

# matteo's

Ristorante Italiano

## Lunch Menu

### starters

<b>peperú</b> – sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	12
<b>cavolo nero</b> – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	14
<b>misticanza</b> – escarole, endive, frisée, apples, dates, orange gorgonzola, apple cider dressing	17
<b>insalata nizzarda</b> – confit albacore tuna, green beans, potatoes, olives, capers, anchovies, hardboiled egg	21
<b>cremella</b> – creamy mozzarella, little gem lettuce, green beans, cherry tomatoes, champagne vinaigrette	23

### to continue or share

<b>brodetto</b> – white wine steamed salt spring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	21
<b>calamari</b> – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	23*
<b>prosciutto</b> – lightly fried sage dough, arugula, straciatella, extra virgin olive oil	28

### ligurian focaccina

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

### homemade pasta

<b>mandilli di seta</b> – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	24
<b>garganelli vegana</b> – extruded short pasta, sweet peppers, zucchini, cauliflower, onion crema	25
<b>spaghettoni</b> – pork sausage ragú, onions, spicy tomato passata, straciatella, parsley	27
<b>gnocchi</b> – ricotta-semolina dumpling, braised lamb sugo, garlic, pecorino romano	29
<b>linguine</b> – fresh extruded pasta, field mushrooms, english peas, roasted garlic, grana, parsley	29
<b>piemontesi</b> – braised beef short rib agnolotti, reggiano cream sauce, nebbiolo reduction	29
<b>casonzei</b> – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	29
<b>fettuccine</b> – black olive-parsley infused egg pasta, braised veal ragú, grana padano	30

### from the sea and land

<b>gamberi</b> – sautéed white shrimp, rappini, artichokes, garlic, lemon, chili, vermentino butter sauce	37*
<b>salmone</b> – roasted north sea salmon, sautéed spinach, charred tomatoes, onions, champagne vinaigrette	38*
<b>livornese</b> – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley	38*
<b>porchetta</b> – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	31
<b>pollo</b> – pan roasted mary's half chicken, green beans, black garlic sauce, reggiano cream	33
<b>filetto di manzo</b> – roasted beef tenderloin, potatoes, arugula, roasted pepper bagna cauda	49*
<b>agnello</b> – plancha seared australian lamb chops, artichokes, eggplant, tuscan kale, aged balsamic	63*

### to the side

<b>patate</b> – roasted white rose potatoes, garlic, chili flakes, aromatic herbs	14
<b>cavoletti</b> – 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 aurlana  
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...