

Dinner Menu

matteo's

Ristorante Italiano

starters

zuppa – roasted kabocha squash soup, black truffle butter poached maine lobster, crisp sage
lumache – white wine steamed french snails, puff pastry, parmigiano reggiano, parsley-garlic butter
japanese hamachi crudo – ginger, lime zest, sea salt, extra virgin olive oil
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 – toasted ciabatta, balsamic glazed black mission figs, bresaola, stracchino, arugula
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 – lightly 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 – shallots, capers, parsley, garlic, boiled egg, soy-bone marrow 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

risotto – aged acquerello rice, oregon chanterelle mushrooms, shallots, garlic, truffle butter, crisp shallots
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, nebbiolo reduction, sorrel, reggiano spuma
ube gnocchi – sweet purple potato dumpling, fennel sausage, sage, black truffle sauce, pecorino romano
ravioli – smoked mozzarella and escarole filled, chanterelle mushrooms, pine nuts, black truffle sauce
linguine – fresh extruded pasta, white shrimp, fresno chili, lemon cream, tarragon, salmon pearls
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

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
filet mignon – certified black angus, fingerling potatoes, arugula, roasted pepper bagna cauda
lamb chops – seared welsh lamb, sweet and sour eggplant, castelrosso fonduta, black garlic sauce
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 pérez - angelo ariana

suggesting your wine

francine diamond-ferdinandi

serving you

matteo ferdinandi - paulo duran