

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, orange infused gorgonzola, honey lemon vinaigrette
matteo's caesar salad – little gem lettuce, castelfranco, creamy garlic dressing, anchovy, breadcrumbs
bruschetta – toasted ciabatta, basil aioli, marinated tomatoes, parmigiano reggiano, mortadella, parsley
squid – plancha grilled calamari, vegetable salad, cherry tomatoes, calabrian pepper crema
crudo di salmone – salmon tartare, cucumber, avocado, red onions, lemon, extra virgin olive oil, sea salt
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, brioche, stracciatella, ossetra caviar
prosciutto di parma – heirloom melon, stracciatella, ginger champagne vinaigrette, extra virgin olive oil

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
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
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

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
free range chicken – sweet corn, sweet 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
new york steak – 16oz prime RR range beef, braising greens, roasted pepper bagna cauda
rib eye steak – certified black angus creek stone beef, mushrooms, roasted garlic-black pepper butter

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

eduardo pérez angelo auriana

suggesting your wine

pascal bolduc francine diamond-ferdinandi

serving you

paulo duran matteo ferdinandi