matteo's
Ristorante Italiano

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 – mushroom soup, celery root, onions, garlic, shaved winter black truffles

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, roasted garlic and herb aioli, marinated tomatoes, parmigiano, parsley

mozzarella – sicilian caponata, herb focaccia, anchovie, garlic, onion, olives, pine nuts, marjoram ailoli

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 ragú, 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, sorel

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

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

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

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 – 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, shallots, nardello peppers, tuscan kale, chili flakes, lemon-garlic sauce

seared prime top sirloin – marinated potatoes, wilted escarole, raddicchio, pine nuts, chimi churri 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 prime beef, herbed fingerling potatoes, white truffle 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 pérez angelo auriana

suggesting your wine
francine diamond-ferdinandi

serving you
paulo duran matteo ferdinandi