

# Happy Summer Dinner Tasting



## to start

**cavolonero** – tuscan kale, ricotta salata, crostini crumbs, red wine vinegar, hazelnuts  
or

**seppia** – plancha grilled baby calamari, calabrian pepper crema, red onions, celery, pickles  
or

**prime beef tartare** – shallots, capers, parsley, dijon mustard, parmigiano reggiano **add \$8.00**



## entrée

**mandilli di seta** – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil  
or

**gnocchi di pane** – bread dumpling, braised lamb sugo, garlic, pecorino romano  
or

**porchetta** – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil  
or

**branzino** – mediterranean sea bass, tomatoes, fregola, spicy fish broth **add \$10.00**  
or

**cooks venture chicken** – couscous, reggiano cream, black garlic sauce **add \$10.00**



## dessert

**cannoli siciliani** – homemade shells, ricotta filling, orange marmalade, pistachio  
or

**panna cotta** – vanilla cream, strawberry coulis, mixed berries, butter cookies

**\$70 per person**

**matteo's ristorante italiano** at the Venetian Resort...Think Italian...