

DAL BAR

Reds	GL	BTL
Collegiata, Montepulciano	9	33
Governo, Chianti	11	39
Cesari, Jùsto	11	39
Tombacco, Aglianico	11	39
Dogajolo, Red	12	41
Massimo Rivetti, Barbera	11	39
Alexis Soyer, Pinot Noir	11	39
Dante, Cabernet	9	35
Rare Black, Red Blend	9	34
Almarada, Malbec	11	39
Red Sangria	11	39
Viberti La Gemella, Barbera		43
• Soft & supple, vibrant fruit flavors, featuring notes of cherry, raspberry, and plum		
William Kavney, Cabernet		45
• Full-bodied and robust, with notes of black current & black cherries		
San Matteo, Barolo		70
• Notes of cherry, plum, leather, & tobacco with a nice dry finish		
Massimo Rivetti, Barbaresco		80
• Elegant and refined with aromas of rose, cherry, and subtle spice. Notes of red fruit, licorice, and earthy undertones		
Podere LaVigna, Brunello Di Montalcino		90
• Full-bodied and complex, with notes of dark fruit, spice, and leather		
Whites	GL	BTL
Collegiata, Frascati	9	33
Cantina Tollo, Pinot Grigio	9	33
Dogajolo, Rose	12	42
Dogajolo White	12	42
Villabella, Soave Classico	11	40
Pikorua, Savignon Blanc	12	42
Dante, Chardonnay	11	35
Wildblumen, Riesling	9	33
White Sangria	11	39
Piccolo, Gavi di Gavi		36
• Flavors of citrus fruits (lemon, lime), green apple, pear, and sometimes subtle floral notes & has a mineral undertone		

Dogajolo Wine Flight	18
• 3 oz each of Red, White & Rose	

Sparkling	GL	BTL
Mia Cantina, Prosecco	9	35
Moscado D'Asti	11	39

Draft:	Bottles:
Miller Lite 6	Michelob Ultra 6
Peroni 7	Great Lakes Dortmunder Gold 6
DownEast Blackberry 7	Sam Adams Boston Lager 6
Great Lakes Seasonal 7	Voodoo Ranger IPA 6
Great Lakes MidWest IPA 7	Stella 6
Blue Moon Belgium White 6	N/A Italian Pilsner 5

SPECIALTY COCKTAILS

New Fashioned - Maker's Mark, orange bitters, brown sugar simple syrup, Luxardo, rocks	12
Mulo Italiano - Tito's Vodka, Limoncello, ginger beer, lemon, rocks	12
Raspberry Bourbon Smash - Bulleit, Chambord, orange bitters, ginger ale, rocks	12
Four Roses Sidecar - Four Roses Bourbon, Grand Marnier, shaken with lemon, orange twist, up	13
Italian Margarita - Jose Cuervo Especial, Amaretto, orange juice, lime juice, rocks	12
Seasonal Sangria	13
Seasonal Mojito	12

Dream it, We'll Make it: Describe your ideal cocktail & our bartenders will bring it to life

Menu prices reflect credit card payments. When paying with cash a 4% discount will be applied



Matteo's 3.0 was established in November 2024 with new owners Craig, Deserai, Daniel, and Jessica. As proud residents of Olmsted Falls with children in the local school system, we are deeply invested in our community. We are committed to providing a welcoming and family-friendly dining experience while serving delicious, authentic Italian food made with the freshest ingredients. We look forward to supporting local businesses and becoming an active part of the Olmsted Falls community.

Saluté!

OUR TOMATOES...

At Matteo's, we believe in using only the finest ingredients. That's why we proudly use the exceptional flavor of Stanislaus Family Farm tomatoes in every sauce we make. Grown with love and picked at their peak ripeness, these tomatoes burst with rich flavor. From our homemade marinara to our bolognese, you'll taste the difference. Come experience the Stanislaus tomatoes at Matteo's.

ANTIPASTI

Homemade Meatballs - Tony's famous Meatballs with fresh Basil, Ricotta, Parmesan & Toast Points	15
Stuffed Peppers - Sausage & Ricotta stuffed Banana Peppers	15
Burrata Board - (GFA) Burrata, Prosciutto, Roasted Tomatoes, Grilled Bread, Pesto & Olives	16
Tuscan Calamari - Fried Calamari, with Olives, Banana Pepper Rings & Artichokes	16
Mussels - (GFA) Choice of White Wine & Garlic or Red Sauce, served with Toast Points	16
Stuffed Mushrooms - Crab stuffed Button Mushrooms with White Wine Sauce & Romano cheese	15
Arancini - Sicilian Fried Rice Balls served with an Italian Flag of Sauces	14
Crab Cakes - Pan Seared with Lemon Aioli & garnished with Mixed Greens & Roasted Tomatoes	17
Fried Artichokes - Panko Breaded Artichoke quarters Served with a Sweet Pepper Aioli	14
Wild Mushroom Flatbread - (GFA) Roasted Mushrooms, Herb Butter, Fresh Mozzarella, Parmesan, Arugula & drizzled with Truffle Oil	17
Fig & Pig Flatbread - (GFA) Fig Jam, Prosciutto & Goat Cheese drizzled with a Balsamic Reduction	17
Margherita Flatbread - (GFA) Roasted Tomatoes, Fresh Basil & Fresh Mozzarella drizzled with a Balsamic Reduction	17
BYO Flatbread (GFA)	15
Additional 2.5/topping: pepperoni, meatballs, sausage, onion, mushroom, bell peppers, olives, tomatoes, spinach, roasted garlic, bacon, ricotta cheese, peperoncini, chicken	

ZUPPA & INSALADA

(Add Chicken 8/ Shrimp 10/ Salmon 12)

Wedding Soup - Chef's special with Chicken, Meatballs, Escarole, Napa Cabbage & Pastina	6/8
Soup of the Day - Please ask your server for today's offering	6/8
House - (GF) Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Pepperoni, Provolone Cheese	8/13
Caesar - (GFA) Romaine Hearts, House-made Croutons, Romano Cheese, tossed in Caesar dressing	9/14
Arugula - (GF) Fresh Arugula, Feta Cheese, Grape Tomatoes, Candied Walnuts, Sun Dried Cranberries, Red Onion, Balsamic Vinaigrette	12/14
Caprese - (GF) Vine Ripe Tomato, Fresh Basil, Fresh Mozzarella, Olive Oil & Balsamic Reduction	12/14

Please inform your server of any food allergies at your table

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of Food Borne Illness.

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PIATTI PRINCIPALI

Spaghetti & Meatballs - Homemade Meatballs or Italian Sausage in our House Marinara over Spaghetti	21
Five Layer Lasagna - Sheets of Fresh Pasta, Mini Meatballs, House Marinara, Provolone Cheese, Baked	23
Gnocchi - Choice of Blush Sauce or Gorgonzola Cream Sauce with Basil Oil	19
Italian Mac n Cheese - Cavatelli Pasta, Spinach & Artichokes with Fontina, Gouda & Romano Cheeses, Baked and topped with Bacon	19
Bolognese - (GFA) Creamy Meat Sauce made with Veal, Pork & Beef over Rigatoni	23
Ravioli - Meat or Cheese Ravioli served with House Marinara	21
Lobster Ravioli - Ravioli filled with Ricotta Cheese, Lobster Meat, Fresh Herbs in a Lobster Sherry Cream Sauce	27
Carbonara - Sautéed Pancetta, Red Onion, Sweet Peas, Cracked Black Pepper & Shaved Parmesan served over Bucatini	23
Sicilian Pasta - Sautéed Sausage, Red Onion, & Spinach in a Creamy Blush Sauce over Rigatoni	23
Seafood Puttanesca - (GFA) Sautéed Shrimp, Mussels, Scallops, Garlic, Capers, Artichokes & Olives in a Spicy Marinara served over Angel Hair	28
Shrimp Scampi - Sautéed Shrimp, Garlic & Capers in a White Wine Butter Sauce with Toasted Bread Crumbs served over Bucatini	25
Fettuccini Alfredo - Creamy Three Cheese White Sauce with Broccoli served over Fettuccini	21
Veggie Pasta - (GFA) Garlic, Cherry Tomatoes, Artichoke & Spinach in an Aglio E Olio Sauce served over Angel Hair	21
Lemon Chicken - Lightly coated in Egg, sautéed in Lemon Butter Sauce, served over Bucatini	26
Parmigiana - Breaded Chicken or Veal (+4), topped with Fresh Tomatoes, Ricotta, Provolone & House Marinara served with Spaghetti	28
Eggplant Napoleon - (GFA) Breaded Eggplant topped with Fresh Mozzarella, Ricotta, Sliced Tomatoes & our House Marinara served with Angel Hair	25
Chicken Matteo - Breaded Chicken, Romano Cheese, Tomatoes, Asparagus, Sherry Wine Sauce, served with Mashed Potatoes	27
Chicken Marsala - Breaded Chicken, Mushrooms & Marsala Wine Sauce, served over Bucatini	26
Tuscan Strip Steak - (GFA) NY Strip Steak topped with Pesto, Fresh Mozzarella an Arugula & Fire Roasted Tomato Salad served with Parmesan Redskin Potatoes and drizzled with a Balsamic Reduction	32
Veal Saltimbocca - Breaded Veal topped with Prosciutto, Roasted Tomatoes & Fresh Mozzarella with a Wild Mushroom Marsala Sauce served with Mashed Potatoes	33
Lemon Salmon - Sautéed Salmon with Lemon Butter Sauce served with Asparagus & Mixed Veggies	29
Costoletta di Maiale - Stuffed Pork Chop with Mascarpone, Roasted Tomatoes, Sausage & Cannellini Beans over Braised Escarole topped with a Sweet Marsala Butter	31
Grilled Chicken Puttanesca (GF) - Marinated Grilled Chicken, Grilled Asparagus, Roasted Tomato & Wild Mushrooms topped with Puttanesca Sauce	23
Grilled Parmesan (GF) - Grilled local Eggplant or Chicken, Sautéed Spinach, Melted Provolone Cheese, Gluten Free Penne with House Marinara	23

GFA - Gluten Friendly Accomodation Available

Wine & Beer Pairings:

Ask your server for expert recommendations