

matteo's

Ristorante Italiano

Lunch Menu

Starters

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| peperú – sweet & spicy peppers filled with soft cheese, grana padano arugula oil | 12 |
| ortolana – baby greens, watermelon radish, onions, dates, goat cheese, champagne vinaigrette | 15 |
| cavolo nero – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts | 15 |
| buffalina – buffalo mozzarella, little gem lettuce, green beans, honeynut squash, black pepper | 17 |

to continue or share

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| pancotto - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck | 16 |
| brodetto – white wine steamed saltspiring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone | 14 |
| calamari – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema | 19 |
| marinato – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points | 21* |
| prosciutto – lightly fried sage dough, arugula, straciatella, extra virgin olive oil | 25 |

ligurian focaccina

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| 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

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| gnocchi di pane – bread dumpling, braised lamb sugo, garlic, parsley, shaved pecorino romano | 19 |
| mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil | 20 |
| spaghetti – fresh extruded pasta, pork sausage ragú, onions, spicy tomato passata, straciatella | 21 |
| piemontesi – braised beef short rib agnolotti, reggiano cream sauce, nebbiolo reduction | 24 |
| casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano | 24 |
| fettuccine – egg pasta, sautéed field mushrooms, english peas, roasted garlic, parsley | 26 |
| modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce | 24 |

from the sea and land

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| gamberi – sautéed white shrimp, artichokes, rappini, garlic, lemon, chili, vermentino butter sauce | 31* |
| salmone – roasted north sea salmon, spinach, cherry tomatoes, onions, champagne vinaigrette | 32* |
| branzino – mediterranean sea bass, roasted eggplant puree, capers, confit cherry tomatoes | 33* |
| porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil | 27 |
| pollo – pan roasted natural chicken, green beans, black garlic, reggiano cream sauce | 29 |
| filetto di manzo – prime beef tenderloin, arugula, potatoes, roasted pepper~anchovy bagna cauda | 43* |
| agnello – plancha seared lamb chops, artichokes, eggplant, green beans, aged balsamic, mint | 46* |

to the side

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| patate – crisp roasted white rose potatoes, garlic, chili flakes, aromatic herbs | 10 |
| fagiolini – sautéed green beans, sun dried tomatoes, shallots, chili flakes, ricotta salata | 11 |
| cavoletti – charred brussels sprouts, crisp pancetta, ligurian olive oil | 12 |

at the stove
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

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...