

Dinner Menu

matteo's
Ristorante Italiano

seafood starters

fritto misto – tempura fried calamari, rock shrimp, mussels, squash, olives, lemon, spiced honey mayonnaise

lumache – white wine steamed french snails, gratinated potatoes, garlic butter, toasted ciabatta

pesce crudo – hamachi and salmon tartare, pickled fennel, ginger, cucumber, red onion, lemon, avocado aioli

cured salmon – house marinated, red onions, capers, toasted brioche, stracciatella, ossetra caviar, chives

more starters

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil

tuscan kale salad – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts

matteo's caesar salad – little gem lettuce, castelfranco, creamy garlic dressing, anchovy, breadcrumbs

bruschetta – toasted ciabatta, basil aioli, marinated tomatoes, parmigiano reggiano, mortadella, parsley

roasted baby beets – roasted delicata squash, humboldt fog goat cheese, pistachios, red wine vinaigrette

mozzarella di bufala – heirloom tomatoes, red onions, basil, extra virgin olive oil, sea salt

prime beef tartare – ciabatta crostini, shallots, capers, parsley, preserved lemon mustard aioli

foie gras – seared hudson valley foie gras, pistachio, toasted brioche, huckleberry sauce

prosciutto di parma – baby arugula, stracciatella, cracked black pepper, pizza crostini, extra virgin olive oil

matteo's pizza

focaccina – traditional ligurian focaccia, stracchino cheese, arugula, olive oil

margherita – san marzano tomatoes, fior di latte, basil

italian sausage – gorgonzola, fior di latte, rapini, roasted garlic

salame – mozzarella, plum tomatoes, calabrian spicy salame, chives

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil

casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter

agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma

ravioli – four cheese filled pasta, creamed roasted red kuri squash, sage, crisp speck

tortellini – parma prosciutto, mortadella, pistachios, truffle butter sauce

scoglio – squid ink and saffron scented pasta, scallops, calamari, shrimp, mussels, calabrian n'duja sauce

maccheroncelli alla nerano – butter poached maine lobster, zucchini, basil, squash blossoms

the sea and land

poached icelandic cod – braised turnips, buttered leeks, preserved winter black truffle sauce

branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley

north sea salmon – white quinoa, cauliflower, leeks, celery root, onions, carrots, pine nut-saffron crema

lobster – roasted lloz. maine lobster tail, russian banana potatoes, green beans, black truffle butter

free range chicken – farro, shallots, nardello peppers, tuscan kale, chili flakes, lemon-garlic sauce

pork belly – slow roasted, garlic marinated, braised greens, pickled fennel, salsa verde

lamb chops – plancha seared welsh lamb, roasted heirloom carrots, coriander, black garlic sauce

prime beef short rib – red wine braised, parmesan risotto, roasted cipollini, gremolata

new york steak – 16oz prime RR range beef, fingerling potatoes, roasted pepper bagna cauda

rib eye steak – certified black angus creekstone beef, mushrooms, roasted garlic-black pepper butter

to the side

duck fat roasted potatoes – garlic, chili flakes, aromatic herbs

brussels sprouts – crispy pancetta, tuscan olive oil

baked cauliflower – sweet pepper romesco sauce, capers, oregano, toasted almonds

bread service, for the table

ciabatta, olive sourdough, strega – sundried tomato-olive tapenade

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

at the stove

eduardo perez angelo auriana

suggesting your wine

pascal bolduc francine diamond-ferdinandi

serving you

paulo duran matteo ferdinand