



LAS VEGAS
Restaurant Week
— **three square™** —

Dinner Menu

to start...

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

or

ligurian focaccina – traditional, crescenza cheese, arugula, extra virgin olive oil

or

salmon tartare – avocado, cucumber, lemon, squid ink aioli

entree...

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

or

casonzei – pork and veal filled ravioli, pancetta, parmigiano, sage brown butter

or

branzino – mediterranean sea bass, cauliflower puree, tomatoes, capers, olives

or

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

or

prime beef tenderloin – roasted potatoes, arugula, roasted pepper bagna cauda

dolce...

panna cotta - vanilla cream, strawberry coulis, mixed berries, butter cookies

or

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

\$80 per person

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