

Lunch Menu

seafood starters

zuppa – creamy heirloom tomato-fennel soup, sautéed shrimp, sour cream, basil, n’duja croutons	16
squid – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	21*
brodetto – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	23
insalata nizzarda – confit bluefin tuna, hard boiled egg, olives, green beans, potatoes, salsa verde aioli	25
cured salmon – house marinated, red onions, capers, stracciatella cheese, brioche toast points	27*

to continue

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil	12
tuscan kale salad – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar	17
mixed greens – escarole, endive, frisée, apples, dates, orange gorgonzola, honey lemon dressing	18
creamy mozzarella – little gem lettuce, green beans, cherry tomatoes, champagne vinaigrette	23
heirloom tomatoes – stracciatella cheese, basil, red onions, sea salt, aged balsamic, sicilian olive oil	24

matteo's pizza

margherita – san marzano tomatoes, fior di latte, basil	23
tonno – imported preserved tuna, zucchini, capers, vine ripened tomatoes	24
zucchini – cherry tomatoes, fontina cheese, basil, squash blossoms	25
funghi – sautéed field mushrooms, leeks, thyme, reggiano crema	29
italian sausage – orange infused gorgonzola, fior di latte, rapini	31
salame – mozzarella, plum tomatoes, calabrian spicy salame, chives	29
prosciutto – stracchino cheese, reggiano, arugula, extra virgin olive oil	33

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil	25
bucatini all' amatriciana – extruded pasta, guanciale, pancetta, onions, tomatoes, basil, pecorino	25
vegan's garganelli – extruded short pasta, sweet peppers, zucchini, cauliflower, tomato crema	29
gnocchi – semolina dumpling, pork sausage ragú, onions, spicy tomato passata	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
bolognese – basil infused fresh pasta, prime beef sauce, parmesan cheese, parsley	31
spaghetti and meatballs – fresh extruded pasta, beef and pork meatballs, tomato sauce	33
linguine – fresh extruded pasta, field mushrooms, english peas, roasted garlic, grana, parsley	33
calamarata – squid ink scented pasta, scallops, calamari, shrimp, calabrian n’duja sauce	45

from the sea and land

white shrimp – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce	39*
north sea salmon – sautéed spinach, charred tomatoes, onions, champagne vinaigrette	41*
branzino – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley	41*
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil	33
roasted free range chicken – green beans, reggiano cream, black garlic sauce	36
filet mignon – roasted prime beef tenderloin, potatoes, arugula, roasted pepper bagna cauda	65*
australian lamb chops – plancha seared, artichokes, marinated tomatoes, kale, gremolata	69*

to the side

white rose potatoes – roasted garlic, chili flakes, aromatic herbs	18
charred brussels sprouts – crisp pancetta, tuscan olive oil	18

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