

## Dinner Menu

### seafood starters

squash soup – roasted kabocha squash, black butter truffle poached maine lobster, crisp sage	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 – marinated eggplant, plum tomatoes, yellow pepper crema, chive oil	26
caprese – heirloom tomatoes, stracciatella, red onions, basil, extra virgin olive oil	26
mixed greens – escarole, endive, frisée, apple, dates, gorgonzola, chili lemon vinaigrette	19
snails – parsley potato purée, shallots, parmigiano reggiano, roasted garlic crema	19
prime beef tartare – shallots, capers, parsley, dijon mustard, parmigiano reggiano	31*
prosciutto – bombolini salati, arugula, whipped ricotta, 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	35

### homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil	26
agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma	29
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter	29
spaghetti – italian sausage, rapini, white wine butter, cherry tomatoes, fresno chilis	31
ravioli – fish and shrimp filled, lemon zest, crisp prosciutto, castelrosso cream	33
calamarata – squid ink scented pasta, scallops, calamari, shrimp, mussels, tomato crema	45
linguini – dungeness crab, nardello peppers, tarragon cream sauce, salmon pearls, chervil	46
garganelli – cocoa infused extruded pasta, butter poached maine lobster, calabrian n’duja	46

### the sea and land

north sea salmon – braised savoy cabbage, braised leeks, white wine mustard reduction	43*
branzino – mediterranean sea bass ( <b>acqua pazza</b> ) tomatoes, fregola sarda, oregano, spicy fish broth	45*
sea scallops – celery root purée, winter black truffle cream sauce, chervil	46*
chilean sea bass – parsley infused potatoes, nardello pepper sauce, gremolata	59*
lobster – roasted australian lobster tail, asparagus, potatoes, drawn butter	81*
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, salsa verde	36
cooks venture half chicken – couscous, root vegetables, reggiano cream, black garlic sauce	39
osso buco – red wine braised veal shank, saffron risotto, roasted cipollinis, gremolata	65
lamb chops – marinated australian lamb, red kuri squash purée, fried sage, natural jus	68*
new york steak – 14oz. certified black angus beef, braising greens, roasted 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
roasted heirloom carrots – castelrosso cream, crisp parsley	19
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...

3355 Las Vegas Blvd South, Las Vegas Nv 89109