

Dinner Menu

seafood starters

cuttlefish – plancha grilled wild calamari salad, calabrian crema, red onions, celery, house pickles	25*
salt spring mussels – white wine steamed, garbanzo beans, garlic, chili flakes, parsley, crostone	26
crudo – japanese hamachi, north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli	31*
cured salmon – house marinated, red onions, capers, crescenza cheese, brioche, black caviar	32*

share plates

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil	14
tuscan kale salad – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts	18
caprese – heirloom tomatoes, stracciatella, red onions, basil, extra virgin olive oil	26
mixed greens – escarole, endive, frisée, honeycrisp apple, dates, gorgonzola, champagne vinaigrette	19
bruschetta – coppa di testa, tonnato sauce, capers, pickled shallots, watercress	19
creamy mozzarella – marinated eggplant, plum tomatoes, yellow pepper crema, chive oil	26
ligurian focaccina – crescenza cheese, asparagus, squash blossoms, extra virgin olive oil	29
snails – parsley potato purée, shallots, parmigiano reggiano, roasted garlic crema	19
prime beef tartare – shallots, capers, parsley, dijon mustard, parmigiano reggiano	31*
prosciutto – bombolini salati, arugula, crescenza cheese, extra virgin olive oil, cracked black pepper	33
foie gras – seared hudson valley foie gras, pistachio, toasted brioche, blackberry sauce	33

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil	26
agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma	29
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter	29
gnocchi di pane – bread dumpling, braised lamb sugo, garlic, pecorino romano	30
spaghetti – italian sausage, rapini, white wine, fresno chili, creamy tomato sauce	31
ravioli – fish and shrimp filled, lemon zest, crisp prosciutto, castellosso cream	33
calamarata – squid ink scented pasta, scallops, calamari, shrimp, mussels, n'duja butter	41
linguini – fresh extruded pasta, butter poached lobster tail, zucchini, basil, squash blossoms	46

the sea and land

north sea salmon – braised savoy cabbage, braised leeks, white wine mustard reduction	43*
branzino – mediterranean sea bass (acqua pazza) tomatoes, fregola sarda, oregano, spicy fish broth	45*
sea scallops – sweet corn purée, calabrian n'duja, crisp prosciutto, fresh coriander	46*
chilean sea bass – parsley infused potatoes, nardello pepper sauce, gremolata	59*
lobster – roasted australian lobster tail, asparagus, potatoes, black truffle cream	81*
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil	36
cooks venture half chicken – couscous, root vegetables, reggiano cream, black garlic sauce	39
lamb chops – marinated australian lamb, red kuri squash purée, fried sage, natural jus	68*
new york steak – 14oz. certified black angus beef, braising greens, roasted pepper bagna cauda	85*
dry aged rib eye steak – prime 14oz. flannery beef, roasted mushrooms, bourbon infused butter	89*

to the side

roasted cauliflower – sweet pepper romesco sauce, capers, oregano, toasted almonds	21
potatoes – roasted white rose, garlic, chili flakes, aromatic herbs	18
brussels sprouts – crispy pancetta, tuscan olive oil	18

*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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