



Lunch Menu

starters

- zuppa di funghi – creamy mushroom soup, garlic croutons, parsley, truffle cream
- brodetto – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone
- cured salmon – house marinated, red onions, capers, stracchino cheese, brioche toast points

to continue

- sweet and spicy peppers – filled with soft cheese, parmigiano reggiano, grana padano, arugula oil
- mixed greens – escarole, endive, fris  e, apples, dates, gorgonzola cheese, honey lemon dressing
- tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar
- bruschetta – toasted ciabatta, basil aioli, marinated tomatoes, parmigiano reggiano, parsley
- caprese salad – mozzarella di bufala, heirloom tomatoes, red onions, basil, yellow pepper crema

matteo's pizza

- margherita – san marzano tomatoes, fior di latte, basil
- zucchini – fontina, anchovies, cherry tomatoes, italian parsley
- italian sausage – gorgonzola, fior di latte, rapini, roasted garlic
- salame – mozzarella, plum tomatoes, calabrian spicy salame, chives
- prosciutto – stracchino cheese, reggiano, arugula, extra virgin olive oil

homemade pasta

- handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil
- gnocchi – semolina dumpling, pork sausage rag  , onions, spicy tomato passata
- casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter
- agnolotti – braised beef short rib filled pasta, reggiano cream sauce, nebbiolo reduction
- vegana – garganelli pasta, zucchini, sweet peppers, cauliflower, onions, spicy tomato crema
- bolognese – basil infused fresh pasta, prime beef sauce, parmesan cheese, parsley
- spaghetti and meatballs – fresh extruded pasta, beef and pork meatballs, tomato sauce
- linguine – fresh extruded pasta, field mushrooms, fava beans, roasted garlic, grana, parsley

from the sea and land

- white shrimp – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce
- north sea salmon – saut  ed spinach, charred tomatoes, onions, champagne vinaigrette
- branzino – mediterranean sea bass, cauliflower pur  e, san marzano tomatoes, capers, olives, parsley
- pork belly – slow roasted, saut  ed onions, carrots, celery, fennel, aromatic herb oil
- roasted free range chicken – green beans, reggiano cream, black garlic sauce
- filet mignon – roasted prime beef tenderloin, potatoes, arugula, roasted pepper bagna cauda
- new york steak – 16oz. certified black angus beef, braising greens, sun dried tomato compound butter

bread service, for the table

- ciabatta, foccacia, strega – sundried tomato-olive tapenade

to the side

- duck fat roasted potatoes – garlic, chili flakes, aromatic herbs
- charred brussels sprouts – crisp pancetta, tuscan olive oil

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

at the stove
angelo aurlana
eduardo p  rez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran

matteo's ristorante italiano at the Venetian Resort...Think Italian...

matteo's

Ristorante Italiano

desserts

panna cotta – nebbiolo reduction, mixed berries, cocoa tuile
cannoli siciliani – homemade shells, ricotta filling, orange marmalade, pistachio
torta sorrentina al limone – lemon cake, honey whipped cream, blackberry sauce
verderosso – florence pistachio cake, strawberry gelée, pistachio mousse
tiramisu – espresso cake, mascarpone cream, espresso geleé, dark chocolate

house made ice creams & sorbets

please choose two flavors

gelati - vanilla / pistachio / caramel / chocolate
sorbetti - mango / raspberry / coconut lime
affogato - choice of ice cream / espresso

dessert wine

moscato d'asti – icardi “la rosa selvatica”, piemonte, italy 2022
port - broadbent, tawny 10 yr, portugal, nv
passito di pantelleria – donnafugata “ben rye” sicilia, italy 2021

amaro

braulio - lombardia
fernet branca - lombardia
montenegro - emilia romagna
nonino quintessential - friuli
vecchio del capo - calabria

grappa

berta barbera - piemonte
berta nebbiolo - piemonte
felsina berardenga sangiovese - toscana 2009
romano levi moscato - piemonte

caffé & bevande al caffè

espresso
doppio espresso
macchiato
latte
cappuccino
americano

tea “serendipity”

black

assam - northeast india
earl grey - india

green

gunpowder - india

tisane “serendipity”

zzz chamomile
fresh mint

at the stove
angelo auriana
eduardo perez

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serving you
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paulo duran

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