

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 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 – celery root and potato soup, parmesan, parsley, shaved winter black truffles

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, roasted forage mushrooms, caciocavallo, grana, herb aioli

mozzarella – sicilian caponata, herb focaccia, anchovies, garlic, onion, olives, pine nuts, marjoram 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

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

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

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

cappellacci – pheasant and pork filled pasta, swiss chard, marinated tomatoes, castelrosso cream

maccheroncelli "fra diavolo" – maine lobster, tomatoes, basil, garlic, spicy crustacean sauce

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

tortellini – prosciutto and mortadella filled pasta, pistachios, shaved winter black truffles

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

rib eye steak – certified black angus prime beef, roasted mushrooms, white truffle butter

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

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 pérez - angelo auriana

suggesting your wine

francine diamond-ferdinandi

serving you

matteo ferdinandi - paulo duran