



Lunch Menu

starters

- zuppa di funghi – creamy mushroom soup, garlic croutons, parsley, truffle cream
- 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, stracchino cheese, brioche toast points

to continue

- sweet and spicy peppers – filled with soft cheese, parmigiano reggiano, grana padano, arugula oil
- tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar
- mixed greens – escarole, endive, fris  e, apples, dates, gorgonzola cheese, honey lemon dressing
- mozzarella di bufala – heirloom tomato crema, basil pesto, extra virgin olive oil

matteo's pizza

- margherita – san marzano tomatoes, fior di latte, basil
- zucchini – fontina, anchovies, cherry tomatoes, italian parsley
- funghi – saut  ed field mushrooms, leeks, thyme, reggiano crema
- italian sausage – orange infused gorgonzola, fior di latte, rapini
- salame – mozzarella, plum tomatoes, calabrian spicy salame, chives
- prosciutto – stracchino cheese, reggiano, arugula, extra virgin olive oil
- rock shrimp – black pepper marinated, braised leeks, sun dried tomatoes

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
- bolognese – basil infused fresh pasta, prime beef sauce, parmesan cheese, parsley
- ravioli – salmon and shrimp filled, tomato, garlic, basil, spicy crustacean sauce
- spaghetti and meatballs – fresh extruded pasta, beef and pork meatballs, tomato sauce
- linguine – fresh extruded pasta, field mushrooms, fava beans, roasted garlic, grana, parsley
- scoglio – squid ink scented pasta, scallops, calamari, shrimp, calabrian n’duja sauce

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, saut  ed onions, carrots, celery, fennel, aromatic herb oil
- roasted free range chicken – green beans, reggiano cream, black garlic sauce
- filet mignon – roasted prime beef tenderloin, potatoes, arugula, roasted pepper bagna cauda
- lamb chops – plancha seared welsh lamb, artichokes, marinated tomatoes, tuscan kale, gremolata
- new york steak – 16oz. certified black angus beef, braising greens, sun dried tomato compound butter

bread service, for the table

- ciabatta, foccacia, strega – lemon & spring pea infused butter, sundried tomato-olive tapenade

to the side

- duck fat roasted 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
angelo aurlana
eduardo p  rez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran

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