

matteo's

Ristorante Italiano

Lunch Menu

starters

zuppa – roasted kabacha squash soup, whipped cream, toasted pepitas, crisp sage
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 – toasted brioche, stracciatella, red onions, capers, chives
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
prosciutto di parma – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil, black pepper

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, english peas, onions, carrots, celery, tuscan kale, chili flakes, lemon-garlic sauce
filet mignon – roasted prime beef tenderloin, potatoes, arugula, roasted pepper bagna cauda
lamb chops – seared welsh lamb, sweet and sour eggplant, castelrosso fonduta, 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

*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