

Dinner Menu

seafood starters

shellfish tower – alaskan king crab, maine lobster, gulf shrimp, oysters, saltspring mussels cocktail sauce, apple-fennel mignonette, lemon ailoli, white truffle drawn butter	165*
squash soup – roasted kabocha, truffle butter poached maine lobster, crisp sage, pumpkin seed oil	25
crudo – japanese hamachi & north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli	31*
cured salmon – house marinated, red onions, capers, crescenza cheese, brioche, osetra black caviar	32*

to continue

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil	14
tuscan kale salad – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts	18
creamy mozzarella – Heirloom carrot salad, frisée, celery heart, balsamic vinegar	26
mixed greens – escarole, endive, frisée, apple, dates, gorgonzola, chili lemon vinaigrette	19
ligurian focaccina – traditional, crescenza cheese, wild arugula, extra virgin olive oil	26
escargot – parsley potato purée, shallots, parmigiano reggiano, roasted garlic crema	19
prime beef tartare – shallots, capers, parsley, dijon mustard, parmigiano reggiano	31*
prosciutto di parma – bombolini salati, arugula, straciatella, extra virgin olive oil, black pepper	33
foie gras – seared hudson valley foie gras, pistachio, toasted brioche, blackberry sauce	33
imported cured meats and cheese – prosciutto, speck, calabrian salame, coppa di testa, reggiano	39

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil	26
agnolotti piemontesi – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma	29
casonzei – beef, pork and veal filled pasta, pancetta, parmigiano reggiano, sage brown butter	29
ravioli – four cheese filled pasta, castelrosso cream, crisp prosciutto, sorrel	33
calamarata – squid ink pasta, scallops, calamari, shrimp, mussels, tomato crema	45
linguini – dungeness crab, sweet peppers, tarragon cream sauce, salmon pearls, chervil	46
garganelli – extruded cocoa infused pasta, maine lobster, basil, calabrian n'duja	46
tortellini – parma prosciutto filled pasta, pistachios, artisan mortadella, shaved winter black truffles	47
tagliolini – hand cut pasta, organic egg, parmesan butter sauce, shaved alba white truffles	75

the sea and land

north sea salmon – celery root purée, brussels sprouts, confit onions, vermentino mustard reduction	43*
branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley	43*
sea scallops – umbrian lentils, baby beets, crisp prosciutto, reggiano spuma	46*
chilean sea bass – savoy cabbage, roasted mushrooms, nardello pepper sauce	59*
lobster – roasted australian lobster tail, asparagus, roasted potatoes, drawn butter	81*
half chicken – couscous, root vegetables, reggiano cream, black garlic sauce	39
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, salsa verde	36
prime beef short rib – red wine braised, parmesan risotto, roasted cipollini, gremolata	65
lamb chops – marinated australian lamb, kuri squash, roasted heirloom carrots, olives, natural jus	68*
new york steak – 14oz. certified black angus beef, braising greens, roasted bell pepper bagna cauda	85*
dry aged rib eye steak – prime 14oz. flannery beef, roasted mushrooms, bourbon infused butter	89*

to the side

roasted potatoes – garlic, chili flakes, aromatic herbs, olive oil	18
brussels sprouts – crispy pancetta, tuscan olive oil	18
baked cauliflower – sweet pepper romesco sauce, capers, oregano, toasted almonds	21

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

at the stove
angelo ariana
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...