

matteo's

Ristorante Italiano

Matteo's Summer Lunch Tasting Menu

to start

(choice of)

sweet and spicy peppers – filled with soft cheese, grana padano, arugula oil

tuscan kale salad – radicchio, ricotta, crostini crumbs, hazelnuts, red wine vinegar

mixed greens – escarole, endive, frisée, apples, dates, gorgonzola cheese, honey lemon dressing

to continue:

(choice of)

zucchini pizza – cherry tomatoes, fontina cheese, basil, squash blossoms

handkerchief pasta – silky pasta sheets, almond basil pesto, extra virgin olive oil

garganelli – pork sausage ragú, onions, spicy tomato passata, stracciatella, parsley

***north sea salmon** – spinach, charred tomatoes, onions, champagne vinaigrette +\$15

free range chicken – farro, asparagus, english peas, tuscan kale, chili flakes, lemon-garlic sauce +\$15

pork belly – slow roasted, garlic marinated, braised greens, pickled fennel, salsa verde +\$10

to finish:

(choice of)

panna cotta – nebbiolo reduction, mixed berries, cocoa tuile

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

\$35 per person

exclusive wine pairing

pinot grigio – barone fini, alto adige, italy 2025 \$10

pinot noir – nielson, california, usa 2023 \$ 10

available 7 days a week, 11:30 a.m. – 4:00 p.m.

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