

Dinner Menu

seafood starters

shellfish tower – king crab, maine lobster, gulf shrimp, kushi oysters, peruvian scallops, mussels cocktail sauce, apple-fennel mignonette, lemon ailoli, drawn butter	175*
crudo – japanese hamachi & north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli	33*
cured salmon – house marinated, red onions, capers, crescenza cheese, brioche, osetra caviar	36*

to continue

zuppa – cauliflower and parmesan soup, butter poached maine lobster, micro arugula	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
ligurian focaccina – traditional, crescenza cheese, wild arugula, extra virgin olive oil	26
creamy mozzarella – endive, orange segments, toasted walnuts, pear, red wine vinaigrette	26
roasted bone marrow – imported snails, champagne emulsion, black garlic, aromatic herbs	25
prime beef tartare – shallots, capers, parsley, 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, coppa di testa, reggiano	41

homemade pasta

handkerchief pasta – silky pasta sheets, almond basil pesto, ligurian extra virgin olive oil	26
agnolotti – braised beef short rib filled pasta, nebbiolo reduction, reggiano spuma	29
casonzei – pork and veal filled, pancetta, parmigiano reggiano, sage brown butter	29
bucatini all' amatriciana – extruded pasta, guanciale, pancetta, onions, tomatoes, basil, pecorino	33
calamarata – squid ink scented pasta, scallops, calamari, shrimp, mussels, n'duja butter	43
ravioli – braised escarole-leek and ricotta filled, shrimp, sea bass, bay scallops, uni cream sauce	45
radiatore – saffron infused extruded pasta, maine lobster, basil, garlic, tomato sauce, chili flakes	46
linguini – dungeness crab, sweet peppers, tarragon cream sauce, salmon pearls, chervil	46
tortellini – parma prosciutto filled pasta, pistachios, artisan mortadella, shaved winter black truffles	53

the sea and land

north sea salmon – braised savoy cabbage, black trumpet mushrooms, vermentino reduction	43*
branzino – mediterranean sea bass, celery root purée, san marzano tomatoes, capers, olives	43*
chilean sea bass – oven poached, squid ink potato vellutata, confit leeks, marinated tomatoes	65*
lobster – roasted australian lobster tail, asparagus, potatoes, white truffle drawn butter	85*
roasted free range half chicken – couscous, root vegetables, reggiano cream, black garlic sauce	41
pork belly – slow roasted, sautéed onions, carrots, celery, fennel, salsa verde	36
prime beef short rib – red wine braised, parmesan risotto, roasted cipollini, gremolata	69
lamb chops – marinated australian lamb, rutabaga purée, heirloom carrots, olives, mint natural jus	68*
new york steak – 16oz. certified black angus beef, braising greens, roasted pepper bagna cauda	89*
dry aged rib eye steak – prime 16oz. flannery beef, roasted mushrooms, truffle infused butter	91*

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
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran

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

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