

Dinner Menu

seafood starters

crudo – japanese hamachi & north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli	33*
tonno – seared rare bluefin tuna, olive - sun dried tomato tapenade, sea salt, herb aioli, salmon pearls	33*
cured salmon – house marinated, red onions, capers, crescenza cheese, brioche, ossetra caviar	36*

to continue

zuppa – creamy heirloom tomato-fennel soup, sautéed shrimp, sour cream, basil, n'duja croutons	17
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
mixed greens – escarole, endive, frisée, apple, dates, orange gorgonzola, honey lemon vinaigrette	19
creamy mozzarella – heirloom tomatoes, red onions, basil, yellow pepper crema	26
prime beef tartare – shallots, capers, parsley, dijon mustard, parmigiano reggiano	31*
foie gras – seared hudson valley foie gras, pistachio, toasted brioche, blackberry sauce	35
imported cured meats and cheese – prosciutto, speck, calabrian salame, mortadella, reggiano	41

matteo's pizza

margherita – san marzano tomatoes, fior di latte, basil	23
zucchini – cherry tomatoes, fontina cheese, basil, squash blossoms	25
italian sausage – orange infused gorgonzola, fior di latte, rapini	31
salame – mozzarella, plum tomatoes, calabrian spicy salame, chives	29

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil	27
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter	29
agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma	29
bucatini all' amatriciana – extruded pasta, guanciale, pancetta, onions, tomatoes, basil, pecorino	31
spugnette – saffron scented pasta, field mushrooms, roasted garlic, parsley, parmesan butter sauce	31
calamarata – squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n'duja sauce	45
linguini – fresh extruded pasta, butter poached maine lobster, zucchini, basil, squash blossoms	46
ravioli – four cheese filled pasta, castellosso cream, shaved australian black truffles	49

the sea and land

north sea salmon – braised baby turnips, english pea coulis, lion's mane mushrooms	41*
branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives	41*
wild black tiger prawn – sweet corn, roasted summer squash, red onions, calabrian n'duja butter sauce	43*
chilean sea bass – oven poached, squid ink potato vellutata, braised leeks, marinated tomatoes	65*
lobster – roasted australian lobster tail, asparagus, potatoes, drawn butter	85*
roasted free range half chicken – couscous, root vegetables, parsley, black truffle natural jus	41
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, salsa verde	36
lamb chops – australian lamb, fava bean puree, heirloom carrots, spring onions, mint natural jus	68*
prime beef short rib – red wine braised, parmesan risotto, roasted cipollini, gremolata	69
new york steak – 16oz. certified black angus beef, braising greens, roasted pepper bagna cauda	81*
dry aged rib eye steak – prime 16oz. flannery beef, roasted mushrooms, bourbon infused butter	85*

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 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...

3355 Las Vegas Blvd South, Las Vegas Nv 89109