



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

LUNCH MENU

to start...

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

or

burratina – creamy mozzarella, little gem lettuce, green beans, extra virgin olive oil, black pepper

entree...

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

or

spaghetti – fresh extruded pasta, pork sausage ragú, onions, spicy tomato passata

or

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

or

salmone – north sea salmon, sautéed spinach, charred tomatoes, onions, champagne vinaigrette

or

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

dolce...

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

or

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

\$40 per person

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