

matteo's

Ristorante Italiano

Lunch Menu

starters

peperú – sweet & spicy peppers filled with soft cheese, grana padano arugula oil	12
ortolana – baby greens, watermelon radish, onions, dates, goat cheese, champagne vinaigrette	15
cavolo nero – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	16
insalata nizzarda – confit albacore tuna, green beans, potatoes, olives, capers, anchovies, hardboiled egg	16
cremella – fresh mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper	19

to continue or share

brodetto – white wine steamed salt spring mussels, garbanzo beans, garlic, chili flakes, parsley, crostone	19
calamari – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema	20
marinato – house marinated salmon, stracchino cheese, onions, capers, brioche toast points	22*
prosciutto – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil	26

ligurian focaccina

tradizionale – crescenza cheese, wild arugula, ligurian extra virgin olive oil	21
pizzata – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza	22
funghi – crescenza, sautéed field mushrooms, italian parsley	25

homemade pasta

fusilloni – durum wheat semolina pasta, pork sausage ragú, onions, spicy tomato passata	20
mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	24
gnocchi – ricotta~semolina dumpling, braised duck ragù, garlic, parsley, shaved grana	25
modenesi – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce	25
piemontesi – braised beef short rib agnolotti, reggiano cream sauce, nebbiolo reduction	26
casonzei – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	26
linguini – fresh extruded pasta, field mushrooms, english peas, roasted garlic, grana, parsley	27

from the sea and land

gamberi – sautéed white shrimp, artichokes, rappini, garlic, lemon, chili, vermentino butter sauce	34*
salmon – grilled north sea salmon, sautéed spinach, charred tomatoes, onions, champagne vinaigrette	36*
livornese – roasted mediterranean sea bass, cauliflower purée, tomatoes, capers, olives	37*
pollo – roasted half free-range chicken, green beans, black garlic, reggiano cream	29
porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	29
filetto di manzo – roasted beef tenderloin, potatoes, arugula, roasted pepper bagna cauda	49
agnello – plancha seared lamb chops, artichokes, eggplant, green beans, aged balsamic, mint	49*

to the side

fagiolini – sautéed green beans, sun dried tomatoes, shallots, chili flakes, ricotta salata	12
patate – duck fat roasted white rose potatoes, garlic, chili flakes, aromatic herbs	13

at the stove
angelo ariana
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...



desserts

panna cotta - vanilla cream, strawberry coulis, mixed berries, butter cookies	11
cannoli siciliani - homemade shells, ricotta filling, orange marmalade, pistachio	13
verderosso - florence pistachio cake, strawberry gelée, white chocolate pistachio mousse	13
tiramisu - chocolate cake, mascarpone cream, espresso anglaise	15
soufflé al cioccolato - flourless chocolate soufflé, bourbon vanilla anglaise, homemade gelato	16

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 2012	18
port - broadbent, tawny 10 yr, 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 caffé

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

tea "serendipity"

black

assam - northeast india	6
earl grey - india	6

green

gunpowder - india	6
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tisane "serendipity"

zzz chamomile	6
fresh mint	6

our pastry chef
jorge luque

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
candice kinsey