Dinner Menu

seafood starters

beu soleil oyster on the half shell — apple-fennel mignonette, lemon 33

crudo — japanese hamachi & north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli 33*

tonno — seared rare bluefin tuna, olive - sun dried tomato tapenade, sea salt, herb aioli, salmon pearls 33*

cured salmon — house marinated, red onions, capers, crescenza cheese, brioche, ossetra caviar 36*

to continue

zuppa — yellow squash soup, butter poached maine lobster, garlic, turmeric, ginger 25

sweet and spicy peppers — filled with soft cheese, grana padano, arugula oil 14

tuscan kale salad — ricotta salata, crostini crumbs, red wine vinegar, hazelnuts 18

mixed greens — escarole, endive, frisée, apple, dates, gorgonzola, chili lemon vinaigrette 19

roasted bone marrow — imported snails, champagne emulsion, black garlic, aromatic herbs 25

ligurian focacina — traditional, crescenza cheese, wild arugula, extra virgin olive oil 26

creamy mozzarella — heirloom tomatoes, red onions, basil, yellow pepper crema 26

prime beef tartare — shallots, capers, dijon mustard, parmigiano reggiano 31*

foie gras — seared hudson valley foie gras, pistachio, toasted brioche, blackberry sauce 35

imported cured meats and cheese — prosciutto, speck, calabrian salame, mortadella, reggiano 41

homemade pasta

handkerchief pasta — silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil 25

bucatini all’ amatriciana — extruded pasta, guanciale, pancetta, onions, tomatoes, basil, pecorino 25

casonzei — pork and veal filled, pancetta, parmigiano reggiano, sage brown butter 29

agnolotti — braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma 29

linguini — sautéed field mushrooms, roasted garlic, shallots, fava beans, parmesan butter sauce 31

tortellini — para prosciutto filled pasta, pistachios, artisan mortadella, truffle butter 33

radiatore — saffron extruded pasta, white wine steamed saltspring mussels, spicy tomato cream sauce 31

ravioli — salmon filled, rock shrimp, fava beans, asparagus, creamy tomato sauce, salmon pearls 36

calamarata — squid ink scented pasta, scallops, calamari, shrimp, mussels, calabrian n’duja sauce 43

maccheroncelli — sweet pea scented pasta, rock shrimp, bay scallops, zucchini, basil, squash blossoms 46

the sea and land

north sea salmon — braised baby turnips, english pea coulis, lion’s mane mushrooms 43*

branzino — mediterranean sea bass, cauliflower purée, san marzano tomatoes, capers, olives 43*

chilean sea bass — oven poached, squid ink potato vellutata, braised leeks, marinated tomatoes 65*

lobster — roasted australian lobster tail, asparagus, potatoes, drawn butter 85*

roasted free range half chicken — couscous, root vegetables, parsley, black truffle natural jus 41

pork belly — slow roasted, sautéed onions, carrots, celery, fennel, salsa verde 36

lamb chops — australian lamb, fava bean puree, heirloom carrots, spring onions, mint natural jus 68*

prime beef short rib — red wine braised, parmesan risotto, roasted cipollini, gremolata 69

new york steak — 16oz. certified black angus beef, braising greens, roasted pepper bagna cauda 81*

dry aged rib eye steak — prime 16oz. flannery beef, roasted mushrooms, bourbon infused butter 85*

to the side

roasted potatoes — garlic, chili flakes, aromatic herbs, olive oil 18

brussels sprouts — crispy pancetta, tuscan olive oil 18

baked cauliflower — sweet pepper romesco sauce, capers, oregano, toasted almonds 21

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

at the stove

serving you

matteo auriana

matteo fernandini

paulo duran

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

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