

Lunch Menu

seafood starters

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| squash soup – roasted kabocha squash, poached white shrimp, crisp sage, pumpkin seed oil | 19 |
| brodetto – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone | 21 |
| squid – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema | 23* |
| cured salmon – house marinated, red onions, capers, stracciatella cheese, brioche toast points | 25* |

to continue

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| sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil | 12 |
| tortellini in brodo – prosciutto & mortadella filled pasta, chicken broth, parmigiano reggiano | 15 |
| tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar | 17 |
| mixed greens – escarole, endive, frisée, apples, dates, orange gorgonzola, lemon-chili dressing | 18 |
| creamy mozzarella – little gem lettuce, green beans, cherry tomatoes, champagne vinaigrette | 23 |

matteo's pizza

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| margherita – san marzano tomatoes, fior di latte, basil | 21 |
| zucchini – cherry tomatoes, fontina cheese, basil, squash blossoms | 23 |
| funghi – sautéed field mushrooms, leeks, thyme, reggiano crema | 26 |
| italian sausage – orange infused gorgonzola, fior di latte, rapini | 29 |
| salame – mozzarella, plum tomatoes, calabrian spicy salame, chives | 25 |
| prosciutto – stracchino cheese, reggiano, arugula, extra virgin olive oil | 31 |

homemade pasta

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| handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil | 25 |
| calamarata – pork sausage ragú, onions, spicy tomato passata, stracciatella, parsley | 27 |
| crispy lasagnetta – braised duck sugo, porcini mushrooms, bechamel, pecorino, caramelized onions | 29 |
| agnolotti – braised beef short rib filled pasta, reggiano cream sauce, nebbiolo reduction | 29 |
| casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter | 29 |
| linguine alle vongole – white wine steamed manila clams, garlic, chili, parsley, olive oil | 29 |
| bolognese – basil infused fresh pasta, prime beef sauce, parmesan cheese, parsley | 31 |
| gnocchi – semolina dumpling, braised lamb sugo, garlic, parsley, pecorino romano | 32 |

from the sea and land

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| white shrimp – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce | 39* |
| branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley | 41* |
| north sea salmon – sautéed spinach, charred tomatoes, onions, champagne vinaigrette | 43* |
| pan roasted cooks venture chicken – green beans, black garlic sauce, reggiano cream | 35 |
| filet mignon – roasted prime beef, potatoes, arugula, roasted pepper bagna cauda | 55* |
| australian lamb chops – plancha seared, artichokes, eggplant, tuscan kale, aged balsamic | 65* |

to the side

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| white rose potatoes – roasted garlic, chili flakes, aromatic herbs | 16 |
| charred brussels sprouts – crisp pancetta, tuscan olive oil | 16 |

today's additions

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| spaghetti and meatballs – fresh extruded pasta, beef and pork meatballs, tomato sauce | 31 |
| vegan's garganelli – extruded short pasta, sweet peppers, zucchini, cauliflower, tomato crema | 26 |
| pork belly – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil | 32 |

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