

matteo's

Ristorante Italiano

Lunch Menu

starters

peperú – sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	12
zuppa – cream of sunchoke soup, poached shrimp, winter black truffle gremolata	14
invernale – escarole, endive, frisée, honeycrisp apples, dates, gorgonzola, champagne vinaigrette	15
cavolo nero – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	16
insalata nizzarda – confit albacore tuna, green beans, potatoes, olives, capers, anchovies, hardboiled egg	19
cremella – fresh mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	21

to continue or share

brodetto – white wine steamed salt spring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	21
marinato – house marinated salmon, stracchino cheese, onions, capers, brioche toast points	22*
calamari – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	21*
prosciutto – lightly fried sage dough, arugula, straciatella, extra virgin olive oil	26

ligurian focaccina

tradizionale – crescenza cheese, wild arugula, ligurian extra virgin olive oil	23
pizzata – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza	24
funghi – crescenza, sautéed field mushrooms, italian parsley	26

homemade pasta

mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	23
vegana – fresh extruded garganelli pasta, zucchini, sweet peppers, basil, spicy tomato crema	24
gnocchi – ricotta-semolina dumpling, mary's duck ragù, garlic, sage, shaved grana	24
spaghetti – pork sausage ragù, onions, spicy tomato passata, straciatella, parsley	25
casarecce – olive infused short pasta, braised lamb sugo, mint, shaved pecorino romano	25
fettuccine – whole wheat infused pasta, braised rabbit sugo, porcini mushrooms, marjoram	26
linguine – fresh extruded pasta, field mushrooms, english peas, roasted garlic, grana, parsley	27
piemontesi – braised beef short rib agnolotti, reggiano cream sauce, nebbiolo reduction	28
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	28
modenesi – prosciutto filled pasta, pistachios, mortadella, truffle butter sauce	29

from the sea and land

gamberi – sautéed white shrimp, artichokes, rappini, garlic, lemon, chili, vermentino butter sauce	35*
salmone – grilled north sea salmon, sautéed spinach, charred tomatoes, onions, champagne vinaigrette	38*
livornese – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley	39*
pollo – pan roasted mary's half chicken, green beans, black garlic sauce, reggiano cream	33
porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	31
filetto di manzo – roasted beef tenderloin, potatoes, arugula, roasted pepper bagna cauda	49*
agnello – plancha seared australian lamb chops, artichokes, eggplant, green beans, aged balsamic	61*

to the side

patate – roasted white rose potatoes, garlic, chili flakes, aromatic herbs	13
cavoletti – charred brussels sprouts, crisp pancetta, ligurian olive oil	14

at the stove
angelo ariana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran

*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...