

Lunch Menu

matteo's

Ristorante Italiano

seafood starters

nizzata – confit albacore tuna, baby gem, green beans, potatoes, olives, capers, anchovies, egg	22
salt spring mussels – white wine steamed, garbanzo beans, garlic, chili flakes, parsley, crostone	22
squid – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	23*
cured salmon – house marinated, red onions, capers, crescenza cheese, brioche toast points	25*

share plates

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil	12
tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar	16
mixed greens – escarole, endive, frisée, apples, dates, orange gorgonzola, apple cider dressing	17
creamy mozzarella – little gem lettuce, green beans, cherry tomatoes, champagne vinaigrette	23
prime beef carpaccio – castelfranco radicchio, celery hearts, shaved grana padano	20

ligurian focaccina

traditional – crescenza cheese, wild arugula, ligurian extra virgin olive oil	26
pizzata – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza	27
mushrooms – crescenza, sautéed field mushrooms, italian parsley	28

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil	25
calamarata – pork sausage ragú, onions, spicy tomato passata, stracciatella, parsley	28
linguine – fresh extruded pasta, field mushrooms, english peas, roasted garlic, grana, parsley	29
agnolotti – braised beef short rib filled pasta, reggiano cream sauce, nebbiolo reduction	29
ravioli – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	29
fettuccine – black olive-parsley infused egg pasta, braised veal ragú, grana padano	30

from the sea and land

white shrimp – scampi style, rappini, artichokes, garlic, lemon, chili, vermentino butter sauce	37*
north sea salmon – sautéed spinach, charred tomatoes, onions, champagne vinaigrette	38*
mediterranean sea bass – cauliflower purée, san marzano tomatoes, capers, olives, parsley	38*
half chicken – pan roasted mary's chicken, green beans, black garlic sauce, reggiano cream	35
filet mignon – roasted prime beef, potatoes, arugula, roasted pepper bagna cauda	49*
australian lamb chops – plancha seared, artichokes, eggplant, tuscan kale, aged balsamic	63*

to the side

white rose potatoes – roasted garlic, chili flakes, aromatic herbs	14
charred brussels sprouts – crisp pancetta, tusca olive oil	15

additions

spaghetti and meatballs – fresh extruded pasta, beef and pork meatballs, tomato sauce	28
vegan's garganelli – extruded short pasta, sweet peppers, zucchini, cauliflower, tomato crema	26
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil	32

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

at the stove
angelo aurianna
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran

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