

Dinner Menu

seafood starters

- lumache** – white wine steamed french snails, puff pastry, parmigiano reggiano, parsley-garlic butter
- 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

- zuppa** – celery root and potato soup, parmesan, parsley, shaved winter black truffles
- 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 herb focaccia, roasted forage mushrooms, caciocavallo, grana, herb aioli
- mozzarella di buffalo** – sweet potato mostarda, pomegranate seeds, herb salad, hibiscus reduction
- american wagyu tartare** – hard boiled eggs, shallots, capers, parsley, dijon-lemon aioli, ossetra caviar
- 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

- 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, nebbiolo reduction, sorrel, reggiano spuma
- maccheroncelli “fra diavolo”** – maine lobster, tomatoes, basil, garlic, spicy crustacean sauce
- linguine** – saffron extruded pasta, deep sea red crab, confit shallots, fresno chiles, chive butter
- scoglio** – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n’duja sauce
- cappellacci** – four cheese-filled pasta, truffle butter sauce, shaved winter black truffles
- tagliatelle** – hand-cut pasta, organic egg yolk, parmigiano reggiano, shaved alba white truffles

the sea and land

- branzino** – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley
- north sea salmon** – quinoa, cauliflower, broccoli, celery root, onions, carrots, yellow pepper, pine nut gremolata
- lobster** – roasted lloz. maine lobster tail, russian banana potatoes, green beans, black truffle drawn 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 dried aged beef, fingerling potatoes, roasted pepper bagna cauda
- rib eye steak** – certified prime black angus creekstone beef, mushrooms, foie gras butter
- japanese wagyu** – 7oz ny steak, roasted cauliflower, heirloom carrots, nebbiolo reduction

to the side

- roasted yukon gold 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** – whipped ricotta, sweet pepper chutney, sea salt

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

at the stove

eduardo p  rez - angelo auriana

suggesting your wine

francine diamond-ferdinandi

serving you

matteo ferdinandi - paulo duran