

Dinner Menu

matteo's
Ristorante Italiano

starters

lumache – white wine steamed french snails, puff pastry, parmigiano reggiano, parsley-garlic butter
gamberi – plancha grilled argentinian shrimp, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema
cured ora king salmon – red onions, capers, toasted brioche, stracciatella, ossetra caviar, chives
sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil
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
bufala mozzarella – heirloom tomatoes, red onions, basil, roasted tomato crema, aged balsamic
prosciutto di parma – lighty fried sage dough, arugula, stracciatella, extra virgin olive oil, black pepper
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

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
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter
agnolotti – braised beef short rib, nebbiolo reduction, sorrel, reggiano spuma
tortellini – parma prosciutto and mortadella filled, pistachios, truffle butter sauce
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, white shrimp, 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 lloz. maine lobster tail, russian banana potatoes, asparagus, drawn butter
free range chicken – farro, english peas, onions, carrots, celery, tuscan kale, chili flakes, lemon-garlic sauce
pork belly – slow roasted, garlic and fennel pollen marinated, braised red cabbage, salsa verde
lamb chops – seared welsh lamb, sweet and sour eggplant, peppers, rosemary, castelrosso fonduta, black garlic
filet mignon – certified black angus, fingerling potatoes, arugula, roasted pepper bagna cauda
short rib – red wine braised prime beef, parmesan risotto, roasted cipollini, gremolata
ny steak – new zealand ocean beef, herbed roasted yukon gold potatoes, nebbiolo reduction
rib eye steak – certified black angus prime beef, roasted mushrooms, bourbon-roasted garlic butter

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 perez - angelo auriana

suggesting your wine

francine diamond-ferdinandi

serving you

matteo ferdinandi - paulo duran