

Lunch Menu

starters

zuppa di funghi – creamy mushroom soup, garlic croutons, parsley, truffle cream
squid – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema
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
tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar
mixed greens – escarole, endive, frisée, apples, dates, gorgonzola cheese, honey lemon dressing
mozzarella di bufala – heirloom tomato crema, basil pesto, extra virgin olive oil

matteo's pizza

margherita – san marzano tomatoes, fior di latte, basil
funghi – sautéed field mushrooms, leeks, thyme, reggiano crema
italian sausage – orange infused gorgonzola, fior di latte, rapini
salame – mozzarella, plum tomatoes, calabrian spicy salame, chives
prosciutto – stracchino cheese, reggiano, arugula, extra virgin olive oil
rock shrimp – black pepper marinated, braised leeks, sun dried tomatoes

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil
gnocchi – semolina dumpling, pork sausage ragú, onions, spicy tomato passata
agnolotti – braised beef short rib filled pasta, reggiano cream sauce, nebbiolo reduction
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter
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
scoglio – squid ink scented pasta, scallops, calamari, shrimp, calabrian n'duja sauce

from the sea and land

white shrimp – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce
north sea salmon – sautéed spinach, charred tomatoes, onions, champagne vinaigrette
branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley
pork belly – slow roasted, sautéed 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
lamb chops – plancha seared welsh lamb, artichokes, marinated tomatoes, tuscan kale, gremolata
new york steak – 16oz. certified black angus beef, braising greens, sundried tomato compound butter

bread service, for the table

ciabatta, foccacia, strega – lemon & spring pea infused butter, sun dried tomato olive tapenade

to the side

white rose potatoes – roasted 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 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...