



## Matteo's Restaurant Week Menu

### Dinner

(choice of)

**sweet and spicy peppers** – filled with soft cheese, grana padano, arugula oil

**tuscan kale salad** – radicchio, aged ricotta, crostini crumbs, toasted hazelnuts, red wine vinegar

**crudo** – north sea salmon tartare, avocado, cucumber, lemon, squid ink aioli

**prime beef tartare** – shallots, capers, parsley, dijon mustard, parmigiano reggiano

(choice of)

**handkerchief pasta** – silky pasta sheets, almond basil pesto, extra virgin olive oil

**branzino** – mediterranean sea bass, celery root purée, san marzano tomatoes, capers, olives

**free range chicken** – eggplant, porcini mushrooms, sautéed escarole, black truffle natural jus

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

**filet mignon** – roasted prime beef tenderloin, potatoes, arugula, roasted pepper bagna cauda

(choice of)

**panna cotta** – nebbiolo reduction, mixed berries, cocoa tuile

**cannoli siciliani** – homemade shells, ricotta filling, orange marmalade, pistachio

**\$60 per person**