

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
insalata di melone – summer melon salad, cucumber, mint, cherry tomatoes, straciatella	14
barbabietole – roasted beets, umbrian lentil salad, goat cheese, pistachios, red wine vinegar	16
cremella – creamy mozzarella, heirloom tomatoes, red onions, basil, balsamic, tuscan olive oil	19

to continue or share

vellutata di aragosta – maine lobster soup, langoustines, scallops, shrimp, fava beans, sun chokes	17
granchio – tempura fried soft shell crab, potatoes, olives, capers, parsley, calabrian pepper crema	19
fiori di zucca – three cheese filled squash blossoms, parsley aioli, marinated cherry tomatoes	17
crudo di manzo – prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano	18
marinato – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points	19
seppia – plancha grilled wild calamari, zucchini salad, cherry tomatoes, spicy chili crema	21
prosciutto – lightly fried sage dough, arugula, straciatella, extra virgin olive oil	25

ligurian focaccina

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

homemade pasta

mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	21
gnocchi – ricotta~semolina dumpling, braised rabbit sugo, garlic, italian parsley, grana padano	22
fettuccini – black garlic scented pasta, braised duck ragú, shaved pecorino romano	23
piemontese – braised beef short rib agnolotti, reggiano cream sauce, sweet corn spuma	24
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	24
modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce	25
linguini – fresh extruded pasta, butter poached maine lobster, english peas, squash blossoms, basil	33

from the sea and land

gamberi – sautéed white shrimp, artichokes, rapini, garlic, lemon, chili, vermentino butter sauce	31
branzino – roasted wild black bass, sweet corn, fregola sarda, homemade n'duja, cherry tomatoes	32
salmone – olive oil poached north sea salmon, basil infused potatoes, taggia olives, confit tomatoes	33
capesante – baked sea scallops, fava bean purée, cotechino, baby zucchini, fresno chili, squash blossoms	39
porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	31
pollo – pan roasted breast & confit leg, couscous, black garlic, reggiano cream sauce	31
coniglio alla romana – braised leg of rabbit, italian sausage, peppers, onions, marjoram, white wine	32
agnello – plancha seared lamb chops, artichokes, eggplant, green beans, blue cheese fonduta, mint	48*
bistecca – seared american wagyu new york steak, roasted pepper~anchovie bagna cauda	61*

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
fagiolini – sautéed green beans, sun dried tomatoes, shallots, chili flakes, ricotta salata	12

at the stove
angelo ariana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi

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

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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
verderosso - florence pistachio cake, strawberry gelée, white chocolate pistachio mousse	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

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli

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