

Lunch Menu

seafood starters

<b>zuppa</b> – creamy heirloom tomato-fennel soup, sautéed shrimp, sour cream, basil, n’duja croutons	16
<b>smoked rainbow trout</b> – endive salad, frisee, watercress, horseradish cream, soft boiled egg, chervil	21
<b>squid</b> – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	21*
<b>brodetto</b> – white wine steamed saltspring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	23
<b>cured salmon</b> – house marinated, red onions, capers, stracciatella cheese, brioche toast points	31*

to continue

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

matteo's pizza

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

homemade pasta

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

from the sea and land

<b>white shrimp</b> – scampi style, rapini, artichokes, garlic, lemon, chili, vermentino butter sauce	39*
<b>north sea salmon</b> – sautéed spinach, charred tomatoes, onions, champagne vinaigrette	41*
<b>branzino</b> – mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives, parsley	41*
<b>pork belly</b> – slow roasted, sautéed onions, carrots, celery, fennel, aromatic herb oil	33
<b>roasted free range chicken</b> – green beans, reggiano cream, black garlic sauce	36
<b>filet mignon</b> – roasted prime beef tenderloin, potatoes, arugula, roasted pepper bagna cauda	65*
<b>australian lamb chops</b> – plancha seared, artichokes, marinated tomatoes, fava beans, gremolata	69*
<b>new york steak</b> – 16oz. certified black angus beef, braising greens, bourbon compound butter	81*

to the side

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

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