



Matteo's Restaurant Week Menu

Lunch

(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

squid – plancha grilled calamari, fennel-kohlrabi salad, cherry tomatoes, calabrian pepper crema

(choice of)

zucchini pizza – cherry tomatoes, fontina cheese, basil, squash blossoms

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

calamarata – pork sausage ragú, onions, spicy tomato passata, stracciatella, parsley

north sea salmon – sautéed spinach, charred tomatoes, onions, champagne vinaigrette

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

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

(choice of)

panna cotta – nebbiolo reduction, mixed berries, cocoa tuile

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

\$40 per person