

## Appetizers

	Half	Full
Baked Clams.....	\$14	\$22
Zuppa Di Clams.....	\$14	\$22
Zuppa Di Mussels.....	\$13	\$21
Mozzarella Sticks*.....	\$13	\$17
Stuffed Mushrooms.....	\$13	\$17
Fried Zucchini*.....	\$13	\$19
Fried Calamari*.....	\$17	\$25
Calamari Arrabbiata*.....	\$18	\$26
Fresh Mozzarella and Tomato.....	\$13	\$17
Antipasto Spuntino.....	\$21	\$30
Shrimp Cocktail.....		\$22
Portobello Mushroom ~ Charcoal Grilled.....		\$18
Stuffed Artichoke ~ in Season.....		p/a

## Salads

	Half	Full
Tri-Color.....	\$13	\$19
The Original Caesar.....	\$13	\$19
Matteo's Italian Chopped.....	\$13	\$19
Matteo's Italian Chopped with salami and cheese.....	\$17	\$25
Seafood Salad.....	\$24	\$30
Mediterranean Salad.....	\$17	\$23
rugola, cherry tomatoes, white cannellini beans & shaved Parmigiano-Reggiano		
Warm Mozzarella.....	\$17	\$25
served with roasted red peppers and fresh asparagus in a homemade vinaigrette		

## Pastas

"Cooked Fresh to Order"

Linguini - Capellini - Spaghetti - Rigatoni - Fettuccine - Penne  
Gluten-Free or Whole Wheat (additional charge)

	Half	Full
White Clam Sauce.....	\$21	\$25
Red Clam Sauce.....	\$21	\$25
Marinara.....	\$20	\$24
Amatriciana.....	\$21	\$25
Filetto Di Pomodoro.....	\$20	\$24
Bolognese (Meat Sauce).....	\$21	\$25
Alfredo.....	\$21	\$25
Alla Vodka with Prosciutto.....	\$21	\$25
Broccoli Garlic and Oil.....	\$20	\$24
Alla Marechiara (Clams and Shrimp).....	\$26	\$32
Frutti Di Mare (Fresh Seafood).....	\$28	\$38
Matteo's Famous Meatballs and Sausage (Sunday Only).....	\$23	\$33
Cheese Ravioli with filetto di pomodoro sauce.....	\$21	\$25
Baked Penne with fresh ricotta and mozzarella.....	\$21	\$25

## Light Menu

	Half	Full
Zucchini Linguini.....	\$22	\$30
julienne zucchini; choice of marinara or filetto di pomodoro sauce		
Shrimp Alla Wendy.....	\$26	\$41
pan-seared shrimps sauteed with dijon mustard, minced garlic, white wine and lemon served over burnt string beans		
Grilled Chicken Paillard with chopped tomatoes, red onions and fresh basil.....	\$19	\$24
Chicken Mona seasoned and grilled served over sauteed escarole and beans.....	\$25	\$31
Veal Chop Paillard.....		\$49
pounded on the bone, grilled; served with chopped tomatoes, red onions & fresh basil		

## Chicken

	Half	Full
Chicken Limone.....	\$21	\$26
Chicken Marsala.....	\$21	\$26
Chicken Sorrentino*.....	\$24	\$28
Chicken Francese.....	\$21	\$26
Chicken Parmigiana*.....	\$21	\$26
Chicken Milanese*.....	\$21	\$26
with chopped tomatoes, red onions and fresh basil		
Chicken Scarpariello.....	\$17	\$31
chicken on-the-bone cut in pieces, roasted with garlic, fresh herbs, evoo & lemon extra virgin olive oil and lemon		
Chicken Matteo's*.....	\$38	\$76
chicken on-the-bone cut in pieces, roasted with garlic, fresh herbs, extra virgin olive oil and lemon served with homemade sausages, roasted red peppers, onions, broccoli and potatoes		
Chicken "Angelina" (white meat only)*.....		\$44
chicken on-the-bone cut into pieces with onions, red peppers, peas, potatoes and homemade sausages		
Chicken Palermitano.....	\$25	\$30
chicken breast tossed in seasoned breadcrumbs & charcoal grilled; served with Mediterranean Salad		
Chicken Geri*.....		\$40
white meat chicken off-the-bone cut into pieces served on a bed of burnt broccoli and french fries topped with pesto sauce		

## Steaks and Chops

Prime Aged Porterhouse (for two) served with baked potato.....		\$95
Boneless Certified Black Angus Shell Steak with baked potato ~ 20 ounces (for 1).....		\$49
Colorado Lamb Chops (4).....		\$50
charcoal grilled; with fresh spinach sauteed with garlic & extra virgin olive oil		
American Grilled Veal Chop (18 ounces) charcoal grilled served with baked potato. . . .		\$53

## Veal

	Half	Full
Veal Marsala.....	\$23	\$29
Veal Limone. ....	\$23	\$29
Veal Parmigiana*.....	\$23	\$29
Veal Sorrentino. ....	\$24	\$31
Veal Francese.....	\$23	\$29
Veal Milanese* with chopped tomato, red onions and fresh basil. ....	\$23	\$29
Veal Chop Matteo (Milanese)* with chopped tomato, red onions and fresh basil. ....		\$50
Veal Chop Valdostana*.....		\$53
pounded and breaded; topped with prosciutto & mozzarella in a Marsala mushroom sauce		

## Seafood

	Half	Full
Calamari Marinara.....	\$18	\$25
Scungilli Marinara. ....	\$24	\$31
Shrimp Marinara ....	\$25	\$40
Shrimp Scampi - Served with Rice. ....	\$25	\$40
Shrimp Parmigiana*.....	\$25	\$40
Shrimp Oreganata.....	\$25	\$40
Shrimp Luciano - Served over Spinach. ....	\$26	\$41
Fresh Fish of the Day. ....		p/a
Live Lobster ~ Any Style. ....		p/a

## Vegetables

Sautéed with garlic in extra virgin olive oil

	Half	Full
Asparagus.....	\$15	\$18
Escarole.....	\$12	\$15
Spinach. ....	\$12	\$15
String Beans. ....	\$12	\$15
Burnt String Beans. ....	\$15	\$18
Broccoli. ....	\$12	\$15
Burnt Broccoli. ....	\$15	\$18
Cauliflower. ....	\$12	\$15
Burnt Cauliflower.....	\$15	\$18
Brussel Sprouts. ....	\$12	\$15
Burnt Brussel Sprouts. ....	\$15	\$18
Eggplant Parmigiana*.....	\$17	\$24
Broccoli Di Rabe. ....		p/a

### Important Notes:

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

\*Foods marked with an asterisk are cooked with peanut oil.