

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
barbabietole – roasted baby beet salad, umbrian lentils, blue cheese, hemp seeds, marcona almonds	18
cremella – creamy mozzarella, heirloom tomatoes, red onions, basil, balsamic, tuscan olive oil	19

to continue or share

minestra – tuscan farro and three bean soup, roasted garlic, rosemary, tomatoes, kale pesto	9
pancia di maiale – confit pork belly, pear mustarda, pickled onions, apple fennel salad	14
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*
polpo – seared spanish octopus, crisp potatoes, olives, capers, calabrian pepper, parsley pesto	20
seppia – plancha grilled wild calamari, kohlrabi salad, roasted nardello peppers, spicy chili crema	21*
prosciutto – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil	24

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 pheasant sugo, garlic, parsley, marjoram butter sauce	22
piemontese – braised beef short rib agnolotti, castellosso cream sauce, sweet corn spuma	24
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	24
tagliatelle di castagne – chestnut infused pasta, braised lamb sugo, parsley, shaved pecorino romano	25
modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce	25
linguini al granchio – fresh extruded pasta, dungeness crab, zucchini, basil, sea urchin cream	33
risotto al nero di seppia – squid ink risotto, baby octopus stew, tomatoes, olives, capers, parsley	29

from the sea and land

branzino – roasted mediterranean sea bass, cannellini bean puree, braised leeks, chervil oil	33*
salmone – big glory bay king salmon, rutabaga puree, savoy cabbage, tarragon, dijon mustard sauce	34*
caesante – baked sea scallops, parsnip vellutata, porcini mushrooms, plum tomatoes, veal reduction	36*
pollo – pan roasted half chicken, couscous, carrots, onions, parsley, black garlic, reggiano cream	29
piccione arrosto – roasted squab, butternut squash, brussels sprouts, pancetta, huckleberry sauce	33*
stinto di maiale – slow braised pork shank, farro risotto, root vegetables, sage, braising jus	33
vitello – roasted veal chop, root vegetables, mushrooms, sage, marsala wine reduction	46*
filetto alla rossini – beef tenderloin, seared foie gras, turnips, red wine sauce, pink peppercorns	59*
bistecca di manzo – prime 16oz. bone in flannery dry age ny steak, potatoes, bone marrow, nebbiolo	61*

to the side

patate – crisp roasted white rose potatoes, garlic, chili flakes, aromatic herbs	11
cavoletti – charred brussels sprouts, crisp pancetta, Ligurian olive oil	12
polenta con funghi – creamy cornmeal, sauteed mushrooms, parsley, strcchino	13

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...



desserts

panna cotta - vanilla cream strawberry coulis, mixed berries, butter cookies	11
valencia - caramel cream, chocolate cake, orange almond crunch, mix berry sauce	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

serving you
matteo ferdinandi
neil carilli

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