

matteo's

Ristorante Italiano

Lunch Menu

starters

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| 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, stracciatella | 15 |
| cremella – creamy mozzarella, heirloom tomatoes, red onions, basil, balsamic, tuscan olive oil | 19 |

to continue or share

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| pancotto - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck | 13 |
| frittata - organic egg, asiago cheese, spinach, red onions, cherry tomatoes | 16 |
| benedict - two poached eggs, english muffin, prosciutto cotto, hollandaise, chives | 19 |
| calamari – plancha grilled calamari, zucchini salad, cherry tomatoes, spicy calabrian pepper crema | 19 |
| marinato – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points | 21 |
| prosciutto – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil | 25 |

ligurian focaccina

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| 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 mushrooms, squash blossoms, parsley | 22 |

homemade pasta

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| spaghetti – fresh extruded pasta, pork sausage ragu, onions, spicy tomato passata | 18 |
| mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil | 19 |
| fettuccini – black garlic scented pasta, sautéed field mushrooms, pea shoots, roasted garlic, parsley | 21 |
| gnocchi – ricotta~semolina dumpling, braised duck ragú, garlic, italian parsley, grana padano | 22 |
| casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano | 24 |
| modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce | 24 |

from the sea and land

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| gamberi – sautéed white shrimp, artichokes, rappini, garlic, lemon, chili, vermentino butter sauce | 31 |
| salmone – north sea salmon, spinach, charred cherry tomatoes, onions, champagne vinaigrette | 32 |
| branzino – pan roasted wild sea bass, baby zucchini, summer squash, tomatoes, olives, capers | 33 |
| porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil | 29 |
| pollo – pan roasted natural chicken, green beans, black garlic, reggiano cream sauce | 26 |
| filetto di manzo – seared prime beef tenderloin, arugula, roasted pepper~anchovy bagna cauda | 39 |
| agnello – plancha seared lamb chops, artichokes, eggplant, green beans, aged balsamic, mint | 48 |

to the side

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| 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 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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