

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

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

zuppa – garden vegetable gazpacho, grilled argintian prawns, avocado, red onions, cilantro, lime zest

bruschetta – roasted summer squash, marinated tomatoes, stracciatella, lemon aioli, crisp parsley

tempura fried zucchini blossoms – goat cheese filled, calabrian chili aioli

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

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

mozzarella di bufala – heirloom tomatoes, red onions, basil, roasted tomato crema, aged balsamic

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

gnocchi – semolina and ricotta cheese dumpling, braised lamb sugo, peas, garlic, mint, pecorino romano

tortellini – prosciutto and mortadella filled pasta, truffle butter sauce, pistachios

ravioli – four cheese filled, guanciale, onions, tomatoes, basil, shaved pecorino romano

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

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

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

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

linguine – fresh extruded pasta, deep sea red crab, fresno chili, lemon cream, tarragon, salmon pearls

the sea and land

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

ora king salmon – saffron infused fennel, roasted peppers, eggplant, onions, castelvetro olives, orange zest

lobster – roasted 1lb. maine lobster tail, russian banana potatoes, green beans, black truffle drawn butter

free range chicken – farro, asparagus, english peas, 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, gremolata, black garlic sauce

filet mignon – certified black angus, fingerling potatoes, arugula, roasted pepper bagna cauda

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

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 p  rez -   ngelo auri  na

suggesting your wine

francine diamond-ferdinandi

serving you

matteo ferdinandi - paulo duran