

## Dinner Menu

### seafood starters

<b>cuttlefish</b> – plancha grilled wild calamari salad, calabrian crema, red onions, celery, house pickles	25*
<b>scallops</b> – marinated japanese scallops, ginger tomato water, kohlrabi, coriander, lemon	25*
<b>crudo</b> – japanese hamachi, north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli	31*
<b>cured salmon</b> – house marinated, red onions, capers, crescenza cheese, brioche, black caviar	33*
<b>bluefin tuna</b> – seared rare, olive-sun dried tomato tapenade, basil, sea salt	35*

### share plates

<b>sweet and spicy peppers</b> – filled with soft cheese, grana padano, arugula oil	14
<b>tuscan kale salad</b> – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts	18
<b>mixed greens</b> – escarole, endive, frisée, honeycrisp apple, dates, gorgonzola, apple cider dressing	19
<b>bruschetta</b> – coppa di testa, tonnato sauce, capers, pickled shallots, watercress	19
<b>creamy mozzarella</b> – puntarelle salad, anchovies, capers, warm tomato-red wine vinaigrette	26
<b>ligurian focaccina</b> – traditional, crescenza cheese, wild arugula, extra virgin olive oil	31
<b>snails</b> – parsley potato purée, shallots, parmigiano reggiano, roasted garlic crema	19
<b>prime beef tartare</b> – shallots, capers, parsley, dijon mustard, parmigiano reggiano	31*
<b>foie gras duo</b> – seared & rolled, fig jam, pistachio, toasted brioche, blackberry sauce	33

### homemade pasta

<b>handkerchief pasta</b> – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil	26
<b>agnolotti</b> – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma	29
<b>casonzei</b> – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter	29
<b>fettuccine</b> – black olive-parsley infused egg pasta, braised veal ragú, grana padano	31
<b>cavatelli di pane</b> – olive bread gnocchi, braised lamb sugo, pecorino romano, mint	30
<b>capellacci</b> – four cheese filled ravioli, crisp prosciutto, castelrosso fonduta	29
<b>calamarata</b> – squid ink scented pasta, scallops, calamari, shrimp, mussels, n'duja butter	41
<b>garganelli</b> – fresh extruded saffron pasta, butter poached lobster, roasted peppers, parsley	46
<b>tortellini</b> – parma prosciutto filled pasta, pistachios, mortadella, shaved winter black truffles	51

### the sea and land

<b>north sea salmon</b> – braised savoy cabbage, mushroom duxelles, red wine reduction	41*
<b>branzino</b> – mediterranean sea bass, celery root purée, escarole, tomatoes, capers, olives	43*
<b>chilean sea bass</b> – parsley infused potatoes, nardello pepper sauce, black truffle gremolata	59*
<b>sea scallops</b> – creamed sunchokes, crisp prosciutto, yellow pepper crema, celery oil	46*
<b>lobster</b> – roasted australian lobster tail, asparagus, fingerling potatoes, black truffle cream	85*
<b>pork belly</b> – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil	36
<b>mary's half chicken</b> – couscous, root vegetables, reggiano cream, black garlic sauce	39
<b>brasato</b> – red wine braised prime beef short rib, saffron risotto, celery hearts, cipollinis	63
<b>lamb chops</b> – marinated australian lamb, roasted eggplant, kale, olives, red wine reduction	68*
<b>new york steak</b> – 14oz. certified black angus beef, braised greens, roasted fingerling potatoes	85*
<b>dry aged rib eye steak</b> – prime 14oz. flannery beef, king mushrooms, cauliflower, nebbiolo	89*

### to the side

<b>potatoes</b> – roasted white rose, garlic, chili flakes, aromatic herbs	18
<b>brussels sprouts</b> – crisp pancetta, tuscan olive oil	18

\*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...

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