

Dinner Menu

matteo's
Ristorante Italiano

seafood starters

lumache – white wine steamed french snails, puff pastry, parmigiano reggiano, parsley-garlic butter
fritto misto – tempura fried calamari, rock shrimp, mussels, squash, olives, lemon, spiced honey mayonnaise
pesce crudo – hamachi and salmon tartare, pickled fennel, ginger, cucumber, red onion, lemon, avocado aioli
cured salmon – house marinated, red onions, capers, toasted brioche, stracciatella, ossetra caviar, chives

more starters

zuppa – roasted koginut squash soup, butter poached maine lobster, reggiano spuma, black truffle gremolata
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 ciabatta, basil aioli, marinated tomatoes, parmigiano reggiano, mortadella, parsley
seared black mission figs – bresaola, arugula, stracciatella, toasted walnuts, aged balsamic
mozzarella di bufala – roasted honeynut squash, herb salad, toasted pepitas, hibiscus reduction
prime beef tartare – roasted bone marrow, shallots, capers, parsley, preserved lemon mustard aioli
foie gras – seared hudson valley foie gras, pistachio, toasted brioche, huckleberry sauce
prosciutto di parma – baby arugula, stracciatella, cracked black pepper, pizza crostini, extra virgin olive oil

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
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter
gnocchi – braised colorado lamb sugo, english peas, mint, shaved pecorino
agnolotti – braised beef short rib filled, nebbiolo reduction, soirel, reggiano spuma
cappellacci – braising greens and pheasant sausage filled pasta, chanterelles, castelrosso cream
maccheroncelli – butter poached maine lobster, red kuri squash puree, guanciale, sea beans
linguine – saffron extruded pasta, deep sea red crab, confit shallots, fresno chiles, chive butter
scoglio – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n'duja sauce

the sea and land

branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley
north sea salmon – quinoa, cauliflower, broccoli, celery root, onions, carrots, yellow pepper, pine nut gremolata
lobster – roasted lloz. 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, roasted heirloom carrots, coriander, black garlic sauce
prime beef short rib – red wine braised, parmesan risotto, roasted cipollini, gremolata
new york steak – 16oz prime RR range beef, fingerling potatoes, roasted pepper bagna cauda
rib eye steak – certified black angus creekstone beef, mushrooms, roasted garlic-black pepper butter
japanese wagyu rib cap – 6oz. seared rare, roasted cauliflower, heirloom carrots, potatoes, bordelaise

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 ariana

suggesting your wine
pascal bolduc francine diamond-ferdinandi

serving you
paulo duran matteo ferdinand