

## Dinner Menu

### *bread service, for the table*

**ciabatta, olive sourdough, strega** – baked daily, tuscan kale butter, olive-sun dried tomato tapenade

### *seafood starters*

**squid** – plancha grilled calamari, vegetable salad, cherry tomatoes, calabrian pepper crema

**bay scallops crudo** – preserved lemon aioli, pickled persimmon, blood orange, ginger, olive oil

**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** – creamy heirloom carrot soup, sautéed rock shrimp, coriander cream

**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

**mozzarella di bufala** – pickled local mushrooms, endive salad, celery root, aged balsamic

**roasted bone marrow** – imported snails, champagne emulsion, black garlic, aromatic herbs

**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

**ravioli** – four cheese filled, castelrosso cream sauce, crisp prosciutto

**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 fresh pasta, duck ragu, parmesan cheese, parsley

**tortellini** – parma prosciutto filled, mortadella, pistachios, truffle butter sauce

**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, lemon cream sauce, chives, salmon pearls

### *the sea and land*

**icelandic cod** – almond crusted, forbidden rice, parsley, lemon-caper butter sauce

**north sea salmon** – braised pointed cabbage, lion's mane mushroom, nardello pepper crema

**branzino** – mediterranean sea bass, celery root purée, san marzano tomatoes, capers, olives

**lobster** – roasted 14oz maine 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, parsnip purée, olives, nebbiolo reduction

**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