

matteo's

Ristorante Italiano

Dinner Menu

starters

peperú – sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	12
cavolo nero – tuscan kale, ricotta salata, crostini crumbs, red wine vinegar, hazelnuts	18
invernale – escarole, endive, frisée, bartlett pear, dates, gorgonzola, champagne vinaigrette	18
cremella – creamy mozzarella, fennel, treviso, blood orange vinaigrette, sunflower seeds	23
lumache gratinate – imported snails, mushroom potato purée, reggiano, marsala reduction, shallot crust	18
seppia – plancha grilled wild calamari, house pickles, celery, kohlrabi, onions, calabrian pepper crema	25*
battuta di manzo – prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano	28*
prosciutto – lightly fried sage dough, arugula, straciatella, extra virgin olive oil	29
marinato – house marinated salmon, stracchino cheese, onions, capers, black caviar, brioche toast points	31*
fegato grasso – hudson valley foie gras (duo), seared & rolled, fig jam, pistachio, brioche, huckleberries	33
ligurian focaccina – tradizionale, crescenza cheese, wild arugula, ligurian extra virgin olive oil	27

homemade pasta

gnocchi – ricotta-semolina dumpling, braised rabbit sugo, marjoram, grana padano	23
mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	24
casarecce – olive infused short pasta, braised duck ragú, porcini mushrooms, sage	25
vegana – fresh extruded garganelli pasta, zucchini, sweet peppers, basil, spicy tomato crema	26
fettuccine – whole wheat infused pasta, braised lamb sugo, mint, shaved pecorino romano	28
piemontese – braised beef short rib agnolotti, nebbiolo reduction, reggiano spuma, sorrel	29
casonzei – pork and veal filled ravioli, pancetta, parmigiano reggiano, sage brown butter	29
pasta allo scoglio – squid ink mafalde pasta, calamari, shrimp, mussels, sweet peppers, n'duja butter	35
modenesi – parma prosciutto filled pasta, pistachios, mortadella, shaved winter black truffles	44

from the sea and land

salmone – roasted north sea salmon, parsnip purée, sautéed spigarello, yellow pepper sauce	41*
capesante – roasted sea scallops, umbrian lentils, cotechino, root vegetables, garlic crema	45*
pesce bianco – baked chilean sea bass, parsley mashed potatoes, olive oil, sweet pepper sauce	53*
aragosta – baked australian lobster tail, buttered asparagus, potatoes, black truffle cream sauce	75*
mare e terra – maine lobster&beef filet mignon, mushroom duxelles, potatoes, foie gras butter	91*
porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	35
pollo – pan roasted mary's organic half chicken, couscous, pancetta, black garlic sauce, reggiano cream	36
brasato – slow braised beef short rib, parmesan risotto, celery hearts, cipollinis, gremolata	53
agnello – seared lamb chops, sautéed escarole, crisp polenta, tomatoes, olives, red onion crema	61*
bistecca di manzo – prime 14oz. flannery dry aged ny strip steak, potatoes, braising greens	85*
costata di manzo – prime 14oz. flannery dry aged rib eye steak, roasted cauliflower, king mushroom	95*

to the side

patate – roasted white rose potatoes, garlic, chili flakes, aromatic herbs	14
cavoletti – charred brussels sprouts, crisp pancetta, ligurian olive oil	15
carciofi – baked artichoke hearts, breadcrumbs, parmesan, garlic, parsley	19

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

at the stove
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran

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

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