

## Dinner Menu

matteo's  
Ristorante Italiano

### seafood starters

<b>capesante</b> – peruvian scallops on the half shell, lemon, ginger, coriander, sea salt, tuscan olive oil	21*
<b>seppia</b> – plancha grilled baby calamari, calabrian pepper crema, red onions, celery, house made pickles	25*
<b>crudo</b> – japanese hamachi, north sea salmon tartare, avocado, cucumber, lemon, sicilian olive oil	26*
<b>marinato</b> – house cured salmon, red onions, capers, crescenza cheese, brioche toast points, black caviar	29*

### share plates

<b>peperú</b> – sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	14
<b>cavolonero</b> – tuscan kale, ricotta salata, crostini crumbs, red wine vinegar, hazelnuts	18
<b>misticanza</b> – escarole, endive, frisée, honeycrisp apple, dates, gorgonzola, champagne vinaigrette	19
<b>cremella</b> – creamy mozzarella, heirloom tomatoes, marinated red onions, basil, tuscan kale pesto	24
<b>insalata di melone</b> – toybox heirloom melon, cucumber, cherry tomatoes, red onions, mint, stracciatella	25
<b>ligurian focaccina</b> – tradizionale, crescenza cheese, wild arugula, ligurian extra virgin olive oil	27
<b>lumache gratinate</b> – imported snails, parsley potato purée, shallots, parmigiano reggiano, garlic crema	19
<b>battuta di manzo</b> – prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano	28*
<b>prosciutto</b> – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil, cracked black pepper	29
<b>fegato grasso</b> – foie gras (duo), seared & rolled, fig jam, pistachio, semolino fritto, huckleberries	33

### homemade pasta

<b>mandilli di seta</b> – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	24
<b>vegana</b> – vegetable charcoal infused pasta, zucchini, sweet peppers, basil, spicy tomato crema	25
<b>gnocchi</b> – ricotta-semolina dumpling, braised lamb sugo, garlic, mint, pecorino romano	26
<b>fettuccine</b> – black olive infused egg pasta, braised duck ragù, parsley, parmigiano reggiano	27
<b>piemontesi</b> – braised beef short rib agnolotti, nebbiolo reduction, reggiano spuma, sorrel	28
<b>casonzei</b> – pork and veal filled ravioli, pancetta, parmigiano reggiano, sage brown butter	29
<b>calamarata allo scoglio</b> – squid ink pasta, mussels, calamari, shrimp, sweet peppers, n' duja butter	36
<b>ravioli</b> – fish and shrimp filled pasta, sea scallops, mussels, saffron infused crustacean crema	41
<b>linguine alla nerano</b> – fresh extruded pasta, butter poached lobster tail, zucchini, basil, squash blossoms	43
<b>modenesi</b> – parma prosciutto filled pasta, pistachios, mortadella, australian winter black truffles	45

### the sea and land

<b>salmone</b> – pan roasted north sea salmon, celery root purée, sautéed caulilini, yellow pepper sauce	39*
<b>livornese</b> – mediterranean sea bass, cauliflower purée, escarole, san marzano tomatoes, capers, olives	39*
<b>capesante</b> – roasted sea scallops, english pea puree, braised turnips, crisp prosciutto	44*
<b>pesce bianco</b> – baked chilean sea bass, parsley scented potatoes, olive oil, sweet pepper sauce	53*
<b>aragosta</b> – butter poached australian lobster tail, buttered asparagus, potatoes, black truffle cream	79*
<b>porchetta</b> – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	33
<b>pollo</b> – pan roasted mary's half chicken, couscous, reggiano cream, black garlic sauce	36
<b>brasato</b> – slow braised beef short rib, parmesan risotto, celery hearts, cipollinis, gremolata	59
<b>agnello</b> – seared australian lamb chops, purple carrot sformato, olives, rosemary, red wine reduction	68*
<b>bistecca di manzo</b> – 14oz. certified black angus ny steak, roasted potatoes, nardello pepper	75*
<b>costata di manzo</b> – prime 14oz. flannery dry aged rib eye steak, king mushrooms, cauliflower	79*

### to the side

<b>patate</b> – roasted white rose potatoes, garlic, chili flakes, aromatic herbs	15
<b>cavoletti</b> – charred brussels sprouts, crisp pancetta, ligurian olive oil	16

\*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...

3355 Las Vegas Blvd South, Las Vegas Nv 89109

# matteo's

Ristorante Italiano

## desserts

<b>panna cotta</b> - vanilla cream, strawberry coulis, mixed berries, butter cookies	15
<b>cannoli siciliani</b> – homemade shells, ricotta filling, orange marmalade, pistachio	15
<b>babà al limoncello</b> – house made limoncello soaked yeast cake, vanilla whipped cream	16
<b>cuore di nocciola (hazelnut heart)</b> – orange enhanced dark chocolate, hazelnut crunch	17
<b>pesche</b> – peach and cream filled crisp puff patry, cinnamon, white chocolate sauce	17
<b>verderosso</b> – florence pistachio cake, strawberry gelée, pistachio mousse	18
<b>tiramisu</b> – chocolate cake, mascarpone cream, espresso anglaise	19
<b>soufflé al cioccolato</b> – flourless chocolate soufflé, bourbon vanilla anglaise, homemade gelato	21

## house made ice creams & sorbets

*please choose two flavors*

<b>gelati</b> – vanilla / pistachio / caramel / chocolate	9
<b>sorbetti</b> – mango / raspberry / coconut lime	9
<b>affogato</b> – choice of ice cream / espresso	9

## dessert wine

<b>moscato d'asti</b> – icardi “la rosa selvatica”, piemonte, italy 2020	16
<b>passito moscato giallo</b> – vinalta alpianae “fior d’arancio”, veneto, italy 2016	20
<b>port</b> – broadbent, tawny 20 yrs, Portugal, NV	24

## amaro

<b>braulio</b> - lombardia	14
<b>ciociaro</b> - lazio	14
<b>fernet branca</b> - lombardia	14
<b>montenegro</b> - emilia romagna	14
<b>nonino quintessential</b> - friuli	18

## grappa

<b>berta barbera</b> - piemonte	48
<b>berta nebbiolo</b> - piemonte	55
<b>poggio alle mura brunello</b> -toscana	18
<b>romano levi moscato</b> - piemonte	24

## caffé & bevande al caffé

<b>espresso</b>	6
<b>doppio espresso</b>	7
<b>macchiato</b>	6
<b>latte</b>	6
<b>cappuccino</b>	6
<b>americano</b>	6

## tea “serendipity”

*black*

<b>assam</b> - northeast india	7
<b>earl grey</b> - india	7

*green*

<b>gunpowder</b> - india	7
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## tisane “serendipity”

<b>zzz chamomile</b>	7
<b>fresh mint</b>	7

*at the stove*  
angelo aurlana  
eduardo pérez

*suggesting your wine*  
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