

matteo's

Ristorante Italiano

Dinner Menu

starters

peperú – sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	12
cavolo nero – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	15
ortolana – baby greens, watermelon radish, onions, dates, goat cheese, champagne vinaigrette	16
burratina – fresh creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	19
bruschetta – grilled ciabatta bread, copa di testa, fava bean puree, pickled vegetables, parsley	16
fiori di zucca – tempura fried three cheese filled squash blossoms, parsley aioli, marinated tomatoes	18
calamari – plancha grilled calamari, spring vegetable salad, cherry tomatoes, calabrian pepper crema	21*
palamita – seared pepper crusted albacore tuna, english peas, asparagus, fava, sweet pepper sauce	22*
marinato – beet marinated salmon, citrus cured egg yolk, toast points, straciatella	23*
crudo di manzo – prime beef tartare, shallots, capers, parsley, extra virgin olive oil, mustard, reggiano	23*
prosciutto – lightly fried sage dough, arugula, straciatella, extra virgin olive oil	28

ligurian focaccina

tradizionale – crescenza cheese, wild arugula, ligurian extra virgin olive oil	22
pizzata – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza	24
funghi – crescenza, sautéed field mushrooms, italian parsley	26

homemade pasta

mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	24
gnocchi – ricotta-semolina dumpling, red wine braised veal shank ragù, garlic, shaved grana padano	27
fettuccini – olive speckled egg pasta, braised lamb sugo, mint, shaved pecorino romano	28
piemontese – braised beef short rib agnolotti, nebbiolo reduction, reggiano spuma, sorel	29
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	29
ravioli di pesce – salmon-shrimp filled pasta, scallops, shrimp, calamari, tomato crema, basil	33
modenesi – parma prosciutto filled pasta, pistachios, mortadella, summer truffles, truffle butter sauce	38
spaghetti – fresh extruded pasta, butter poached red coral prawns, fava beans, crustacean sauce	41*

from the sea and land

salmone – baked faroe island salmon, eggplant puree, braised fennel, lemon, capers, vermentino	37*
livornese – pan roasted mediterranean sea bass, braised turnips, caulilini, tomatoes, capers, olives	39*
capesante – roasted sea scallops, cauliflower purée, porcini mushrooms, black truffle-veal reduction	45*
porchetta – slow roasted suckling pig, sauteed spigarello, coffee scented onions, sage natural jus	33
pollo – pan roasted half chicken, broccoli di ciccio, pancetta, black garlic sauce, reggiano cream	36
brasato – slow braised beef short rib, parmesan risotto, celery hearts, roasted cipollinis, gremolata	49
agnello – seared lamb chops, garbanzo bean puree, artichokes, fava beans, mint, aged balsamic	53*
vitello alla rossini – roasted veal rib eye, seared foie gras, sauteed spigarello, red wine sauce	61*
costata di manzo – prime 48oz. bone in rib eye steak, potatoes, brussels sprouts, neviolo reduction	265*

to the side

patate – duck fat roasted white rose potatoes, garlic, chili flakes, aromatic herbs	14
fagiolini – sautéed green beans, sun dried tomatoes, shallots, chili flakes, ricotta salata	15

at the stove
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
candice kinsey

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

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

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Ristorante Italiano

desserts

cannoli siciliani - homemade shells, ricotta filling, orange marmalade, pistachio	15
crostata - bing cherry tart, tahitian vanilla bean, oatmeal streusel	15
verderosso - florence pistachio cake, strawberry gelée, white chocolate pistachio mousse	16
tiramisu - chocolate cake, mascarpone cream, espresso anglaise	16
soufflé al cioccolato - flourless chocolate soufflé, bourbon vanilla anglaise, homemade gelato	18
panna cotta - vanilla cream, strawberry coulis, mixed berries, butter cookies	12

house made ice creams & sorbets

please choose two flavors

gelati - vanilla / pistachio / caramel / chocolate	9
sorbetti - mango / lemon / raspberry / coconut lime	9
affogato - choice of ice cream / espresso	9

dessert wine

vin santo - castellare di castellina "s. niccolo," toscana, italy 2014	18
port - broadbent, tawny 10 yrs, Portugal, NV	16

amaro

antica torino - piemonte	12
averna - sicilia	12
braulio - lombardia	12
ciociaro - lazio	11
fernet branca - lombardia	12
montenegro - emilia romagna	12
nonino quintessential - friuli	18

grappa

berta barbera - piemonte	48
berta nebbiolo - piemonte	55
poli di sassicaia - toscana	35
poggio alle mura brunello - toscana	18

caffé & bevande al caffè

espresso	6
doppio espresso	7
macchiato	6
latte	6
cappuccino	6
americano	6

tea "serendipity"

black

assam - northeast india	7
earl grey - india	7

green

gunpowder - india	7
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tisane "serendipity"

zzz chamomile	7
fresh mint	7

our pastry chef
jorge luque

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
candice kinsey

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