

Matteos Italian Restaurant

Dinner 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	
Mac N Cheese Lollipops	\$14.00
Mac-n-cheese, breaded, fried, with spicy ranch dressing	
Shrimp Limoncello Bruschetta	\$15.00
Grilled shrimp, garlic crostini, asiago spread, limoncello glaze	
Stuffed Mushrooms	\$15.00
Button mushrooms, blue crab, white wine sauce, romano cheese	
Matteo's Italian Pizza	\$14.00
Toppings - additional 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 Salad

(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.	
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.

Specialty Dinners

Lemon Chicken	\$24.50
Lightly coated in egg, sautéed in lemon butter sauce, served with linguini	
Parmagiana	\$27.50
Your choice of breaded chicken, eggplant or veal, topped with roma tomatoes and marinara sauce. Baked with provolone cheese and served with spaghetti.	
Chicken Matteo	\$25.50
Breaded, romano cheese, tomatoes, asparagus, lobster sherry sauce, served with mashed potatoes	
Chicken Marsala	\$24.50
Chicken medallions, mushrooms, marsala, wine sauce, served with linguini	
Veal Florentine	\$27.50
Breaded veal, spinach, roma tomato, served with fettuccini alfredo	
Maiale	\$31.00
Slow roasted pork shank, red wine sauce, mashed potatoes, mixed vegetables	
Cacciatore	\$25.50
Veal, chicken, sausage, peppers, onions, mushrooms over linguine	
Steak Gorgonzola	\$31.00
Strip steak, encrusted with gorgonzola cheese, balsamic glaze, served with garlic mashed potatoes	
Tomahawk Pork Chop	\$31.00
Long bone breaded pork chop, pan roasted with a cognac mustard sauce, served with garlic mashed potatoes	
Lemon Salmone	\$28.00
Sautéed salmon, lemon butter sauce, asparagus, served with mixed vegetables	
Grouper Francaise	\$29.00
Egg battered grouper, lemon caper butter, with risotto and asparagus	
Seared Scallops	\$29.00
Jumbo scallops pan-seared in lobster sherry sauce, served over linguini	

Pasta

Spaghetti and Meatballs	\$19.50
Meatballs or sausage with your choice of pasta	
Five Layer Lasagna	\$22.00
Sheets of fresh pasta, mini meatballs, house red sauce, provolone cheese, baked	
Manicotti	\$20.00
Pasta stuffed with ricotta, parmesan, romano, asiago cheese, marinara sauce	
Ravioli	\$20.00
Your choice of homemade meat or cheese ravioli, red sauce	
Gnocchi	\$20.00
Choice of blush sauce or gorgonzola cream sauce with basil oil	
Italian Mac N Cheese	\$18.00
Cavatappi pasta, spinach, artichokes, fontina, gouda and romano cheese, baked and topped with bacon and tomatoes	
Fettuccine Alfredo	\$20.00
fettuccine, creamy three cheese white sauce, broccoli	
Lobster Ravioli	\$26.00
Ravioli filled with ricotta cheese, lobster meat, fresh herbs, lobster sherry cream sauce	
Seafood Pasta	\$27.00
Shrimp, mussels, calamari, spicy red wine or white wine sauce over linguini	
Shrimp Matteo	\$24.00
Sautéed shrimp, garlic, tomatoes, capers, white wine and lemon butter sauce over linguini	
Gluten Free - Grilled Chicken	\$21.00
Marinated grilled chicken, mixed roasted vegetables, tomato basil salsa	
Gluten Free - Grilled Eggplant Parmigiana	\$21.00
Grilled local eggplant, sautéed spinach, melted provolone cheese, gluten free penne with house marinara	