

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** – mushroom soup, celery root, onions, reggiano foam, 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 ailoli
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
taglieri – imported cured meats, reggiano, ciabatta crostini, marinated olives, pickled vegetables

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 – maine lobster and sweetbreads filled, winter black truffle sauce
maccheroncelli "fra diavolo" – maine lobster, tomatoes, basil, garlic, spicy crustacean sauce
scoglio – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n'duja sauce
linguine – saffron extruded pasta, deep sea red crab, confit shallots, fresno chiles, chive butter
tortellini – prosciutto and mortadella filled pasta, pistachios, shaved winter black truffles

the sea and land

- love fish** – almond crusted icelandic cod, champagne braised leek, calabrian crema
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 floz. 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 ariana

suggesting your wine

francine diamond-ferdinandi

servicing you

matteo ferdinandi - paulo duran