

# matteo's

Ristorante Italiano

## Lunch Menu

### bread service, for the table

ciabatta, foccacia, strega – tuscan kale infused butter, san dried tomato olive tapenade

### starters

**zuppa** – umbrian lentil soup, fennel, cabbage, carrots, onions, truffled mascarpone, duck confit crostini

**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

### 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

**creamy mozzarella** – little gem lettuce, green beans, cherry tomatoes, champagne vinaigrette

### 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

### 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

**fettuccini** – basil infused fresh pasta, duck ragu, parmesan cheese, parsley

**spaghetti and meatballs** – fresh extruded pasta, beef and pork meatballs, tomato sauce

**linguine** – fresh extruded pasta, field mushrooms, english peas, roasted garlic, grana, parsley

**calamarata** – 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

**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

### 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 auriana  
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...*