

## Dinner Menu

# matteo's

Ristorante Italiano

### seafood starters

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

**pesce crudo** – hamachi and ora king salmon tartare, cucumber, red onion, lemon, avocado aioli

**cured ora king salmon** – red onions, capers, toasted brioche, stracciatella, ossetra caviar, chives

### more starters

**zuppa** – tuscan white bean soup, kale, onions, celery, carrots, roasted tomatoes, garlic crostone

**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, foraged mushrooms, caciocavallo, roasted garlic aioli, grana padano

**mozzarella di bufala** – zucchini salad, pea tendrils, fava beans, roasted tomato crema

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

**american wagyu tartare** – hard boiled eggs, shallots, capers, parsley, dijon-lemon aioli, ossetra caviar

**tagliere** – imported cured meats, reggiano, ciabatta crostini, marinated olives, pickled vegetables

### 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

**ravioli** – mushroom-swiss chard-ricotta filled, fava beans, black truffle butter sauce

**bucatini alla carbonara** – guanciale, english peas, mint, organic egg, pecorino romano, black pepper

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

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

**maccheroncelli** – “maine lobster fra diavola”, plum tomatoes, fennel, onions, white wine

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

**linguine** – saffron extruded pasta, deep sea red crab, confit shallots, fresno chiles, chive butter

### the sea and land

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

**ora king salmon** – braised savoy cabbage, black trumpet mushrooms, tarragon, mustard butter sauce

**lobster** – roasted floz. 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, crushed english peas, mint, black garlic sauce

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

**rib eye steak** – certified black angus prime beef, roasted mushrooms, bourbon-roasted garlic butter

**new york steak** – 16oz prime dry-aged beef, fingerling potatoes, roasted pepper bagna cauda

### to the side

**matteo's eggplant parmigiana** – umbrian lentils, fior de latte, tomato sauce, parmigiano reggiano

**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 perez - angelo auriana

#### suggesting your wine

francine diamond-ferdinandi

#### servicing you

matteo ferdinandi - paulo duran