

## PIZZE - WOOD BURNING OVEN

*Our oven was made in Naples, Italy, where the first pizza was made for Queen Margherita of Savoy in 1889! We burn Oak wood in the oven which reaches a temperature of over 900°F and cooks our hand tossed pizzas in under 90 seconds. Hail to the Regina!  
(Gluten Free crust - add \$2)*

### ROSSE - "WITH TOMATO SAUCE"

#### Regina Margherita 16

San Marzano tomato sauce, basil, fresh mozzarella cheese & EVO.

#### Carnivora 17

San Marzano tomato sauce, fresh mozzarella, basil, ham, Italian fennel sausage & spicy Calabrese salami

#### Marinara 16

San Marzano tomato sauce, basil, garlic, oregano, kalamata olives, anchovy and EVO.

#### Salsiccia 16

San Marzano tomato sauce, fresh mozzarella, basil & Italian fennel sausage.

#### Primavera 16

San Marzano tomato sauce, fresh mozzarella, grilled vegetables and EVO.

#### Quattro Stagioni 17

San Marzano tomato sauce, fresh mozzarella, basil, kalamata olives, mushrooms, artichoke & ham.

#### Prosciutto e Funghi 17

San Marzano tomato sauce, fresh mozzarella, basil, ham, mushrooms & EVO.

#### Messicana 17

San Marzano tomato sauce, fresh mozzarella, basil, Jalapeno peppers & spicy Calabrese salami.

### BIANCHE - "WITHOUT TOMATO SAUCE"

#### Quattro Formaggi 17

Fresh mozzarella, provolone, gorgonzola and parmigiano Reggiano cheese.

#### Carbonara 16

Basil, cracked egg, ham & black pepper.

#### Campagnola 16

Ricotta cheese, spinach, garlic & walnuts.

#### Pesto 17

Fresh mozzarella, sun-dried tomatoes, pesto sauce and gulf shrimp.

#### Burrata 17

Soft burrata cheese, cherry tomatoes, Parma Prosciutto and arugula.

#### Tonno 17

Fresh mozzarella, kalamata olives, Italian tuna & sliced sweet red onions.

#### Tartufo M.P.

Creamy parmigiano cheese sauce, leeks and shaved black truffles.

### -GNOCCHI BAR-

*Homemade dumplings made with potato, flour, water and nutmeg.  
Prepared with your favorite sauce.*

*Add shaved Italian Black Truffles to any gnocchi - \$10*

#### Gnocchi Bolognese 18

Homemade meat sauce.

#### Gnocchi al Pesto 17

Traditional pesto cream sauce.

#### Gnocchi alla Sorrentina 17

Basil and melted mozzarella cheese in a tomato sauce.

#### Gnocchi Alfredo 17

Parmesan cheese & cream sauce.

#### Gnocchi Fradiavola 18

Shrimp, white wine in a spicy tomato sauce.

#### Gnocchi Boscaiola 18

Wild mushroom sauce. (porcini, button, shiitake).

#### Gnocchi Cardinale 18

Sundried tomatoes, chicken breast in a pink sauce.

#### Gnocchi 4 Formaggi e Spinaci 17

Fresh spinach, parmesan, goat, gorgonzola & mozzarella cheese in a cream sauce.

#### Gnocchi Arrabbiata e Funghi 17

Mushroom in a spicy tomato sauce.

#### Gnocchi Gamberetti 19

Shrimp, white wine & pink sauce.

### -SIDES-

Roasted Rosemary Potatoes • Sautéed Rapini Broccoli

Steamed or Sautéed Vegetables • Pasta Pomodoro

**7 each**

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## **-SALADS/INSALATE-**

### **Focaccina Bread 5**

Homemade pizza bread with fresh rosemary, garlic & EVO. (add mozzarella. \$2.)

### **Matteo Chopped 10**

Finely chopped greens, avocado, olives, garbanzo beans, tomatoes and mozzarella cheese tossed in a creamy balsamic dressing.

### **Cesare 9**

Hearts of romaine lettuce, shaved parmigiano Reggiano, homemade croutons & creamy Cesar dressing.

### **Tri Colore 11**

Belgium endive, radicchio & arugula lettuce with caramelized walnuts, gorgonzola cheese crumbles and creamy balsamic dressing.

### **Caprino 10**

Mixed spring mix lettuce, sun-dried tomatoes, goat cheese and caramelized walnuts with creamy balsamic dressing.

### **Mediterranean 11**

Romaine lettuce, kalamata olives, feta cheese, roma tomatoes & red onions tossed in our creamy balsamic dressing. cheese and caramelized walnuts with balsamic dressing.

## **-APPETIZERS - ANTIPASTI-**

### **Calamari & Gamberi Fritti 14**

Baby squid tubes and gulf shrimp lightly floured and fried, served with spicy tomato sauce.

### **Melanzane 12**

Eggplant stuffed with ricotta cheese and sweet basil then baked with tomato sauce.

### **Polpette Della Casa 7**

Homemade meatballs made with veal, pork & beef. with marinara sauce & focaccia.

### **Polipo Luciana 14**

Spanish octopus, black olives, garlic and marinara sauce.

### **Caprese 13**

Fresh mozzarella cheese, sweet basil and vine ripened roma tomatoes with EVO.

### **Cozze Tarantina 13**

P.E.I black mussels, chili flakes, fresh garlic and marinara sauce.

### **Arancini 10**

Arborio rice balls stuffed with peas, mozzarella cheese, Bolognese sauce breaded & fried.

### **Antipasto Board 15**

(Serves 2)

Selection of Italian meats, cheeses and olives.

### **Vongole 13**

Manilla clams served in white wine, garlic & red chili flake broth.

### **Bresaola e Burrata 14**

Cured salted beef & soft burrata cheese on a bed of arugula and EVO.

## **-HOMEMADE PASTAS-**

*Our pastas are handmade using only the finest semolina flour.*

*Add shaved Italian Black Truffles to any pasta - \$10*

*Gluten Free option add - \$2*

### **Cacio e Pepe 17**

Creamy Cacio di Roma cheese sauce, crushed black peppercorns, tonnarelli pasta.

### **Carbonara 16**

Pancetta, Parmigiano cheese, egg yolk, touch of cream, black pepper & spaghetti pasta.

### **Polpette 18**

Homemade meatballs, marinara sauce and spaghetti pasta.

### **Bolognese 16**

Trio of ground beef, veal and pork with pappardelle pasta.

### **Della Casa 17**

Mushrooms, green peas, shallots, pancetta in a creamy sauce with strozzapretti pasta.

### **Vongole 19**

Manilla clams, white wine, red chili flakes, garlic & Italian parsley with tonnarelli pasta.

### **Pesto 16**

Sweet basil, pine nuts, fresh garlic, Parmigiano cheese with strozzapreti pasta.

### **Salmone 19**

Diced salmon, shallots, asparagus and pink sauce with pappardelle pasta.

### **Lasagne 17**

Layers of ricotta cheese, Bolognese sauce and pasta sheets.

### **Alfredo 17**

Creamy Parmigiano cheese sauce, shallots, sliced chicken breast with fettucine.

### **Salsiccia 18**

Italian fennel sausage, white wine, garlic, broccolini and orecchiette pasta.

### **Ravioli 17**

Pasta pillows filled with ricotta cheese and spinach with creamy pink sauce.

### **Amatriciana 17**

Pancetta, fresh garlic, red chili flakes, olive oil & marinara sauce bigoli pasta.

### **Frutti di Mare 23**

Manilla clams, P.E.I. mussels, shrimp, scallops & calamari, tomato sauce & fettucine.

## **-ENTREES-**

*All entrees are served with yukon roasted potatoes & sauteed vegetables. (except Cioppino)  
(Sub pasta pomodoro for potatoes - \$2)*

### **Pollo Parmigiana 22**

Breast of chicken breaded and baked with mozzarella cheese and tomato sauce.

### **Pollo Marsala 22**

Double breast of chicken, mushrooms, shallots & Marsala wine sauce

### **Pollo Limone 22**

Double breast of chicken, capers, lemon and white wine.

### **Scampi Diavola 27**

Jumbo shrimp, red chili flakes, garlic, oregano and tomato sauce.

### **Scampi Limone 27**

Jumbo shrimp, capers, white wine.

### **Filetto 34**

Grilled filet mignon, mushrooms, garlic, rosemary & red wine reduction.

### **Veal Scaloppine Marsala 28**

Veal medallions, mushrooms, shallots and Marsala wine sauce.

### **Veal Scaloppine Limone 28**

Veal medallions, lemon juice, capers & white wine sauce.

### **Cioppino 22**

Fresh clams, mussels, calamari and shrimp in a tomato seafood broth.

### **Salmone 24**

Filet of salmon, chopped tomatoes, basil and garlic.