



ANTIPASTI & INSALATE

FRITTO MISTO ITALIANO

Homemade cheese ravioli and Panzerotti (potato croquettes) deep fried. Served with tomato sauce. \$11.50

CALAMARI FRITTI

Lightly battered tender calamari flash-fried. Served with a side of dipping sauce. \$11.25

OLIVE ALL'ASCOLANA

Breaded green olives stuffed with ground veal. Served with white cream dipping sauce. \$9.50

PIZZA DOPPIA

Homemade thin pizza crust topped with your choice of homemade meat-sauce, or Margherita style - tomato, basil and mozzarella cheese. \$13.00

INSALATA GIOTTO

Spinach salad with pancetta, red onion, fresh oranges, gorgonzola cheese and vinaigrette. \$7.95

INSALATA DI CAMPO

Mixed baby greens and tomato tossed in homemade balsamic vinaigrette. \$6.75

INSALATA CAPRESE

Fresh Buffalo mozzarella, basil and tomatoes drizzled with extra virgin olive oil and a light balsamic sauce. \$10.00

BRUSCHETTA FRESCA

Toasted bread topped with diced tomatoes, garlic, basil and melted mozzarella cheese. \$9.50

COCKTAIL DI GAMBERI

Five fresh jumbo shrimps served cold with our horseradish cocktail sauce. \$14.95

INSALATA CEASARE

Romaine lettuce, creamy homemade Caesar dressing and croutons. Add anchovies - \$6.95. Add grilled chicken - \$4.25 / fried calamari - \$5.25

INSALATA MEDITERRANEA

Baby greens with vinaigrette and tomato, topped with walnuts and gorgonzola cheese. \$7.00

SALUMERIA DA MATTEO

Create your own traditional Italian antipasti. CHECK WITH YOUR SERVER FOR DETAILS.

DAL MACELLAIO DEL CORSO

POLLO QUATTRO FORMAGGIO

Two chicken breasts sautéed in olive oil, garlic and creamy four cheese sauce -gorgonzola, provolone, parmesan and mozzarella cheeses-. Served over Italian rice pilaf. \$19.95

VITELLO PICCATO

Tender veal scaloppini sautéed in a delicate white wine-lemon sauce. Served over pasta. \$24.95

VITELLO ALLA PARMIGIANA

Breaded, flash-fried, veal baked with mozzarella, basil and tomato sauce. Served over pasta. \$25.25

FILLETTO DI BUE GORGONZOLA

8oz. Center-Cut Filet Mignon baked in a puff pastry. Served with a side of garlic, roasted pine nut and gorgonzola cream sauce. \$35.00

SCALLOPS VALLE VERDE

Fresh Jumbo U10 sea scallops sautéed in a pesto-cream sauce with sun-dried tomatoes and pancetta crumbles. Served over a bed of Italian rice pilaf. \$33.25

POLLO AMORE

Two chicken breasts sautéed in Marsala wine sauce with garlic, mushrooms and cream. Topped with Prosciutto and melted mozzarella cheese. Served over Italian rice pilaf. \$22.75

PIATTI DI PASTE

RONDELLI DI SPINACI E RICOTTA

Homemade pasta sheet stuffed with spinach and ricotta cheese. Served in a white cream sauce. \$17.50

GNOCCHI SORRENTINA

Homemade potato and semolina flour dumplings cooked in a Pomodoro sauce with mozzarella cheese. \$17.50

MOSTACCIOLI BOLOGNESE

Mostaccioli pasta tossed with our homemade tomato-meat sauce. \$17.00

SPAGHETTI DEL GOLFO

Fresh jumbo shrimp sautéed in garlic, white wine and marinara sauce. Served over spaghetti pasta. \$18.50

LINGUINE FRUTTI DI MARE

Linguine pasta cooked in a gulf-style sauce -fresh little neck clams, U10 sea scallops, shrimp, garlic, extra virgin olive oil, and marinara sauce. \$28.75

TAGLIATELLA ALLA TARANTELLA

Fettuccine pasta cooked with our homemade chicken sausage, garlic, fresh asparagus, sun dried tomatoes and a white wine cream sauce. \$17.50

RAVIOLI MARIA ROSA

Ravioli stuffed with spinach and ricotta cheese, cooked in a light tomato-cream sauce. \$16.00

PENNE NORCIA

Our homemade Italian sausage, mushrooms, garlic, parmesan cheese and tomato cream sauce. Served over penne pasta. \$17.50

TORTELLINI MATTEO'S

Cheese stuffed Tortellini pasta. Served over a creamy sauce with ham, mushrooms, onion and parmesan cheese. \$19.00

PENNE ALLA ORTOLANA

Penne pasta sautéed with Portobello mushrooms, onions, spinach, roasted red bell peppers, asparagus and white wine. Served with a fresh tomato cream sauce. \$17.75

SIDE DISHES

SAUTEED SPINACH - Fresh spinach, garlic, white wine and olive oil. \$7.00

SAUTEED PORTOBELLO MUSHROOMS - Portobello mushrooms, garlic, rosemary and white wine. \$8.00

SAUTEED GREEN BEANS - Steamed green beans, onion, olive oil, salt and pepper. \$5.00

ASPARAGUS - Sautéed asparagus with onions, prosciutto, white wine and parmesan cheese. \$7.00

PANZERROTTI - Napolitano potato croquettes. \$7.00

DOLCI

TIRAMISU - Ladyfingers dipped in espresso coffee and Kahlua, and layered with chocolate and sweet Mascarpone cheese.

PANNA COTTA - Vanilla flavored Italian custard topped with raspberry reduction sauce.

NEW YORK CHEESECAKE - Creamy Cheesecake on a Graham cracker crust and your choice of topping (chocolate, raspberry, or blackberry sauce)

DELIZIA LIMONE - Ladyfingers dipped in limoncello, and layered with vanilla lemon pastry cream.

CRÈME BRULEE - Rich custard flavored with a touch of Marsala Wine and vanilla. Caramelized tableside.

FANGO CAKE - A warm decadent chocolate lovers cake with walnuts and melted marshmallow topping. Served with a scoop of vanilla ice cream.

CANNOLI - Crispy baked shell filled with chocolate chip cream.

***ALL ENTREES ARE SERVED A LA CARTE * SPLIT ENTRÉE CHARGE IS \$ 3.50
20% GRATUITY ADDED TO PARTIES OF SIX OR MORE***

***HOST YOUR FAMILY OR BUSINESS GATHERING
AT OUR PRIVATE DINING ROOM
CATERING SERVICE AVAILABLE***