

Lunch Menu

seafood starters

- squid** – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema
- brodetto** – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone
- cured salmon** – house marinated, red onions, capers, stracciatella cheese, brioche toast points

to continue

- zuppa** – celery root and potato soup, parmesan, parsley, winter black truffle gremolata
- sweet and spicy peppers** – filled with soft cheese, parmigiano reggiano, grana padano, arugula oil
- mixed greens** – escarole, endive, fris  e, apples, dates, gorgonzola cheese, honey lemon dressing
- tuscan kale salad** – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar
- bruschetta** – toasted ciabatta, roasted garlic and herb aioli, marinated tomatoes, parmigiano, parsley
- mozzarella di bufala** – sweet potato mustarda, pomegranate seeds, herb salad, hibiscus reduction

matteo’s pizza

- margherita** – san marzano tomatoes, fior di latte, basil
- zucchini** – fontina, cherry tomatoes, squash blossoms, italian parsley
- italian sausage** – gorgonzola, fior di latte, rapini, roasted garlic
- salame** – mozzarella, plum tomatoes, calabrian spicy salame, chives
- prosciutto** – stracchino cheese, reggiano, arugula, extra virgin olive oil

homemade pasta

- handkerchief pasta** – silky pasta sheets, almond basil pesto, extra virgin olive oil
- gnocchi** – semolina dumpling, pork sausage rag  , onions, spicy tomato passata
- casonzei** – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter
- agnolotti** – braised beef short rib filled, nebbiolo reduction, sorrel, reggiano spuma
- bolognese** – basil infused fresh pasta, prime beef sauce, parmesan cheese, parsley
- spaghetti** – fresh extruded, field mushrooms, green peas, roasted garlic, grana, parsley
- scoglio** – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n’duja sauce
- tortellini** – prosciutto and mortadella filled pasta, pistachios, shaved winter black truffles

from the sea and land

- white shrimp** – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce
- north sea salmon** – saut  ed spinach, charred tomatoes, onions, champagne vinaigrette
- branzino** – mediterranean sea bass, cauliflower pur  e, san marzano tomatoes, capers, olives, parsley
- pork belly** – slow roasted, garlic marinated, braised greens, pickled fennel, salsa verde
- free range chicken** – farro, shallots, nardello peppers, tuscan kale, chili flakes, lemon-garlic sauce
- filet mignon** – roasted prime beef tenderloin, potatoes, arugula, roasted pepper bagna cauda
- lamb chops** – plancha seared welsh lamb, roasted heirloom carrots, coriander, black garlic sauce
- rib eye steak** – 16oz. certified black angus beef, fingerling potatoes, foie gras butter

bread service, for the table

- ciabatta, focaccia, strega** – whipped ricotta, sweet pepper chutney, sea salt

to the side

- roasted yukon gold potatoes** – garlic, chili flakes, aromatic herbs
- charred brussels sprouts** – crisp pancetta, tuscan olive oil

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

at the stove

eduardo p  rez angelo auriana

suggesting your wine

pascal bolduc francine diamond-ferdinandi

serving you

paulo duran matteo ferdinandi

matteo’s ristorante italiano at the Venetian Resort...Think Italian...