

PRIMI PIATTI

FRITTO MISTO ITALIANO

Homemade cheese ravioli and Panzerotti (potato croquettes) deep fried. Served with tomato sauce. 12.50

CALAMARI FRITTI

Lightly battered tender calamari flash fried. Served with a side of dipping sauce. 13.50

OLIVE ALL'ASCOLANA

Breaded green olives stuffed with ground veal. Served with white cream dipping sauce. 13.50

PIZZA DOPPIA

Homemade thin pizza crust topped with your choice of homemade meat-sauce, or Margherita style - tomato, basil, and mozzarella cheese. 15.50

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. 7.00

INSALATA CAPRESE

Fresh Buffalo mozzarella cheese, basil and tomatoes drizzled with extra virgin olive oil and a light balsamic sauce. 12.00

BRUSCHETTA FRESCA

Toasted bread topped with diced tomatoes, garlic, basil, and melted mozzarella cheese. 10.75

COCKTAIL DI GAMBERI

Fresh jumbo shrimps served cold with our horseradish cocktail sauce. 16.50

INSALATA CEASARE

Romaine lettuce, creamy homemade Caesar dressing and croutons. 7.50 Add anchovies. 2.50 Add grilled chicken. 5.50 / fried calamari. 6.50

INSALATA MEDITERRANEA

Baby greens with vinaigrette and tomato, topped with walnuts and gorgonzola cheese. 7.50

SALUMERIA DA MATTEO

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

PIATTI PRINCIPALI

POLLO QUATTRO FORMAGGI

Chicken breast sautéed in olive oil, garlic and creamy four cheese sauce (Gorgonzola, provolone, parmesan, and mozzarella). Served over Italian rice pilaf. 24.00

VITELLO PICCATA

Tender veal scaloppini sautéed in a delicate white wine-lemon sauce with capers. Served over pasta. 28.00

VITELLO ALLA PARMIGIANA

Tender veal breaded, flash-fried, baked with mozzarella, basil, and tomato sauce. Served over pasta. 27.50

FILETTO DI BLU GORGONZOLA

8 oz. Center-Cut Filet Mignon baked in a puff pastry. Served with a side of asparagus, roasted pine nut, and gorgonzola cream sauce. 45.00

SCALLOPS VALLE VERDE

Fresh Jumbo U10 sea scallops sautéed in a pesto-cream sauce with diced tomatoes and pancetta crumbles. Served over a bed of Italian rice pilaf. 33.50

POLLO AMORE

Chicken breasts sautéed in Marsala wine sauce with garlic, mushrooms, and cream. Topped with Prosciutto and melted mozzarella cheese. Served over Italian rice pilaf. 24.50

POLLO ALLA PARMIGIANA

Chicken breast breaded, flash fried, baked with mozzarella, basil and tomato sauce. Served over pasta. 23.95

SALMON LIMONE

Salmon sautéed in a delicate white wine-lemon sauce with capers. Served over Linguine pasta. 24.50

PIATTI DI PASTA

RONDELLI DI SPINACI E RICOTTA

Homemade pasta sheet stuffed with spinach and ricotta cheese. Served in a white cream sauce. 18.95

GNOCCHI SORRENTINA

Homemade potato and semolina flour dumplings cooked in a Pomodoro sauce with mozzarella cheese. 18.95

MOSTACCIOLI BOLOGNESE

Mostaccioli pasta tossed with our homemade tomato-meat sauce. 20.95

SPAGHETTI DEL GOLFO

Fresh jumbo shrimp sautéed in garlic, white wine, and marinara sauce. Served over spaghetti pasta. 24.95

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. 33.50

TAGLIATELLA ALLA TARANTELLA

Fettuccine pasta cooked with our homemade chicken sausage, garlic, fresh asparagus, sun dried tomatoes and a white wine cream sauce. 22.50

RAVIOLI MARIA ROSA

Ravioli stuffed with spinach and ricotta cheese, cooked in a light tomato-cream sauce. 18.50

PENNE NORCIA

Our homemade Italian sausage, mushrooms, garlic, parmesan cheese and tomato cream sauce. Served over penne pasta. 22.50

TORTELLINI MATTEO'S

Cheese stuffed Tortellini pasta. Served over a creamy sauce with ham, mushrooms, onion, and parmesan cheese. 22.95

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. 20.95

LINGUINE VONGOLE

Fresh little neck clams sautéed in olive oil, garlic, and white wine sauce. 23.50

CONTORNO

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

SAUTEED PORTOBELLO MUSHROOMS - Portobello mushrooms, garlic, rosemary, and white wine. 7.00

SAUTEED GREEN BEANS - Steamed green beans and onions sautéed in olive oil. 6.00

ASPARAGUS - Sautéed asparagus with onions, prosciutto, white wine, and parmesan cheese. 8.00

PANZERROTTI - Napolitano potato croquettes. 6.00

ALL ENTREES ARE SERVED A LA CARTE * 20% GRATUITY ADDED TO PARTIES OF SIX OR MORE

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