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Matteo's Homemade Meatballs7	
Two meatballs with peppers and onions in red	

sauce, provolone cheese, and garlic bread.

Meatball Sliders 9

Four sliders with homemade meatballs topped with red sauce, basil and provolone cheese on a toasted asiago roll.

Sausage Stuffed Peppers......10

Two Hungarian peppers stuffed with fresh ground Italian sausage, melted provolone cheese, and marinara sauce.

Meatballs And Sausage......9

Homemade meatballs and mild Italian sausage topped with roasted peppers and onions in our red sauce, garnished with provolone cheese.

Sautéed or lightly fried calamari marinated in olive oil, garlic, and special seasonings.

A bowl of simmered mussels and clams with your choice of red wine marinara or lemon aarlic butter sauce.

Baked Bruschetta......7

Asiago ciabatta bread topped with garlic, olive oil, tomatoes, peppers and baked with provolone cheese.

Blue Crab Stuffed Shrimp......12

Two breaded, pan fried jumbo shrimp stuffed with Blue Crab, finished with blood orange puree, over mixed greens.

Sicilian Calamari 10 Stuffed Mushrooms 12

Portabellini Mushroom caps stuffed with blue crab in a garlic-white wine sauce, finished with romano cheese.

Zucchini Frites......8

Lightly battered and fried zucchini with a basil aioli.

shallots, and parmesan cheese.

Two petite chops with a balsamic glaze.

Lunch - Add a side salad or cup of soup to an appetizer to make a meal 2

Salad & Soup

Mixed greens with candied walnuts, craisins, tomatoes, red onion and provolone cheese.

Antipasto 8/12

Mixed greens topped with salami, capicola, pepperoni, red peppers, pepperoncini, black olives and provolone cheese.

Romaine hearts, house-made croutons, romano cheese, with Matteo's Caesar dressing.

Gorgonzola Wedge......9

lceberg lettuce with bacon, shallots, cherry tomato, onion, and gorgonzola cheese.

Mixed greens with red grapes, candied walnuts, Bermuda onions, gorgonzola cheese and grilled smoked chicken breast.

Grilled Romaine lettuce with shrimp, heirloom tomatoes, gorgonzola cheese, and balsamic vinaigrette.

Mixed greens, heirloom grape tomatoes, cucumber, red onion, pepperoni, and provolone cheese.

Add to any salad: chicken 3, steak/shrimp/salmon 6

Chef's Specialty Wedding Soup - Chicken, meatballs, escarole, Napa cabbage and pastina.

Soup is an Italian staple and here at Matteo's we always have a homemade soup brewing in the kitchen. Ask your server what special soup is on for today.

Lunch - Add a cup of soup to any salad 2

Pizzas are medium crust with homemade red sauce, provolone cheese and oregano.

Traditional plain cheese pizza with red sauce and provolone cheese.

Standard Toppings 1.25 Per

Meatballs, pepperoni, sausage, onions, mushrooms, green/red/yellow peppers, black/green olives, tomatoes, spinach, anchovies, sardines, roasted garlic, bacon.

Premium Toppings......

Capicola, prosciutto, pancetta, ricotta cheese, wild mushrooms, artichokes, pepperoncini, sun dried tomatoes, smoked chicken, gorgonzola.

Specially Pizzas

Mediterranean14 Alfredo sauce, roasted red peppers, spinach, chicken, basil, and provolone cheese.

provolone cheese.

Bianco 12 Oil and garlic sauce, basil, oregano, sundried tomatoes, and provolone cheese.

Sausage, pepperoni, mushrooms, onions, green peppers, and provolone cheese.

Fruiti di Mar......15

Shrimp, scallops, spinach, tomato, lobster sherry sauce, and provolone cheese.

Lunch - Add a cup of soup or side salad to any pizza 2

Sandwiches

Served with your choice of cup of soup, pasta salad, seasonal veggies or Matteo's fries.

Mama's Meatball Sandwich9

House-made meatballs served on a ciabatta loaf smothered in red sauce, provolone cheese and baked until golden brown.

Mild Italian Sausage served on a ciabatta loaf smothered in red sauce. topped and provolone cheese and baked until golden brown.

Sautéed chicken breast served on a ciabatta roll smothered in red sauce and topped with melted provolone cheese.

Crisp bacon, fresh basil and heirloom tomato with mayonnaise on focaccia loaf.

Grilled eggplant on focaccia bread with spinach, basil, and shredded provolone cheese, then topped with red sauce.

Fresh lightly breaded veal on focaccia bread topped with red sauce, parmigiana cheese, and toasted to perfection.

pepperoni, and provolone cheese with a touch of red sauce and served on a ciabatta loaf.

Caprese Sandwich9 Heirloom mix of tomatoes, sliced fresh buffalo mozzarella and basil aoli on tomato focaccia bread.



Specialty Dishes

All specialty dishes come with cup of soup or side salad and one of the following sides: pasta, garlic mashed potatoes, broccoli, seasonal veggies or machand-cheese, except those items with specific sides marked with**

or mac-and-cheese, except those items with specific sides marked with**.
Lemon Chicken Chicken breast lightly coated in egg and sautéed in a lemon butter sauce. 16
Chicken Parmigiana
Pollo Matteo's Chicken breast dipped in romano cheese, sautéed with tomatoes, asparagus and topped with a lobster sherry sauce.
Chicken Involtino Chicken breast stuffed with prosciutto, asiago cheese, and fresh basil, then baked in a homemade red sauce.
Chicken Saltimbocca Sautéed chicken breast medallions with prosciutto, sage, provolone cheese, and a white wine black pepper sauce.
Veal Matteo's Lightly breaded veal covered with a touch of red sauce, topped with a thin slice of eggplant and roma tomatoes, then baked with provolone cheese.
Veal Parmigiana
Eggplant Parmigiana
Sausage/Veal/Chicken Cacciatore** Fresh mild sausage, veal and chicken breast, sautéed with onions, peppers, and mushrooms in a light blush sauce, served over linguini.
New York Strip Steak Pizziola
Steak Gorgonzola
Long Bone Veal Chop** Pan seared 8 oz. veal chop, balsamic glazed, with roasted garlic mashed potatoes, and seasonal vegetables.
Stuffed Pork Chop A 9 oz. long bone pork chop stuffed with sausage and Romano cheese, and finished with a tomato basil butter sauce, spaghetti-cut zucchini and summer squash.
Salmon Sicily
Sea Bass Diablo Australian Barramundi with tri-color bell peppers in a spicy Pinot Grigio sauce, on a bed of braised escarole.
Cioppino**

Sea scallops, middle-neck clams, cod, and mussels in a tomato broth,

served with garlic rubbed ciabatta bread.

Pasta

All pasta dishes come with a cup of soup or side salad.

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Spaghetti and Meatballs	3
Five Layer Lasagna	
Ravioli1 Your choice of homemade meat stuffed ravioli or cheese ravioli, topped with red sauce.	4
Ravioli Ortaggio1 Spinach and tomato ravioli stuffed with zucchini, carrots, eggplant, spinach and basil, in a garlic and sage butter sauce.	
Gnocchi 1 Potato dumplings in Matteo's blush sauce.	5
Gnocchi Gorgonzola1 Potato dumplings in a gorgonzola cream sauce, finished with basil oil.	5
Italian Mac-N-Cheese	2
Mama's Cavatelli 1 Homemade little pasta dumplings tossed in your choice of sauce.	4

Fettuccine Alfredo______15

...19

....18

Fettuccine served with a creamy three cheese white sauce and broccoli.

Seafood Pasta

Shrimp, scallops, mussels and calamari tossed with your choice of spicy red wine tomato sauce or white wine sauce served over linguini.

Pasta Calamari

Our signature lightly fried calamari tossed with banana peppers, tomatoes and fresh basil on a bed of angel hair in a aglio-e-olio sauce.

Shrimp Matteo's

Shrimp sautéed with garlic, tomatoes and capers in a white wine and lemon butter sauce, served over linguini.

Add to any of the above items, meatball, meat sauce or sausage 1.95

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

House red sauce contains meat.

Small Plates

 ${\it Smaller portions of our favorite \ dishes \ come \ with \ a \ cup \ of \ soup \ or \ side \ salad.}$

Lemon Chicken	2
Chicken Parmesan	2
Eggplant Parmesan	2
Ravioli	2
Five Layer Lasagna	2

A service charge of 20% will be added to parties of 8 or more.

Ask a Matteo's team member about our incredible desserts and Kid's menu.