

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	12
cavolo nero – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	14
barbabietole – roasted baby beet salad, umbrian lentils, blue cheese, hemp seeds, marcona almonds	16
bufalina – buffalo mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	19

to continue or share

brodetto – white wine steamed saltspiring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	14
crudo di manzo – prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano	19*
marinato – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points	20*
seppia – plancha grilled spanish wild calamari, sunchoke purée, kohlrabi, celery, calabrian 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	23
pizzata – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza	22
funghi – crescenza, sautéed field mushrooms, Italian parsley	28

homemade pasta

gnocchi di pane – bread dumpling, braised lamb sugo, garlic, parsley, shaved pecorino romano	20
mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	21
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	24
piemontese – braised beef short rib agnolotti, nebbiolo reduction, reggiano spuma	23
modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter, winter black truffles	28
linguine di mare – fresh extruded pasta, langoustine, sea scallops, shrimp, calamari, lobster crema	33

from the sea and land

gamberi – sautéed white shrimp, artichokes, rapini, garlic, lemon, chili, sun dried tomatoes, vermentino	33*
salmon – roasted north sea salmon, tuscan farro, beet greens, horseradish cream sauce	34*
branzino – sautéed mediterranean sea bass, eggplant purée, braised fennel, onion, lemon caper sauce	35*
pollo – pan roasted half chicken, couscous, carrots, onions, parsley, black garlic, reggiano cream	33
brasato – slow braised beef short rib, parmesan risotto, celery hearts, cipollinis, natural jus	36
agnello – seared lamb chops, artichokes, eggplant, rapini, gaeta olives, rosemary, aged balsamic	46*
filetto alla rossini – beef tenderloin, seared foie gras, whipped potatoes, braising greens, red wine sauce	53*
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	14
cavoletti – charred brussels sprouts, crisp pancetta, ligurian olive oil	15

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...

3355 Las Vegas Blvd South, Las Vegas Nv 89109