

matteo's

Ristorante Italiano

to start

tuscan kale - radicchio, aged ricotta, crostini crumbs, toasted hazelnuts

or

cremella - creamy mozzarella, heirloom tomatoes, red onions, basil, balsamic, tuscan olive oil

or

mandilli di seta - handkerchief egg~pasta, ligurian almond basil pesto

entree

branzino - pan roasted mediterranean sea bass, heirloom tomatoes, shallots, basil, olive oil

or

herb roasted half chicken - black garlic, green beans, reggiano crema

or

slow roasted pork belly - red onions, celery, carrots, fennel, aromatic herbs

dolce

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

or

panna cotta - strawberry coulis, seasonal berries, ovis mollis

Wine pairing

pinot grigio - valdadige

sangiovesi - laura donna

**\$25.00 per person optional wine pairing available and payable at restaurant
(tax and gratuity not included)**

Cannot be combined with other offers, discounts or special menus.
No substitutions, please. Entire table must participate.