

# 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	14
<b>cremella</b> – fresh creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	19
<b>ostriche</b> – champagne poached kussti oysters, braised leeks, keluga caviar, reggiano foam	26
<b>calamari</b> – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	17
<b>crudo di manzo</b> – prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano	18*
<b>marinato</b> – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points	19*
<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	21
<b>piemontese</b> – braised beef short rib agnolotti, nebbiolo reduction, reggiano spuma, sorel	23
<b>fettuccini</b> – fresh olive speckled pasta, braised lamb sugo, parsley, shaved pecorino romano	24
<b>casonzei</b> – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	24
<b>modenesi</b> – parma prosciutto filled pasta, pistachios, mortadella, truffle butter, winter black truffles	28
<b>linguine di mare</b> – fresh extruded pasta, sea scallops, shrimp, calamari, uni butter sauce, chervil	33

### from the sea and land

<b>gamberi</b> – sautéed white shrimp, artichokes, rappini, garlic, lemon, chili, vermentino butter sauce	32*
<b>salmone</b> – roasted north sea salmon, roasted eggplant, braised fennel, yellow pepper crema	33*
<b>branzino alla livornese</b> – sautéed mediterranean sea bass, cauliflower puree, olives, capers, tomatoes	35*
<b>capesante</b> – roasted sea scallops, sun choke puree, root vegetables, black truffle veal reduction	37*
<b>porchetta</b> – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	27
<b>pollo</b> – pan roasted half chicken, couscous, carrots, onions, parsley, black garlic, reggiano cream	31
<b>agnello</b> – seared lamb chops, tuscan farro, artichokes, horseradish cream sauce, aged balsamic	48*
<b>brasato</b> – braised beef short rib tomahawk (for two) parmesan risotto, celery, cipollinis, natural jus	51
<b>filetto alla rossini</b> – roasted beef tenderloin, seared foie gras, whipped potatoes, kale, red wine sauce	53*
<b>bistecca di manzo</b> – prime 14oz. flannery dry age ny strip steak, potatoes, bone marrow, nebbiolo	61*

### to the side

<b>patate</b> – crisp roasted white rose potatoes, garlic, chili flakes, aromatic herbs	14
<b>cavoletti</b> – charred brussels sprouts, crisp pancetta, ligurian olive oil	15

*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

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

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