

Matteo's Italian Restaurant

Lunch Menu

Starters

Homemade Meatballs	\$14.00
Two meatballs with peppers and onions, house red sauce and garlic bread.	
Sausage Stuffed Peppers	\$15.00
Hungarian peppers stuffed with Italian sausage, provolone cheese and house red sauce.	
Zucchini Frites	\$12.00
Battered and fried zucchini fries with basil aioli sauce.	
Sicilian Calamari	\$15.00
Sautéed or lightly fried calamari with homemade marinara sauce.	
Mussels	\$14.00
Mussels with red wine or lemon garlic butter sauce	
Baked Bruschetta	\$14.00
Asiago ciabatta bread, garlic, olive oil, tomatoes, peppers, onions, provolone, balsamic	
Brussel Sprouts	\$14.00
Pancetta, shallots and parmesan cheese	
Mozzalluna	\$14.00
Fresh mozzarella, breaded and fried, served with marinara sauce	
Matteo's Italian Pizza	\$14.00
Toppings - addtional 2.50 a topping. Meatballs, pepperoni, sausage, onions, mushrooms, peppers, olives, tomatoes, spinach, anchovies, roasted garlic, bacon, capicola, prosciutto, pancetta, ricotta cheese, wild mushrooms, artichokes, pepperoncini, sun-dried tomatoes, smoked chicken, gorgonzola cheese	

Soup and Salads

(ADD CHICKEN \$7, SHRIMP \$9 AND SALMON \$11 TO ANY SALAD)

Wedding Soup	\$5.00/\$7.00
Chef's special with chicken, meatballs, escarole, napa cabbage, pastina	
House Salad	\$6.50/\$11.50
Mixed greens, heirloom grape tomatoes, cucumber, red onion, pepperoni, provolone cheese.	
Caprese Salad	\$10.50/\$12.50
Fresh tomatoes, creamy fresh mozzarella, basil, virgin olive oil, balsamic reduction	
Antipasto	\$11.50/\$15.50
Mixed greens, salami, capicola, pepperoni, red peppers, pepperoncini, olives, provolone cheese	
Gorgonzola Wedge	\$10.50/\$12.50
Iceberg lettuce, bacon, shallots, cherry tomatoes, onions, gorgonzola cheese	
Caesar	\$8.00/\$12.50
Romaine hearts, homemade croutons, romano cheese, special caesar dressing	
Arugula Salad	\$10.50/\$12.50
Fresh arugula, crumbled goat cheese, cherry tomatoes, candied walnuts, raisins, red onion, balsamic vinaigrette	
Signature Salad	\$10.50/\$12.50
Mixed greens, candied walnuts, raisins, tomatoes, red onion, provolone cheese	
Grilled Romaine	\$10.50/\$13.50
Heirloom tomatoes, gorgonzola cheese, balsamic vinaigrette dressing	
California Beet Salad	\$11.50
Goat cheese, toasted pistachios, basil dressing	

OUR HOUSE RED SAUCE CONTAINS MEAT. **CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLSH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

Matteo's Italian Restaurant

Lunch Menu

Pasta

Pasta and Meatballs	\$17.50
Meatballs or sausage in our house red sauce with your choice of pasta.	
Five layer Lasagna	\$16.50
Sheets of fresh pasta, mini meatballs, house red sauce, provolone cheese, baked	
Ravioli	\$15.50
Your choice of homemade meat or cheese ravioli, red sauce	
Gnocchi	\$15.50
Choice of blush sauce or gorgonzola cream sauce with basil oil	
Italian Mac-n-Cheese	\$15.50
Cavatappi pasta, spinach, artichokes, fontina, gouda and romano cheese, baked and topped with bacon and tomatoes	
Fetticine Alfredo	\$15.50
Fettuccine, creamy three cheese white sauce, broccoli	
Shrimp Matteo	\$16.50
Sautéed shrimp, garlic, tomatoes, capers, white wine and lemon butter sauce over linguini.	

Specialty Dishes

Lemon Chicken	\$16.50
Lightly coated in egg, sautéed in lemon butter sauce, served with linguini.	
Parmagiana	\$17.00
Your choice of breaded chicken, eggplant or veal, topped with roma tomatoes and marinara sauce. Baked with provolone cheese served with spaghetti.	
Marsala	\$17.00
Thinly sliced chicken medallions and mushrooms in marsala wine sauce over linguine.	
Tuscan Sausage Pasta	\$17.00
Italian sausage, tomatoes and baby spinach in a tomato cream sauce served with penne noodles.	
Bolognese	\$19.00
Homemade beef brisket bolognese sauce with tomatoes and fresh herbs over pappardelle pasta.	
Chicken Pomodoro	\$17.00
Grilled chicken and roasted tomatoes with garlic and olive oil white wine sauce topped with fresh basil served with penne noodles.	
Salmon Pasta	\$19.00
Sautéed salmon, wild mushrooms and sweet peas in a white wine tomato cream sauce topped with leeks and served over linguine.	

Gluten Free

Grilled Chicken	\$22.00
Marinated grilled chicken, mixed roasted vegetables. tomato basil salad	
Grilled Eggplant Parmagiana	\$21.00
Grilled local eggplant, sautéed spinach, melted provolone cheese, gluten free penne with house marinara	

Vegan

Vegan Pesto Zoodles	\$19.00
Zucchini noodles, basil, garlic, pesto, tomatoes, lemon juice	
Eggplant Caponata	\$19.00
Diced eggplant, onions, celery, tomato, green olives, white wine, grilled garlic ciabatta bread	