b> - champagne, fresh squeezed orange juice	

## salads

<b>ortolana</b> – baby greens, watermelon radish, onions, dates, goat cheese, champagne vinaigrette	13
<b>cavolo nero</b> – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	13
<b>nizzata</b> – confit albacore tuna, green beans, potatoes, olives, tomatoes, artichokes, hard boiled eggs	17
<b>cremella</b> – creamy mozzarella, heirloom tomatoes, red onions, basil, balsamic, tuscan olive oil	19

## appetizers

<b>peperú</b> – sweet& spicy peppers filled with soft cheese, grana padano arugula oil	10
<b>calamari</b> – plancha grilled calamari, zucchini salad, cherry tomatoes, spicy calabrian pepper crema	19
<b>prosciutto</b> – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil	25

## ligurian facaccina

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

## homemade pasta

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

## from the sea and land

<b>gamberi</b> – sautéed white shrimp, rappini, garlic, lemon, vermentino butter sauce	31
<b>salmone</b> – north sea salmon, spinach, charred cherry tomatoes, onions, champagne vinaigrette	33
<b>branzino</b> – pan roasted mediterranean sea bass, heirloom tomatoes, shallots, basil, olive oil	34
<b>porchetta</b> – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	31
<b>pollo</b> – pan roasted natural chicken, green beans, black garlic, reggiano cream sauce	29
<b>bistecca</b> – seared prime new york steak, arugula, roasted pepper~anchovie bagna cauda	53

## to the side

<b>patate</b> – crisp roasted white rose potatoes, garlic, chili flakes, aromatic herbs	12
<b>zucca d'estate</b> – sautéed summer squash, plum tomatoes, capers, anchovies	12
<b>fagiolini</b> – sautéed romano beans, sun dried tomatoes, shallots, chili flakes, ricotta salata	12

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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## desserts

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

## house made ice creams & sorbets

please choose two flavors

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

## dessert wine

<b>vin santo</b> - castellare di castellina "s. niccolo," toscana, italy 2012	18
<b>port</b> - warre's, tawny 10 yrs, Portugal, NV	15

### amaro

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

### grappa

<b>berta barbera</b> - piemonte	48
<b>berta nebbiolo</b> - piemonte	55
<b>poli di sassicaia</b> - toscana	35
<b>poggio alle mura brunello</b> - Toscana	18

### caffè & bevande al caffè

<b>espresso</b>	6
<b>doppio espresso</b>	7
<b>macchiato</b>	6
<b>latte</b>	6
<b>cappuccino</b>	6
<b>americano</b>	6

### tea "serendipity"

#### black

<b>assam</b> - northeast india	6
<b>earl grey</b> - india	6

#### green

<b>gunpowder</b> - india	6
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### tisane "serendipity"

<b>zzz chamomile</b>	6
<b>fresh mint</b>	6

our pastry chef  
jorge luque

suggesting your wine  
francine diamond-ferdinandi  
pascal bolduc

serving you  
matteo ferdinandi  
neil carilli

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