



Focaccina Bread 6

Homemade pizza bread with fresh rosemary, garlic & EVO.
ADD MOZZARELLA \$2

SALADS INSALATE

Matteo Chopped 14

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

Cesare 13

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

Mediterranea 14

Romaine, bell peppers, feta, purple onions, tomatoes in a balsamic vinaigrette.

Mista 12

Mixed greens, cherry tomatoes, carrots, red onions balsamic vinaigrette.

Beets 13

Beets, mix greens, goat cheese, cherry tomatoes, apples.



Arancini 11

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

Burrata & Prosciutto 17

Soft burrata cheese & Parma prosciutto on a bed of arugula and extra virgin olive oil

Mozzarella Fritta 13

Thick slice of mozzarella breaded and lightly fried with marinara sauce.

APPETIZERS ANTIPASTI

Matteo Charcuterie Board 24

(Serves 2)

Selection of Italian meats, cheeses and olives.

Calamari & Gamberi Fritti 16

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

Pizza Margherita 18

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

Melanzane Parmiglana 15

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

Polpette Della Casa 11

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

Caprese 15

Fresh mozzarella cheese, sweet basil and vine ripened roma tomatoes with extra virgin olive oil.

Cozze & Vongole Diavola 15

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

PIZZE WOOD BURNING OVEN

Substitute Gluten-Free Crust for \$3

PIZZE BIANCHE • "WITHOUT TOMATO SAUCE"

Quattro Formaggi 19

Fresh mozzarella, provolone, gorgonzola and parmigiano Reggiano cheese.

Pesto 19

Fresh mozzarella, sun-dried tomatoes, pesto sauce and chicken breast.

Burrata 22

Soft burrata cheese, cherry tomatoes, Parma Prosciutto, arugula & shaved parmigiano.

Truffle 35

Creamy parmigiano cheese sauce, leeks and shaved black truffles.

Campagnola 19

Ricotta cheese, spinach, garlic & walnuts.

PIZZE ROSSE • "WITH TOMATO SAUCE"

Regina Margherita 18

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

Carnivora 20

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

Marinara 17

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

Salsiccia 19

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

Primavera 19

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

Quattro Stagioni 20

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

Prosciutto e Funghi 19

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

Messicana 19

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



GNOCCHI BAR

Homemade dumplings made with potato, flour, water and nutmeg.
Add shaved Italian Black Truffles to any gnocchi - \$10

Gnocchi Bolognese 23

Homemade meat sauce.

Gnocchi alla Sorrentina 21

Basil and melted mozzarella cheese,
fresh chopped tomato.

Gnocchi Alfredo 22

Parmesan cheese & cream sauce.

Gnocchi Fradlavola 23

Shrimp, white wine in a spicy tomato sauce.

Gnocchi Boscalola 22

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

Gnocchi 4 Formaggi e Spinaci 23

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

Gnocchi Arrabbiata e Funghi 21

Mushroom in a spicy tomato sauce.

Gnocchi Vodka 21

Pink sauce, shallots & vodka.

ENTREES

All entrees are served with yukon roasted potatoes & sauteed vegetables.
(Except Cioppino)

Substitute pasta pomodoro for potatoes - \$4

Veal Parmigiana 33

Veal scallopini breaded and topped with mozzarella and tomato sauce.
Served with pasta marinara

Pollo Parmigiana 25

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

Pollo Marsala 25

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

Pollo Limone 25

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

Scampi Diavola 29

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

Scampi Limone 29

Jumbo shrimp, capers, white wine, lemon sauce.

Grouper Livornese 27

Local caught grouper fillet prepared with olives, capers,
fresh garlic and a light tomato sauce. Served with sautéed spinach.

Salmone 27

Filet of salmon, chopped tomatoes, basil and garlic.

PASTAS

Orechiette Tartufo 39

Prepared Tableside

Wild mushrooms, green peas, Parmigiano cheese sauce
topped with freshly shaved black truffles.

*Spaghetti Carbonara 22

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

*Spaghetti Polpette 22

Homemade meatballs, marinara sauce

*Pappardelle Bolognese 23

Trio of ground beef, veal and pork. Add meatballs \$5

*Strozzapreti Della Casa 22

Mushrooms, green peas, shallots, pancetta in a creamy sauce.

Lingune Vongole 24

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

*Pappardelle Salmone 24

Diced smoked salmon, shallots, zucchini and pink sauce.

* Spaghetti Cacio e Pepe 21

Toasted black pepper, pecorino and
parmigiano cheese with a touch of cream

*Lasagne 23

Layers of ricotta, bachel sauce, Bolognese sauce and pasta sheets.

Fettuccine Alfredo 22

Creamy Parmigiano cheese sauce, shallots.
(add Chicken 6)

*Strozzapreti Salsiccia 23

Italian fennel sausage, white wine, garlic, broccoli rabe.

*Ravioli Vodka 22

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

Lingune Frutti di Mare 27

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

Fettuccine Norma 22

Fresh Roma tomatoes, smoked mozzarella, eggplant,
basil, garlic and virgin olive oil.

Strozzapreti Pesto 22

Sweet basil, pinenuts, garlic, sundried tomatoes and a touch of cream.

Add Chicken Or Shrimp To Any Pasta - \$6
Add Shaved Italian Black Truffles To Any Pasta - \$10
Gluten-Free Option Add - \$3

* DENOTES HOMEMADE FRESH PASTA



**HAPPY HOUR FOOD
& DRINK MENU**
Wed - Sun. 5p-6:30p

WINES/BEERS/COCKTAILS

- SELECT WINES \$6
APEROL SPRITZ \$6
SINGLE WELL COCKTAILS \$7
SELECT BEERS \$5
SANGRIA \$6
DOUBLE WELL COCKTAILS \$10.
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SMALL BITES

- 50% OFF ALL WOODFIRED PIZZAS
FOCACCINA GARLIC & CHEESE BREAD \$4
50% OFF ALL SALADS
CALAMARI & SHRIMP FRITTI \$8
HOMEMADE MEATBALLS \$6
with garlic bread
TRUFFLE PARMESAN FRIES \$7
MUSSELS & CLAMS ARRABIATA SAUCE \$8.
CAPRESE \$8.
PENNE OR LINGUINE \$8.
choice of marinara, arrabiata,
alfredo or vodka pink sauce
add chicken \$3/add shrimp \$4/add bolognese \$3
HALF PROSCIUTTO &
MOZZARELLA PANNINI
SANDWICH WITH SALAD \$8
CHICKEN PICCATA \$10
lemon, capers & white wine
SCAMPI ARRABIATA \$10
shrimp, garlic, chili flakes & marinara sauce

DESSERT MENU

NUTELLA PIZZA

chocolate hazelnut spread on our wood-fired pizza crust, topped with sliced bananas, strawberries and powdered chocolate

(serves 2)

\$15

HOMEMADE TIRAMISU

Espresso-soaked ladyfingers layered with whipped mascarpone cream and topped with chocolate

\$9

CHOCOLATE "TEMPTATION" CAKE

Rich and smooth chocolate layer cake served with a scoop of vanilla gelato add scoop of gelato ice cream \$3

\$10

PISTACHIO RICOTTA CHEESECAKE

Italian ricotta cheesecake, powdered sugar, chocolate sauce

\$10

TORTA DELLA NONNA

"GRANDMOTHER CAKE"

Italian lemon custard pastry cream, short crust, topped with pinenuts and powdered sugar

\$10

SPUMONI BOMBA TARTUFO

Chocolate, vanilla, strawberry & pistachio ice cream in a chocolate shell

\$10.

SORBETTO DI FRUTTA

All fruit non dairy sorbets in its own natural fruit shell.

(lemon, orange or peach flavors)

\$9

AFFOGATO AL CAFFE

One scoop of Italian vanilla gelato, topped "drowned" with a shot of espresso coffee. add a shot of amaretto liquor \$5.

\$9

CANNOLI SICILIANA

Ferrara cannoli shells filled with cannoli cream, chocolate chips

\$9