

matteo's

Ristorante Italiano

Lunch Menu

starters

peperú – sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	12
cavolo nero – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	16
misticanza – escarole, endive, frisée, apples, dates, orange gorgonzola, champagne vinaigrette	17
insalata nizzarda – confit albacore tuna, green beans, potatoes, olives, capers, anchovies, hardboiled egg	21
cremella – creamy mozzarella, heirloom tomatoes, marinated red onions, basil, spring garlic pesto	23
insalata di melone – toybox heirloom melon, cucumber, cherry tomatoes, red onions, mint, straciatella	24

to continue or share

brodetto – white wine steamed whale cove mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	21
calamari – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	23*
marinato – house marinated salmon, stracchino cheese, onions, capers, brioche toast points	24*
prosciutto – lightly fried sage dough, arugula, straciatella, extra virgin olive oil	28

ligurian focaccina

tradizionale – crescenza cheese, wild arugula, ligurian extra virgin olive oil	26
pizzata – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza	27
funghi – crescenza, sautéed field mushrooms, italian parsley	28

homemade pasta

mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	23
vegana – vegetable charcoal infused pasta, zucchini, sweet peppers, basil, spicy tomato crema	24
spaghetti – pork sausage ragù, onions, spicy tomato passata, straciatella, parsley	25
gnocchi – ricotta-semolina dumpling, braised lamb sugo, garlic, sage, shaved grana	26
fettuccine – black olive infused egg pasta, braised duck ragù, mint, shaved pecorino romano	27
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 – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce	29

from the sea and land

gamberi – sautéed white shrimp, rappini, artichokes, garlic, lemon, chili, vermentino butter sauce	37*
salmon – roasted north sea salmon, sautéed spinach, charred tomatoes, onions, champagne vinaigrette	38*
livornese – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley	38*
porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	31
pollo – pan roasted mary's half chicken, green beans, black garlic sauce, reggiano cream	33
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	63*

to the side

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

*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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desserts

cannoli siciliani – homemade shells, ricotta filling, orange marmalade, pistachio	13
panna cotta - vanilla cream, strawberry coulis, mixed berries, butter cookies	14
tiramisu – chocolate cake, mascarpone cream, espresso anglaise	16
soufflé al cioccolato – flourless chocolate soufflé, bourbon vanilla anglaise, homemade gelato	21

house made ice creams & sorbets

please choose two flavors

gelati - vanilla / pistachio / caramel / chocolate	9
sorbetti - mango / raspberry / coconut lime	9
affogato - choice of ice cream / espresso	9

dessert wine

moscato d'asti – icardi “la rosa selvatica”, piemonte, italy 2020	16
port - broadbent, tawny 20 yr, portugal, nv	24
passito moscato giallo – vignalta alpianae “fior d’arancio”, veneto, italy 2016	20

amaro

braulio - lombardia	14
ciociaro - lazio	14
fernet branca - lombardia	14
montenegro - emilia romagna	14
nonino quintessential - friuli	18

grappa

berta barbera - piemonte	48
berta nebbiolo - piemonte	55
poli di sassicaia - toscana	35
poggio alle mura brunello – toscana	18
romano levi moscato - piemonte	24

caffé & bevande al caffè

espresso	6
doppio espresso	7
macchiato	6
latte	6
cappuccino	6
americano	6

tea “serendipity”

black

assam - northeast india	6
earl grey - india	6

green

gunpowder - india	6
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tisane “serendipity”

zzz chamomile	6
fresh mint	6

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