



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
burratina – creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	17

to continue or share

bruschetta – coppa di testa, pickled vegetables, parsley, pear mostarda, pecorino, ciabatta bread	14
brodetto – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	15
tonnato – roasted pork shoulder, albacore tuna, caper berries, celery, black radish, nasturtium leaf	18*
marinato – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points	19*
crudo di manzo – prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano	20*
seppia – plancha grilled wild calamari, sunchoke puree, fennel, kohlrabi, calabrian chili crema	21*
prosciutto – lightly fried sage dough, arugula, straciatella, 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
zucca – crescenza, roasted honeynut squash, sage, shaved winter black truffles	31

homemade pasta

mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	20
pappardelle – parsley infused pasta, braised dry aged beef ragú, straciatella, black pepper	22
piemontese – braised beef short rib agnolotti, nebbiolo reduction, reggiano spuma	23
gnocchi – ricotta~semolina dumpling, wild boar sugo, garlic, parsley, shaved grana	23
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	24
modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter, shaved black truffles	28
fettuccine – long egg pasta, chanterelle mushrooms, english peas, parsley, winter black truffles	31
linguine al granchio – fresh extruded pasta, dungeness crab, braised fennel, basil, onion tomato crema	33

from the sea and land

gamberi – sautéed white shrimp, artichokes, rapini, garlic, lemon, chili, sun dried tomatoes, vermentino	31*
salmone – roasted north sea salmon, root vegetable caponata, green olive~almond pesto, gremolata	32*
branzino – sautéed mediterranean sea bass, eggplant puree, braised fennel, onion, lemon caper sauce	33*
capesante – baked sea scallops, celery root, porcini mushrooms, plum tomatoes, veal reduction	39*
pollo – pan roasted half chicken, couscous, carrots, onions, parsley, black garlic, reggiano cream	29
brasato – slow braised prime beef short rib, parmesan risotto, celery hearts, cipollinis, natural jus	34
agnello – seared lamb chops, red kuri squash puree, cauliflower, gaeta olives, rosemary, aged balsamic	48*
filetto alla rossini – beef tenderloin, seared foie gras, turnips, carrots, 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

at the stove
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi

serving you
matteo ferdinandi
candice kinsey

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

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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	14
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
candice kinsey

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