

Dinner Menu

seafood starters

bay scallops crudo – preserved lemon aioli, pickled persimmon, pomegranate, ginger, olive oil
poached white shrimp – vegetable salad, cherry tomatoes, preserved lemon, calabrian pepper crema
pesce crudo – japanese hamachi & north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli
cured salmon – house marinated, red onions, capers, crescenza cheese, brioche, ossetra caviar

to continue

zuppa di zucca – roasted butternut squash soup, poached shrimp, pomegranate glaze, crispy sage
sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil
tuscan kale salad – ricotta salata, crostini crumbs, red wine vinegar, hazelnuts
mixed greens – escarole, endive, frisée, apple, dates, gorgonzola, honey lemon vinaigrette
creamy mozzarella – roasted honeynut squash, nardello pepper agrodolce, toasted pepitas
prime beef tartare – ciabatta crostini, shallots, capers, parsley, preserved lemon mustard aioli
foie gras – seared hudson valley foie gras, pistachio, toasted brioche, huckleberry sauce
imported cured meats and cheese – prosciutto, speck, calabrian salame, mortadella, reggiano

matteo's pizza

margherita – san marzano tomatoes, fior di latte, basil
italian sausage – orange infused gorgonzola, fior di latte, rapini
shrimp – black pepper marinated shrimp, leeks, sun dried tomatoes, grana, parsley
lobster – zucchini, cherry tomatoes, fontina cheese, basil, squash blossoms

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter
agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma
fettuccini – basil infused pasta, braised veal ragú, porcini mushrooms, winter black truffles
ravioli – salmon and shrimp filled pasta, spicy crustacean crema, sea beans
saffron infused pasta – butter poached maine lobster, tomato crema, basil, chili flakes
calamarata – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n'duja sauce
linguini – fresh extruded pasta, dungeness crab, meyer lemon cream sauce, chives, salmon pearls

the sea and land

branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives
north sea salmon – braised baby turnips, lion's mane mushrooms, black truffle cream sauce
chilean sea bass – oven poached, black rice, marinated tomatoes, nardello pepper sauce,
lobster – roasted australian lobster tail, asparagus, yukon gold potatoes, drawn butter
free range half chicken – couscous, root vegetables, goat cheese cream, black truffle natural jus
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, salsa verde
lamb chops – plancha seared welsh lamb, red kuri squash purée, olive natural jus
prime beef short rib – red wine braised, parmesan risotto, roasted cipollini, gremolata
new york steak – 16oz. certified black angus beef, braising greens, roasted pepper bagna cauda
dry aged rib eye steak – prime 16oz. flannery beef, trumpet mushrooms, sundried tomato butter

to the side

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

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

at the stove
angelo auriana
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...