

## Dinner Menu

matteo's  
Ristorante Italiano

### bread service, for the table

ciabatta, olive sourdough, strega – baked daily, kale-almond butter, olive sun dried tomato taponade

### seafood starters

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

bay scallops crudo – preserved lemon aioli, pickled persimmon, pomegranate, 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 – cream of celery root and parmesan soup, butter poached lobster, winter black truffles

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 – 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

casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter

ravioli – fish and shrimp filled pasta, sea beans, spicy tomato-crustacean sauce

agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma

tortellini – prosciutto and mortadella filled egg pasta, pistachios, shaved winter black truffles

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

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, salmon caviar

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, purple sweet potato 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

\*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