

matteo's

Ristorante Italiano

Lunch Menu

seafood starters

gamberi – plancha grilled argentinian shrimp, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema

brodetto – white wine steamed saltwater mussels, garbanzo beans, garlic, chili flakes, parsley, crostini

cured ora king salmon – house marinated, red onions, capers, stracciatella cheese, brioche toast points

to continue

zuppa – garden vegetable gazpacho, grilled argentinian prawns, avocado, red onions, cilantro, lime zest

sweet and spicy peppers – filled with soft cheese, parmigiano reggiano, grana padano, arugula oil

mixed greens – escarole, endive, frisée, apples, dates, gorgonzola cheese, honey lemon dressing

tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar

bruschetta – toasted ciabatta, marinated tomatoes, basil, shallots, lemon juice, parmigiano reggiano

mozzarella di bufala – heirloom tomatoes, red onions, basil, roasted tomato crema, aged balsamic

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

vegana – garganelli pasta, zucchini, cauliflower, sweet peppers, onions, basil, tomato crema

gnocchi – semolina dumpling, pork sausage ragù, onions, spicy tomato passata

casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter

agnolotti – braised beef short rib filled, reggiano cream, nebbiolo reduction, sorrel

spaghetti – fresh extruded, field mushrooms, green peas, roasted garlic, grana padano, parsley

bolognese – basil infused fresh pasta, prime beef sauce, parmesan cheese, parsley

scoglio – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n'duja sauce

from the sea and land

white shrimp – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce

ora king salmon – sautéed spinach, charred tomatoes, onions, champagne vinaigrette

branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley

pork belly – slow roasted, garlic marinated, braised greens, pickled fennel, salsa verde

free range chicken – farro, asparagus, english peas, 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, crushed english peas, mint, gremolata, black garlic sauce

rib eye steak – 16oz. certified black angus prime beef, fingerling potatoes, bourbon-roasted garlic 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

Mocktail of the Month: Pomegranate Lemonade - Lemon Juice, Pomegranate, Sprite 10

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

at the stove

eduardo pérez angelo auriana

suggesting your wine

francine diamond-ferdinandi

serving you

paulo duran matteo ferdinandi