

# matteo's

Ristorante Italiano

## Lunch Menu

### Starters

<b>peperú</b> – sweet & spicy peppers filled with soft cheese, grana padano arugula oil	10
<b>ortolana</b> – baby greens, watermelon radish, onions, dates, goat cheese, champagne vinaigrette	13
<b>cavolo nero</b> – tuscan kale, radicchio, aged ricotta, crostini crumbs, red wine vinegar, hazelnuts	13
<b>insalata di melone</b> – summer melon salad, cucumber, mint, cherry tomatoes, stracciatella	15
<b>cremella</b> – creamy mozzarella, heirloom tomatoes, red onions, basil, balsamic, tuscan olive oil	19

### to continue or share

<b>pancotto</b> - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck	13
<b>frittata</b> - organic egg, asiago cheese, spinach, red onions, cherry tomatoes	16
<b>calamari</b> – plancha grilled calamari, zucchini salad, cherry tomatoes, spicy calabrian pepper crema	18
<b>marinato</b> – north sea marinated salmon, stracchino cheese, onions, capers, brioche toast points	19
<b>prosciutto</b> – lightly fried sage dough, arugula, stracciatella, extra virgin olive oil	23

### ligurian focaccina

<b>tradizionale</b> – crescenza cheese, wild arugula, ligurian extra virgin olive oil	19
<b>pizzata</b> – san marzano tomatoes, capers, sicilian salt cured anchovies, crescenza	21
<b>fiori e funghi</b> – crescenza, marinated mushrooms, squash blossoms, parsley	22

### homemade pasta

<b>mandilli di seta</b> – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil	18
<b>spaghetti</b> – fresh extruded pasta, pork sausage ragu, onions, spicy tomato passata, stracciatella	19
<b>gnocchi</b> – ricotta~semolina dumpling, braised wild boar sugo, garlic, parsley, shaved grana padano	21
<b>fettuccine</b> – egg pasta, sautéed field mushrooms, roasted garlic, pea shoots, parsley, parmesan	23
<b>piemontesi</b> – braised beef short rib agnolotti, sweet corn, reggiano cream sauce, nebbiolo reduction	22
<b>casonzei</b> – pork and veal filled ravioli, pancetta, sage brown butter, parmigiano reggiano	23
<b>modenesi</b> – parma prosciutto filled pasta, pistachios, mortadella, truffle butter sauce	24

### from the sea and land

<b>gamberi</b> – sautéed white shrimp, artichokes, rappini, garlic, lemon, chili, vermentino butter sauce	29*
<b>salmone</b> – roasted north sea, spinach, cherry tomatoes, onions, champagne vinaigrette	31*
<b>branzino</b> – roasted mediterranean sea bass, baby zucchini, summer squash, tomatoes, olives, capers	32*
<b>pollo</b> – pan roasted natural chicken, green beans, black garlic, reggiano cream sauce	26
<b>porchetta</b> – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil	29
<b>filetto di manzo</b> – prime beef tenderloin, arugula, potatoes, roasted pepper~anchovy bagna cauda	39*
<b>agnello</b> – plancha seared lamb chops, artichokes, eggplant, green beans, aged balsamic, mint	48*

### to the side

<b>patate</b> – crisp roasted white rose potatoes, garlic, chili flakes, aromatic herbs	8
<b>zucca d'estate</b> – sautéed summer squash, plum tomatoes, capers, anchovies	8
<b>fagiolini</b> – sautéed green beans, sun dried tomatoes, shallots, chili flakes, ricotta salata	8

at the stove  
angelo ariana  
eduardo pérez

suggesting your wine  
francine diamond-ferdinandi  
pascal bolduc

serving you  
matteo ferdinandi  
neil carilli

\*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...