

# matteo's

Ristorante Italiano

## Dinner Menu

### starters

<b>peperú</b> – sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
<b>ortolana</b> – baby greens, watermelon radish, onions, dates, goat cheese, champagne vinaigrette	13
<b>cavolo nero</b> – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	13
<b>barbabietole</b> – roasted baby beet salad, umbrian lentils, blue cheese, hemp seeds, marcona almonds	16
<b>burratina</b> – creamy mozzarella, little gem lettuce, green beans, honeynut squash, black pepper	17

### to continue or share

<b>brodetto</b> – white wine steamed saltspiring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	14
<b>bruschetta</b> – coppa di testa, ciabatta bread, pickled vegetables, tonnato sauce, parsley	14
<b>marinato</b> – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points	19*
<b>crudo di manzo</b> – prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano	20*
<b>polpo</b> – plancha grilled spanish octopus, sunchoke puree, kohlrabi, celery, calabrian chili crema	21*
<b>prosciutto</b> – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil	24

### ligurian focaccina

<b>tradizionale</b> – crescenza cheese, wild arugula, ligurian extra virgin olive oil	19
<b>pizzata</b> – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza	21
<b>funghi</b> – crescenza, sautéed field mushrooms, Italian parsley	22

### homemade pasta

<b>mandilli di seta</b> – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	20
<b>gnocchi di pane</b> – bread dumpling, braised lamb sugo, garlic, parsley, shaved pecorino	21
<b>pappardelle</b> – parsley infused pasta, braised dry aged beef ragú, stracciatella, black pepper	22
<b>piemontese</b> – braised beef short rib agnolotti, nebbiolo reduction, reggiano spuma	23
<b>casonzei</b> – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	24
<b>fettuccine</b> – egg pasta, sautéed field mushrooms, english peas, roasted garlic, parsley	25
<b>modenesi</b> – parma prosciutto filled pasta, pistachios, mortadella, truffle butter, shaved black truffles	28
<b>linguine di mare</b> – fresh extruded pasta, scallops, shrimp, mussels, calamari, onion tomato crema	29

### from the sea and land

<b>salmone</b> – roasted north sea salmon, brussels sprouts, heirloom carrots, dijon mustard sauce	29*
<b>gamberi</b> – sautéed white shrimp, artichokes, rapini, garlic, lemon, chili, sun dried tomatoes, vermentino	31*
<b>branzino</b> – sautéed mediterranean sea bass, eggplant purée, braised fennel, onion, lemon caper sauce	32*
<b>capesante</b> – baked sea scallops, celery root, porcini mushrooms, plum tomatoes, veal reduction	35*
<b>pollo</b> – pan roasted half chicken, couscous, carrots, onions, parsley, black garlic, reggiano cream	29
<b>brasato</b> – slow braised beef short rib, parmesan risotto, celery hearts, cipollinis, natural jus	33
<b>agnello</b> – seared lamb chops, red kuri squash purée, cauliflower, gaeta olives, rosemary, aged balsamic	43*
<b>bistecca di manzo</b> – prime 16oz. flannery dry age ny steak, potatoes, bone marrow, nebbiolo	61*

### to the side

<b>patate</b> – crisp roasted white rose potatoes, garlic, chili flakes, aromatic herbs	11
<b>cavoletti</b> – charred brussels sprouts, crisp pancetta, ligurian olive oil	12

at the stove  
angelo aurlana  
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

matteo's ristorante italiano at the Venetian Resort... Think Italian...

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## desserts

<b>panna cotta</b> - vanilla cream strawberry coulis, mixed berries, butter cookies	11
<b>cannoli siciliani</b> - homemade shells, ricotta filling, orange marmalade, pistachio	13
<b>verderosso</b> - florence pistachio cake, strawberry gelée, white chocolate pistachio mousse	14
<b>tiramisu</b> - chocolate cake, mascarpone cream, espresso anglaise	15
<b>soufflé al cioccolato</b> - flourless chocolate soufflé, bourbon vanilla anglaise, homemade gelato	16

## house made ice creams & sorbets

please choose two flavors

<b>gelati</b> - vanilla / pistachio / caramel / chocolate	9
<b>sorbetti</b> - mango / lemon / raspberry / coconut lime	9
<b>affogato</b> - choice of ice cream / espresso	9

## dessert wine

<b>vin santo</b> - castellare di castellina "s. niccolo," toscana, italy 2012	18
<b>port</b> - broadbent, tawny 10 yrs, Portugal, NV	18

### amaro

<b>antica torino</b> - piemonte	12
<b>averna</b> - sicilia	12
<b>braulio</b> - lombardia	12
<b>ciociaro</b> - lazio	11
<b>fernet branca</b> - lombardia	12
<b>montenegro</b> - emilia romagna	12
<b>nonino quintessential</b> - friuli	18

### grappa

<b>berta barbera</b> - piemonte	48
<b>berta nebbiolo</b> - piemonte	55
<b>poli di sassicaia</b> - toscana	35
<b>poggio alle mura brunello</b> -toscana	18

### caffè & bevande al caffè

<b>espresso</b>	6
<b>doppio espresso</b>	7
<b>macchiato</b>	6
<b>latte</b>	6
<b>cappuccino</b>	6
<b>americano</b>	6

### tea "serendipity"

#### black

<b>assam</b> - northeast india	6
<b>earl grey</b> - india	6

#### green

<b>gunpowder</b> - india	6
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### tisane "serendipity"

<b>zzz chamomile</b>	6
<b>fresh mint</b>	6

our pastry chef  
jorge luque

suggesting your wine  
francine diamond-ferdinandi

serving you  
matteo ferdinandi  
candice kinsey

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