

matteo's

Ristorante Italiano

Lunch 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
cavolonero – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	13
insalata autunnale – endive, castelfranco, butternut squash, pomegranates, hazelnuts, gorgonzola	15
burratina - creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	16

to continue or share

pancotto - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck	13
brodetto – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	14
frittata - organic egg, asiago cheese, spinach, red onions, cherry tomatoes	16
calamari – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	18
marinato – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points	19
prosciutto – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil	23

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 filed mushrooms, italian parsley	22

homemade pasta

ravioli – four cheese filled, tomatoes, basil, extra virgin olive oil, shaved grana	17
mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	18
spaghetti – fresh extruded pasta, pork sausage ragu, onions, spicy tomato passata, stracciatella	19
gnocchi – ricotta~semolina dumpling, braised duck ragú, garlic, parsley, shaved grana	23
fettuccine – egg pasta, sautéed field mushrooms, roasted garlic, pea shoots, parsley, grana	24
piemontesi – braised beef short rib agnolotti, reggiano cream sauce, nebbiolo reduction	22
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	23
modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce	24

from the sea and land

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

to the side

patate – crisp roasted white rose potatoes, garlic, chili flakes, aromatic herbs	9
fagiolini – sautéed green beans, sun dried tomatoes, shallots, chili flakes, ricotta salata	9
cavoletti – charred brussels sprouts, crisp pancetta, ligurian olive oil	11

at the stove
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi

*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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Ristorante Italiano

desserts

panna cotta - vanilla cream, strawberry coulis, mixed berries, butter cookies	11
cannoli 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
pascal bolduc

serving you
matteo ferdinandi