

ANTIPASTI E INSALATE

GAMBERO VENEZIANO

Fresh jumbo Gulf shrimp sautéed in olive oil, garlic, white wine, and a spicy marinara sauce.

CALAMARI FRITTI

Lightly battered tender calamari flash fried and served with a side of lemon and tomato sauce.

OLIVE ALL'ASCOLANA

Green olives stuffed with ground veal, breaded, and fried. Served with alfredo dipping sauce.

PIZZA DOPPIA

Homemade thin pizza crusts topped with your choice of homemade meat-sauce, mozzarella and parmesan cheese or margherita style - tomato, basil, and mozzarella cheese.

INSALATA GIOTTO

Spinach salad with pancetta, red onion, fresh oranges, gorgonzola, and vinaigrette.

INSALATA DI CAMPO

Mixed baby greens and tomato tossed in homemade balsamic vinaigrette.

INSALATA CAPRESE

Fresh Buffalo Mozzarella, basil and tomatoes drizzled with oil, and served with a balsamic sauce.

BRUSCHETTA FRESCA

A twist on an Italian favorite—toasted bread topped with diced tomatoes, garlic, basil and melted mozzarella cheese.

COCKTAIL DI GAMBERI

Five fresh jumbo shrimp served cold with our horseradish cocktail sauce.

INSALATA CEASARE

Classic Caesar salad. Romaine, creamy Caesar dressing, and croutons. Add anchovies for an authentic flair.

Add grilled chicken

Add fried calamari

INSALATA MEDITERRANEA

Baby greens with vinaigrette, tomato, walnuts, and gorgonzola cheese.

SALUMERIA DA MATTEO

Ask your server how to create your own traditional Italian antipasto plate.

DAL MACELLAIO DEL CORSO

GALLO CACCITORE

Chicken breasts cooked in olive oil, garlic, capers, mushrooms and tomato sauce. Served over a bed of Italian rice pilaf.

VITELLO PICCATA

6 oz of veal scallopine sautéed in white wine sauce with fresh lemon juice and a little butter. Served over a side order of spaghetti pasta.

VITELLO ALLA PARMIGGIANA

Breaded veal scallopine, flash fried, and baked with mozzarella, basil and tomato sauce.

FILLETTO DI BUE GORGONZOLA

Tender, hand carved 8 oz Filet Mignon baked in a puff pastry and served with a garlic, roasted pine nut, and gorgonzola cream sauce.

GAMBERO BALENO

Fresh shrimp with garlic, sun-dried tomatoes, asparagus, white wine and tomato cream sauce. Served over a bed of Italian rice pilaf.

POLLO AMORE

Two chicken breasts sautéed in marsala wine sauce with garlic, mushrooms and cream. Topped with Prosciutto and melted mozzarella cheese and served with Italian rice pilaf.

BISTECCA FIORENTINA MARI E MONTI

16 oz, grilled prime beef T-Bone steak, topped with a grilled, marinated Portobello mushroom and a giant grilled Tiger prawn. Served with a side of red wine porcini mushroom steak sauce.

PESCE DEL GIORNO...market price.

Fish of the day.

ALL ENTREES ARE SERVED ALLA CARTE

PIATTI DI PASTE

GNOCCHI SORRENTINA

Homemade potato and semolina flour dumplings cooked in a pomodoro sauce with mozzarella cheese and fresh basil.

MOSTACCIOLI BOLOGNESE

Mostaccioli pasta tossed with our homemade beef, veal and pork tomato-meat sauce.

SPAGHETTI DEL GOLFO

Fresh jumbo shrimp sautéed in garlic, white wine and marinara sauce; served over spaghetti pasta.

LINGUINE VONGOLE

Linguine pasta cooked in a gulf-style clam sauce made with fresh little neck clams, garlic, olive oil, and either a white wine or tomato sauce.

TAGLIATELLA ALLA TARANTELLA

Fettuccine pasta cooked with our homemade chicken sausage, garlic, fresh asparagus, sun dried tomatoes and a white wine cream sauce.

RAVIOLI MARIA ROSA

Ravioli pasta stuffed with ricotta cheese and spinach, and cooked in a pomodoro sauce with a touch of cream.

PENNE NORCIA

Our homemade Italian sausage, mushrooms, garlic, parmesan cheese, and a tomato cream sauce served over penne pasta.

LINGUINE PUTTANESCA

Linguine cooked with olive oil, garlic, capers, calamata olives, basil, and crushed tomatoes.

TORTELLINI MATTEO'S

Delicious cheese stuffed tortellini in a cream sauce with ham, mushrooms, onion and parmesan cheese.

PENNE ALLA ORTOLANA

Penne pasta sautéed with Portobello mushrooms, onions, spinach, roasted red bell peppers, asparagus, white wine, and a fresh tomato cream sauce.

SIDE DISHES (VEGETABLES SERVE 2)

SAUTEED SPINACH – fresh spinach, garlic, white wine and olive oil

SAUTEED PORTOBELLO MUSHROOMS – marinated Portobellos, garlic, rosemary, wine

SAUTEED GREEN BEANS – Steamed green beans, onion, olive oil, salt/pepper

ASPARAGUS – Chopped asparagus sautéed with prosciutto, white wine and parmesan

PANZERROTTI – Napoleatano potato croquettes, cheesy mashed potatoes flash fried

ITALIAN RICE PILAF – Italian rice with onion, carrot, celery and parmesan cheese

HALF FETTUCINE ALFREDO – Classic fettuccine pasta in a cheese and cream sauce

HALF PENNE MARINARA – Penne noodles tossed with a garlic tomato sauce

HALF CAPELLINI POMODORO – Angel hair with our homemade tomato sauce

HALF ORDER PLAIN NOODLES – Have pasta tossed with the sauce of your entrée

ALL ENTREES ARE SERVED ALLA CARTE * SPLIT ENTRÉE CHARGE IS \$3.50

NO SEPARATE CHECKS FOR PARTIES OVER 10 * 20% GRATUITY ADDED TO PARTIES OF 10 OR MORE

PARTY ROOM AVAILABLE * GIFT CERTIFICATES AVAILABLE * MAKE RESERVATIONS 24 HOURS A DAY ON OUR WEB SITE WWW.MATTEOSINDY.COM