

Dinner Menu



starters

- zuppa** – creamy heirloom tomato soup, garlic croutons, basil, extra virgin olive oil
- sweet and spicy peppers** – filled with soft cheese, grana padano, arugula oil
- tuscan kale salad** – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts
- mixed greens** – escarole, endive, frisée, apple, dates, gorgonzola, honey lemon vinaigrette
- matteo’s caesar salad** – castelfranco, radicchio, endive, garlic-anchovy, breadcrumbs, pecorino romano
- bruschetta** – toasted ciabatta, basil aioli, marinated tomatoes, parmigiano reggiano, mortadella, parsley
- squid** – plancha grilled calamari, vegetable salad, cherry tomatoes, calabrian pepper crema
- 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
- cured salmon** – house marinated, red onions, capers, stracciatella cheese, brioche, ossetra caviar
- prosciutto di parma** – peach carpaccio, arugula, toasted almond, honey-balsamic oil, stracciatella

matteo’s pizza

- margherita** – san marzano tomatoes, fior di latte, basil
- zucchini** – fontina cheese, cherry tomatoes, basil, squash blossoms
- 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** – russet potato dumpling, braised lamb sugo, english peas, mint, grana
- casonzei** – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter
- agnolotti** – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma
- bolognese** – basil infused fresh pasta, prime beef sauce, parmesan cheese, parsley
- fettuccini alla norcina** – italian sausage, white wine, reggiano cream, australian winter black truffles
- 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
- linguini** – fresh extruded pasta, red deep-sea crab, lemon cream, nardello pepper sauce, salmon pearls

the sea and land

- white shrimp** – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce
- branzino** – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley
- north sea salmon** – sautéed spinach, charred tomatoes, onions, champagne vinaigrette
- lobster** – roasted 11oz maine lobster tail, asparagus, yukon gold potatoes, drawn butter
- free range chicken** – sweet corn, nardello peppers, tuscan kale, shallots, chili flakes, lemon-garlic sauce
- pork belly** – slow roasted, sautéed onions, carrots, celery, fennel, salsa verde
- lamb chops** – plancha seared welsh lamb, green beans, artichokes, rapini, tomatoes, black garlic sauce
- prime beef short rib** – red wine braised, parmesan risotto, roasted cipollini, gremolata
- dry aged rib eye steak** – prime 16oz. flannery beef, mushrooms, roasted garlic-black pepper butter
- new york steak** – 16oz. certified black angus beef, braising greens, roasted pepper bagna cauda

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
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran

desserts

panna cotta – nebbiolo reduction, mixed berries, cocoa tuile
budino di pane – chocolate-raisin-walnut bread pudding, caramel gelato
cannoli siciliani – homemade shells, ricotta filling, orange marmalade, pistachio
torta sorrentina al limone – lemon cake, honey whipped cream, blackberry sauce
pavlova – tropical crisp and soft merengue, pineapple, mango, passion fruit, apricot liquor
tiramisu – espresso cake, mascarpone cream, espresso geleé, dark chocolate
verderosso – florence pistachio cake, strawberry gelée, pistachio mousse

house made ice creams & sorbets

please choose two flavors

gelati – vanilla / pistachio / caramel / chocolate
sorbetti – mango / raspberry / coconut lime
affogato – choice of ice cream / espresso

dessert wine

moscato d'asti – icardi “la rosa selvatica”, piemonte, italy 2022
passito di pantelleria – donnafugata “ben rye” sicilia, italy 2021
port – broadbent, tawny 10 yrs, portugal, NV

amaro

braulio - lombardia
cynar - molise
fernet branca - lombardia
montenegro - emilia romagna
nonino quintessential - friuli
vecchio del capo - calabria

grappa

berta barbera - piemonte
berta nebbiolo - piemonte
felsina berardenga sangiovese -toscana 2009
jacopo poli “morbida” - veneto
romano levi moscato - piemonte

caffé & bevande al caffè

espresso
doppio espresso
macchiato
latte
cappuccino
americano

tea “serendipity”

black

assam - northeast india
earl grey - india

green

gunpowder - india

tisane “serendipity”

zzz chamomile
fresh mint

at the stove
angelo auriana
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...

3355 Las Vegas Blvd South, Las Vegas Nv 89109