

to start

cavolonero – tuscan kale, ricotta salata, crostini crumbs, red wine vinegar, hazelnuts **or**

seppia – plancha grilled baby calamari, calabrian pepper crema, red onions, celery, pickles

pasta

mandilli di seta – handkerchief egg pasta, almond basil pesto, ligurian extra virgin olive oil

or
garganelli – english pea scented pasta, truffle butter poached lobster, braised leeks, fennel

sea & land

livornese – roasted sea bass, cauliflower purée, plum tomatoes, onions, capers, olives

or

pollo – pan roasted mary's half chicken, couscous, reggiano cream, black garlic sauce

or

porchetta – slow roasted pork belly, sautéed onions, carrots, celery, fennel, aromatic herb oil

dessert (for two)

cannoli siciliani – homemade shells, ricotta filling, orange marmalade, pistachio or tiramisu – chocolate cake, mascarpone cream, espresso anglaise

Beverages are not included in the package price. Guests will have the option to add during the dining experience and pay directly to the restaurant.

matteo's ristorante italiano at the Venetian Resort...Think Italian...