

matteo's

Ristorante Italiano

Dinner Menu

starters

peperú – 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 cherry 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, artichokes, rappini, garlic, lemon, chili, vermentino butter sauce	33
salmone – roasted north sea salmon, escarole, capers, olives, pine nuts, charred cherry tomatoes	34
branzino – pan roasted mediterranean sea bass, charred gem lettuce, n’duja, fennel, leeks, artichokes	36
capessante – baked sea scallops, fava bean puree, cotechino, baby zucchini, fresno chili, 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, braised kale, 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 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...

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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 - flourless 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

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francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli

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3355 Las Vegas Blvd South, Las Vegas Nv 89109