

ANTIPASTI

Calamari Fritti- Lightly battered calamari flash fried and served with tomato sauce and lemon

Olives all'Ascolana- Deep fried green olives stuffed with provolone and veal - served with alfredo dipping sauce

Pizza Margherita- Homemade grilled pizza crust topped with tomato sauce, mozzarella cheese and basil.

Pizza Bolognese- Homemade grilled pizza crust topped with tomato-meat sauce, mozzarella and parmesan cheese.

Insalata Caprese- Stacks of sliced tomato, fresh mozzarella, and basil. Lightly topped with balsamic vinaigrette.

Bruschetta Fresca- Italian crostini topped with tomato, garlic, and basil marinade and melted mozzarella cheese.

Salumeria da Matteo (1 meat/1cheese/1vegetable) - Ask your server for our full menu

Gambero Veneziano (PRIMO)- Large tiger shrimp sautéed in a spicy marinara sauce.

Shrimp Cocktail (PRIMO)- Classic shrimp cocktail served with horseradish sauce.

INSALATE

Insalata della Casa- Mixed greens, tomato, and homemade balsamic vinaigrette.

Insalata Ceasare- Romaine lettuce tossed with croutons and our homemade Ceasar dressing.

Insalata Mediterranea- Mixed greens, tomato, gorgonzola cheese, walnuts and homemade balsamic vinaigrette.

Insalata Giotto- Fresh spinach, onion, gorgonzola, pancetta, oranges and balsamic vinaigrette.

Chopped Salad (Primo)- Chopped cucumber, onion, olive, spinach, feta, tomato, pasta, salami, and Dijon vinaigrette.

Insalata Caprese (PRIMO)- Stacks of sliced tomato, fresh mozzarella, and basil.

PASTA

Gnocchi Sorrentina- Potato and semolina dumplings cooked in a pomodoro sauce with mozzarella and fresh basil.

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

Spaghetti Del Golfo- Jumbo shrimp sautéed in garlic, white wine and marinara sauce; served over spaghetti.

Penne alla Tarantella- Fettuccine cooked with chicken sausage, garlic, fresh asparagus, SDTs, and cream sauce.

Ravioli Maria Rosa- Ravioli stuffed with ricotta cheese and spinach, and cooked in a tomato-cream sauce.

Penne Norcia- Penne pasta with Italian sausage, mushrooms, garlic, parmesan, and a tomato cream sauce.

Linguine Puttanesca- Linguine cooked with olive oil, garlic, capers, kalamata olives, basil, and crushed tomatoes.

Fettuccine Alfredo- Fettuccine pasta in a decadent cream and cheese sauce.

Penne Alfredo with Chicken- Penne pasta in a decadent cream and cheese sauce with sautéed chicken.

Fettuccine Alfredo with Shrimp- Fettuccine pasta in a decadent cream and cheese sauce with sautéed shrimp.

Penne Alfredo with Sausage- Penne pasta in a decadent cream and cheese sauce with sautéed sausage.

Tortellini Matteo's- Cheese stuffed tortellini in a cream sauce with ham, mushrooms, onion and cheese.

Penne Alla Ortolana- Penne with mushrooms, onions, spinach, red bell peppers, asparagus, and tomato-cream sauce.

Penne Pesto- Penne pasta tossed with pesto-cream sauce, pine nuts and parmesan cheese.

Spaghetti Marinara- Spaghetti topped with a garlic tomato sauce.

Linguine Vongole (PRIMO)- Linguine in with fresh little neck clams, garlic, and either a white wine or tomato sauce.

Linguine Frutti di Mare (PRIMO)- Linguine with clams, shrimp, calamari and fish in a marinara sauce.

ENTRÉE

Gallo Caccitore- Chicken cooked in olive oil, garlic, capers, mushrooms and tomato sauce.

Pollo Amore- Chicken breasts sautéed in marsala sauce with mushrooms and topped with Prosciutto and mozzarella.

Pollo Marsala- Chicken sautéed with garlic, mushrooms, marsala wine and cream.

Pollo Piccata- Chicken sautéed with lemon juice, white wine, and butter.

Chicken Parmesean- Lightly breaded fried chicken breasts baked with tomato sauce, basil and mozzarella cheese.

Salmon Petti Rosso- Fresh salmon sautéed with roasted red bell pepper cream sauce.

Veal Piccata (PRIMO)- Veal scallopine sautéed with lemon juice, white wine, and butter.

Veal Marsala (PRIMO)- Veal scallopine sautéed with garlic, mushrooms, marsala wine and cream.

Veal Parmesean (PRIMO)-Lightly breaded fried veal scallopine with tomato sauce, basil and mozzarella cheese.

Gambero Baleno (PRIMO)- Sautéed jumbo shrimp with red bell peppers, asparagus, onion,

Filetto di Blu Gorgonzolla (PRIMO)- 8 oz Filet baked in a puff pastry and served with pine nut/gorgonzola cream sauce.

DOLCE

Tiramisu

Crème Brulee

Bananas Foster (PRIMO)

Panna Cotta

Gianduia

Delizia Limone

Fango Cake