

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, little gem lettuce, green beans, extra virgin olive oil, black pepper	17

to continue or share

brodetto – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	15
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, red kuri squash, fennel, kohlrabi, calabrian chili crema	21*
polpo – seared spanish octopus, crisp potatoes, shelling beans, olives, capers, parsley pesto	22
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
funghi – crescenza, sautéed field mushrooms, Italian parsley	22

homemade pasta

ravioli – four cheese filled pasta, cherry tomatoes, basil, garlic, shaved grana padano	19
mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	21
pappardelle – parsley infused pasta, braised dry aged beef ragú, stracciatella, black pepper	22
piemontese – braised beef short rib agnolotti, nebbiolo reduction, reggiano spuma	23
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	24
capunsei – ricotta dumpling, braised duck ragú, mushrooms, parsley, shaved grana	26
modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter, shaved black truffles	28
linguine di mare – fresh extruded pasta, scallops, shrimp, langoustine, mussels, clams, cherry tomatoes	33

from the sea and land

gamberi – sautéed white shrimp, artichokes, rapini, garlic, lemon, chili, sun dried tomatoes, vermentino	33*
branzino – roasted mediterranean sea bass, cannellini bean puree, braised leeks, romesco sauce	34*
salmone – ora king salmon, parsnip puree, braised savoy cabbage, tarragon, dijon mustard sauce	35*
capesante – baked sea scallops, celery root, porcini mushrooms, plum tomatoes, veal reduction	36*
pollo – pan roasted half chicken, couscous, carrots, onions, parsley, black garlic, reggiano cream	29
vitello – roasted veal rib eye, root vegetables, mushrooms, sage, marsala wine reduction	41*
agnello – plancha seared lamb chops, artichokes, eggplant, rapini, tomatoes, blue cheese fonduta, mint	48*
filetto alla rossini – beef tenderloin, seared foie gras, turnips, red wine sauce, pink peppercorns	59*
bistecca di manzo – prime 16oz. 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, stracciatella	13

at the stove
angelo auriana
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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Ristorante Italiano

desserts

panna cotta - vanilla cream strawberry coulis, mixed berries, butter cookies	11
annoli siciliani - homemade shells, ricotta filling, orange marmalade, pistachio	13
verderosso - florence pistachio cake, strawberry gelée, white chocolate pistachio mousse	13
tiramisu - chocolate cake, mascarpone cream, espresso anglaise	15
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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