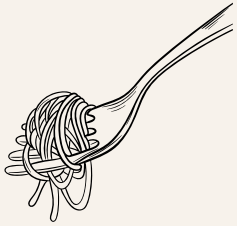


At Matteo, we bring the heart of Italy to your table with traditional dishes prepared just as our grandmothers once did. Each pasta is made fresh daily, using only the finest ingredients. Our specialty is hand-filled ravioli, made with love to perfection every day. We aim to convey the warmth and joy of a classic Italian Sunday lunch – ideal for your next date or special occasion.

Enjoy your meal!

Matteo

HOMEMADE PASTA &
ITALIAN TAPAS

ITALIAN TAPAS

Giant Ravioli 10.9
A large raviolo filled with burrata and nduja (slightly spicy). refined with extra virgin olive oil and crispy prosciutto

Crispy Nest 6.9 VEGETARIAN
A nest of crispy spaghetti with parmesan, baked in the oven and refined with pistachio pesto

Our Baked Parmigiana 11.9 VEGETARIAN
Traditional vegetarian eggplant dish with parmesan mozzarella and tomato sauce

Grandma's Meatballs 11.9
Three traditional meatballs, slow cooked with MOMO tomato sauce, basil and parmesan

Our Caprese 11.9 VEGETARIAN
Burrata stuffed with pistachio pesto on a bed of cherry tomatoes

Giant Vegan Ravioli 10.9 VEGAN
A large ravioli filled with semi-dried tomatoes, mushrooms and truffle cream. refined with truffle oil

Bruschetta Classica 6.9 VEGAN
Homemade bread with garlic oil, tomatoes, oregano and pepper

Small Antipasti Selection 6.9 VEGETARIAN
Olives, our red pesto and our basil pesto, parmesan cubes and homemade bread

LOVE FOR PASTA

Our pasta is ORGANIC

Bologna in the Heart 14.9
Our Soffritto (onion, carrots and celery), traditional Ragout Bolognese (beef and pork) with Pappardelle Pasta

Rome in the Heart 15.9
Traditional Spaghetti Carbonara. Cooked with egg yolk, guanciale, pecorino and pepper

Mom's Lasagna 15.9
With our Ragout Bolognese just like in the old days, juicy, and completely Homemade

Ravioli in Puglia 16.9
Ravioli filled with Burrata, prosciutto and pistachios, refined with crispy prosciutto and pistachio pesto

Emerald Coast 15.9
Black ravioli filled with ricotta, salmon and lime zest

Sardinian Gnocchi 12.9
A classic short pasta variety from Sardinia served with our homemade basil pesto with walnut and parmesan

Apulian Orecchiette 12.9 VEGETARIAN
The classic short pasta variety from Apulia served with our Homemade red pesto (semi-dried tomatoes, Pecorino Romano and walnuts)

From Vesuvius 15.9 VEGETARIAN
a classic recipe from Naples, orecchiette pasta made with Salsiccia and Friarielli (wild broccoli) with a little Nduja slightly spicy

DRINKS MENU

BEER
Peroni Peroni from Fass 0.5 5.9 / 0.3 4.9 Peroni Fl
4.9 Peroni Fl 0.0% 4.9

MARTINIs - all shaken, no one stirred

James Bond Vesper 9.9
6 cl gin, 2 cl vodka, 2 cl Lillet Blanc, lemon peel

APEROL SOUR MARTINI (no Sugar) 9,9

Classic Martini 9.9
6 cl Gin, 2 cl Martini Dry, lemon peel and olive

Vodka Martini 9.9
6 cl vodka, 2 cl Martini Dry, lemon peel and olive

Espresso Martini 10.9
4 cl Wodka, 4 cl Espresso liquor, Fresh made Espresso

Cherry Martini 10.9
6 cl homemade cherry flavored vodka,
2 cl Martini Dry, sour Kirsche

Cipriani Bellini Fl 0,2l 7.9

SPRAYER

Aperol Spritz 7.5
Prosecco, Aperol, Soda , Orange

Campari 7.5
Prosecco, Campari, Soda, Orange

Limoncello Spritz 6.9
Limoncello, Prosecco, Soda, Mint

Italian Mule 7.5
Averna, Organics Ginger Beer, Lime and Mint

Vermouth Tonic 6.9
Vermut, Organics Tonic water, Orange

ALCOHOL-FREE DRINKS

LEMONADE HOMEMADE 5,0
Basil or Mint

SODA *Youth drink 0.25 3.9 / 0.5 4.5
Raspberry, Elderberry or Sicilian Lemon Syrup

SODA Lemon 0.25 4.2 / 0.5 4.9

ORGANICS 100% BIO 4.5
Simply Cola, Black Orange, Tonic Water, Bitter Lemon, Ginger Beer

CHINOTTO 4.5

ESPRESSO TONIC 6.9
1 shot Espresso, Organics Tonic Water ,Eiswürfel

CRODINO 3.9

GIN TONIC 0,0% 9.9

SAN PELLEGRINO / WATER AND CREAM 0.75l 5.5

RED BULL Classic / Sugarfree 4.5

CAFFE
Espresso 2.9 Cappuccino/ Double Espresso 3.9

0.5l tab water 1.5 (will only be charged if you do not order another drink)

RED WINES

100% Italian

BRUNELLO DI MONTALCINO DOCG - CAPARZO 64
the star from Tuscany, made from the classic Sangiovese grape, aged for 3 years in French oak barrels. A special wine for a special evening

SICILIAN BLACK DOC - FEUDO MACCARI 28 1/8 5.5
full-bodied with dark fruit aromas, spices and soft tannins

PRIMITIVE OF SALENTO - TORCICODA 35
From Salento, part of Puglia (the heel of the Italian boot). The famous Primitivo wine is ruby red, ripe plums and cherries, subtle wood and floral notes, vanilla. On the palate juicy, balanced, velvety tannins, long spicy finish.

MONTALCINO RED - ARGIANO 44
The younger brother of Brunello di Montalcino, a classic famous wine from Tuscany. Sangiovese grape 100%, aged for 9 months in French oak barrels

BARBERA D'ASTI - MONTEBRUNA 42
The classic pasta wine from Piedmont. Matured for 2 weeks in steel barrels and 1 year in oak barrels

CHIANTI VINEYARD OF PALLINO 29 1/8 6
A beautiful Chianti from the vineyards of Tenuta Sette Ponti. Dark purple, fruity with black cherry aromas, delicate spicy notes, complex on the palate, fine melting, concentrated fruit and spice, smooth tannins, long finish

BAROLO - CASTIGLIONE FALLETTO 48
The star of Piedmont, Barolo, is a great wine known worldwide. 100% Sangiovese, hand-picked grapes, aged for 38 months.

WHITE WINES

PINOT GRIGIO DOLOMITI - PORER 42
An interpretation of the classic, world-famous Pinot Gris, harvested only on the soil of Italy's most beautiful mountains

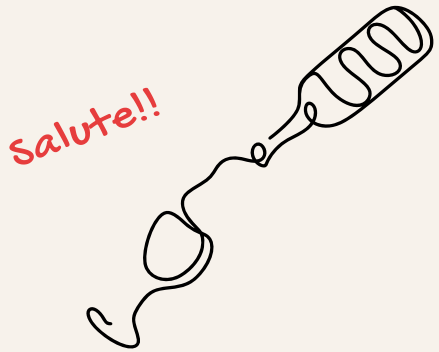
GAVI DI GAVI -THE GIUSTINIANA 29 1/8 6
Light yellow-green, pronounced, racy fruitiness on the nose, rich finesse.

WHITE SAVIGNON - THE TUNNEL 34
Intense scent of sage and tomato leaves, with notes of honeydew melon and yellow pepper.

VERMENTINO OF SARDINIA - MESA 32 1/8 6,5
The classic Sardinian holiday wine. Perfect to combine with our Gnocchetti Sardi

VERNACCIA OF SAN GIMINIANO - WHITE ISLAND 33
From the Terruzzi winery, from the charming town of San Gimignano. The Vernaccia grapes represent the white wines of Tuscany.

LUGANA - BULGARINI 33
Lugana is a wine from Lombardy, from the Lake Garda area. Made from the Turbiana grape, this is the holiday wine you drink on a warm summer evening by the most beautiful Italian lake.



PROSECCO AND ROSE

Italian Bubbles

PROSECCO SUPERIORE VALDOBBIADENE DOCG BRUT 30
BORTOLIN ANGELO Shiny light gold, inviting fruity notes on the nose, carried by apples and pears, soft mousse, refreshing and characteristic on the palate - a showcase Prosecco!

CUVÉE ROYALE BRUT - FRANCIACORTA 49
MARCHESE ANTINORI The Cuvée Royale is the result of a selection of Chardonnay, Pinot Noir and Pinot Blanc grapes from the Tenuta Montenisa winery, resulting in a cuvée of unprecedented and precious harmony, with great expressiveness and elegance.

ROSE BRUT SPARKLING WINE - COL DE SALICI 29
From the Prosecco area of Vadobbiadene we offer this sparkling brut wine made from the Rabosco del Pave grape. Enjoy a light effervescence of 11.5% with our selection of ravioli pasta.

ROSE OF THE MASI - ROSE WINE 29
a fresh, light and clear rosé wine. Made from the Merlot grape, perfect as an aperitif with a selection of our Italian tapas.

DESSERT

Our signature Pistachio Tiramisu 7.5

Piazza di Spagna 7.5 (Homemade Pan di Spagna, sweet ricotta with cocholat chips, fresh raspberry cream and a pistachio finish)

Fine vegan pistachio ice cream 5.9

Drowned 6.9

AFTER DINNER DRINKS

Check out our MARTINIs

Amaro Montenegro 4cl 4.9 Amaro Averna / Averna sour 4cl 5.9 Limoncello 4cl 4.9 Grappa POLI 2cl 4.9 Grappa NONINO Riserva 2cl 5.9

GIN TONIC 11 Citadelle, Organics Tonic Water

Negroni/ Negroni Wrong 12

Gin Tonic 0,0% 9.9 Espresso Tonic 6.9

THANK YOU ALL

ALLERGEN GROUP

TAPAS Giant Ravioli A C E F G H , Crispy Nest A C E F G H N, Caprese G H , Parmigiana G L , Vegan Giant Ravioli A L H, Bruschetta A , Starters A C E F G H N , Meatballs

PASTA Bologna A C G L, Rome A C G (Carbonara), Lasagna A C G L, Ravioli Puglia A C G H, Costa Smeralda A C D G L M, Gnocchetti A C E F G H L, Orecchiette and From Vesuvius A C E F G H L N

DRINKS MENU A F L P O Bier, Martinis, Bellini, Spritzers,

ALCOHOL-FREE DRINKS A F L P Lemonade, Soda *Jugendgetränk, Soda Citrone, Organics, Chinotto, Espresso, Crodino

RED, WHITE AND ROSE WINES/BUBBLES O P

DESSERT Tiramisu and Piazza di Spagna

AFTER DINNER DRINKS A F L P O