

MATLO

ENGLISH IS OUR SECOND LANGUAGE. BEWARE OF HAND GESTURES.
THANKS FOR UNDERSTANDING

.....
FEBBRAIO 2017
.....

.....

ANTIPASTI

STARTERS

BRUSCHETTE
(V) *Toasted homemade bread, garlic, plum tomatoes, extra virgin olive oil, oregano* 30

PATATINE AL TARTUFO
(D-V) *Hand-cut truffle fries served in a crispy Parmesan basket* 48

TORTINO DI CARGIOFI
(D-V) *Artichoke cake with pecorino cream cheese* 52

PARMIGIANA
(D-V) *Sliced eggplant layered with mozzarella, tomato sauce, basil, Parmesan* 52

BURRATA PUGLIESE
(D-V-N) *Apulian burrata, mixed cherry tomatoes, toasted almonds, marinated zucchini, basil pesto* 72

POLPETTINE
(D) *Fried meatballs, Neapolitan tomato sauce, basil, Parmesan shavings* 60

VITELLO TONNATO
Thin sliced slow cooked veal, tuna sauce, capers 65

FRITTURA DI MARE
(D-S) *Calamari, Sicilian pink shrimps, lemon mayonnaise* 60

.....

CARPACCI & TARTARE

SALMONE
(D) *24h marinated salmon carpaccio, asparagus salad, lime chives yogurt* 68

MANZO
Hand cut Fassona beef tartare marinated with capers, shallots, quail eggs, mustard, rosemary mayonnaise 72

TONNO
(D) *Chopped raw yellow-fin tuna tartare, stracciatella cheese, Taggiasca olives, basil oil, tarallini crumble* 75

.....

• OPENING HOURS •

OPEN DAILY FROM 12.00-MIDNIGHT

.....

(S) **SEAFOOD** (N) **NUTS** (A) **ALCOHOL** (V) **VEGETARIAN** (D) **DAIRY**

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY FEES

SCHIACCiate

FLAT BREAD

ROSSA
(V) *Thin crisp bread, tomato, extra virgin olive oil, garlic, sea salt, oregano* 30

MANZO & RUCOLA
(D) *Thin crisp bread, cured beef carpaccio, tomato tapenade, rocket, cherry tomatoes, lemon dressing, parmesan shavings* 68

STRACCIATELLA & TARTUFO
(D-V) *Stracciatella cheese, truffle, caramelized red Tropea onion, basil* 75

.....

INSALATE

SALADS

CONTADINA
(V) *Rocket, potatoes, datterini tomatoes, green beans, red Tropea onion, extra virgin olive oil* 45 *(add grilled chicken + 17)*

VERDURE & CACIOCAVALLO
(D-V) *Marinated Mediterranean vegetables, mixed leaves, caciocavallo cheese, sundried tomatoes, Taggiasca olives, balsamic vinegar reduction* 58

.....

ASK OUR TEAM ABOUT OUR
CREAZIONI DEL GIORNO
TODAY'S SPECIALS

.....

PIZZE

PATATOSA
(D) *Mozzarella, potatoes, mushrooms, pecorino cream, crispy beef bacon* 75

TARTUFO
(D) *Mozzarella, truffle, asparagus* 88

GORGONZOLA
(D-N) *Mozzarella, blue cheese, pumpkin cream, toasted almonds* 80

CALAMARI
(D) *Squid ink pizza crust topped with mozzarella, squid, yellow cherry tomatoes, green pea cream* 78

BRACCIO DI FERRO
(D) *Crust stuffed with ricotta cheese and spinach, mozzarella, tomato, basil* 82

SALMONE
(D) *Mozzarella, smoked salmon, zucchini, mascarpone* 85

BUFALINA
(D) *Buffalo mozzarella, tomato, basil* 68

DIAVOLA
(D) *Mozzarella, tomato, spicy beef salami* 70

ORTOLANA
(D) *Mozzarella, tomato, eggplant, capsicum, zucchini, mushrooms* 68

CALZONE
(D) *Mozzarella, ricotta cheese, tomato, mushrooms, turkey ham, beef salami* 75

.....

CARNI & PESCI

MEAT & FISH

POLLO AL FORNO
(D) *Roasted corn-fed chicken breast, seasonal vegetables, porcini mushrooms, rosemary* 105

TAGLIATA DI MANZO
(D) *Cube Roll beef tagliata, sautéed artichokes, rocket, Parmesan shavings, balsamic vinegar reduction* 128

COTOLETTA ALLA MILANESE *for 2 pers.*
(D) *Breaded milk-fed veal chop, rocket, cherry tomatoes* 185

STINCO DI AGNELLO *for 2 pers.*
(D) *36h slow cooked lamb shank, parmesan risotto, gremolata sauce* 160

MATTO BURGER
(D) *Beef burger “the Italian way”, caciocavallo cheese, eggplant caponata served in pizza bread alongside hand-cut chips, rosemary mayonnaise* 88

SPIGOLA IN CROSTA
Baked sea bass with a zucchini crust, potato rosti, red capsicum cream 110

TAGLIATA DI TONNO
Sliced yellow-fin tuna with a sesame crust, sautéed spinach, fresh Mediterranean sauce 135

.....

(S) **SEAFOOD** (N) **NUTS** (A) **ALCOHOL** (V) **VEGETARIAN** (D) **DAIRY**

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY FEES

PASTE & RISOTTI

ZUCCHINE & PANCETTA
(D) *Homemade tagliatelle, zucchini cream, crispy beef bacon, cherry tomatoes, Parmesan* 68

GNOCCHI BOLOGNESE
(D) *Homemade ricotta cheese gnocchi, beef ragout, crispy Parmesan* 70 190

CANNELLONI GRATINATI
(D) *Baked pasta tubes stuffed with ricotta chesse and spinach, creamy tomato sauce, Parmesan* 75

RAPA ROSSA & GORGONZOLA
(D-V) *Camaroli risotto, beetroot, Parmesan, blue cheese, cocoa* 70 195

MELANZANE & BURRATA
(D-V) *Paccheri, Apulian burrata, fried eggplants, cherry tomato sauce* 85 238

PORCINI & TARTUFO
(D-V) *Homemade ravioli stuffed with porcini mushrooms, black truffle, Parmesan cream* 95 265

VONGOLE & BROCCOLI
(A-S) *Linguine, Italian clams, light spicy broccoli, cherry tomatoes, white wine, aromatic breadcrumbs* 95 265

FREGULA & GAMBERETTI
(S) *Sardinian fregula, Sicilian pink shrimps, rocket, lemon zest* 100 280

ASTICE
(S) *Homemade butterfly pasta, lobster, datterini tomatoes sauce, chili, parsley* 118 330

GLUTEN FREE PASTA • 15

ASK OUR TEAM ABOUT OUR CLASSICS

.....

CONTORNI

SIDES

PATATINE FRITTE
Hand-cut chips 25

PATATE ARROSTO
(D) *Roast potatoes* 25

SPINACI SALTATI
Sautéed spinach 25

INSALATA MISTA
Mixed salad leaves 25

ZUCCHINE FRITTE
Fried zucchini sticks 25

.....

(S) **SEAFOOD** (N) **NUTS** (A) **ALCOHOL** (V) **VEGETARIAN** (D) **DAIRY**

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY FEES

MATLO

.....

CREATE YOUR OWN LUNCH
SUN-THU 12.00-15.30

.....

STARTERS

35

BRUSCHETTONE

(D-N) Grilled bread, cherry tomatoes, melted caciocavallo cheese, garlic, basil pesto

CALAMARI

Crispy squid rings, lemon mayonnaise

ARANCINI

(D) Mini fried rice balls filled with beef ragout, green peas, mozzarella, spicy tomato sauce

.....

MAINS

55

INSALATA CAPRESE

(D) Mozzarella, plum tomatoes, mixed leaves, oregano, basil, extra virgin olive oil

RAVIOLI RICOTTA & SPINACI

(D) Homemade ravioli stuffed with ricotta cheese and spinach, fresh cherry tomato sauce, basil infused olive oil

STRACCETTI DI MANZO

(D) Beef strips, rocket, cherry tomatoes, Parmesan shavings, balsamic vinegar reduction

.....

WINE SPECIALS

GLASS 33 BOTTLE 149

(Ask your waiter for the pick of the month)

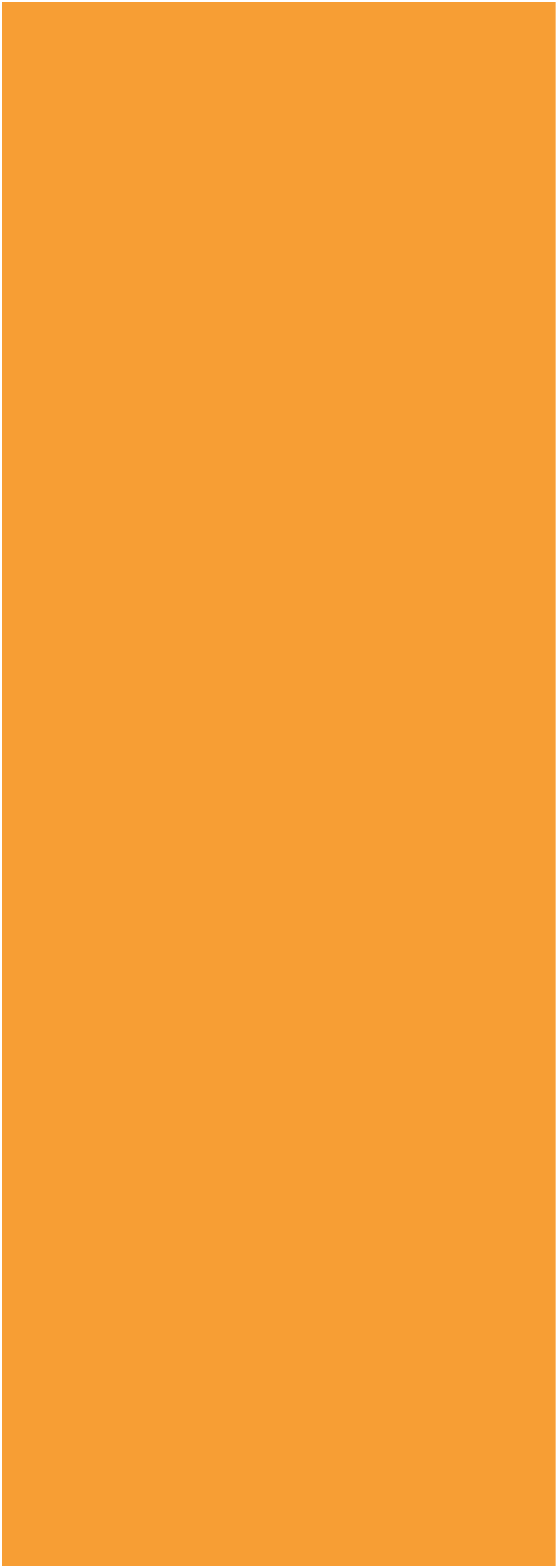
.....

(S) **SEAFOOD**

(N) **NUTS**

(D) **DAIRY**

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY FEES



DOLCI

SWEETS

STRISCETTE

(N) Lightly fried dough strips, Nutella, icing sugar 40

TIRAMISÙ

(D) Mascarpone, coffee, ladyfinger biscuits, cocoa 45

CANNOLI

(D-N) Sicilian cannoli stuffed with sweet ricotta cheese, pistachios, cocoa 45

MATTO ROCK

(D-N) Praliné sphere, hazelnut crust 60

DAMMI UN VASO

(D) Berry fruits mousse, shortbread, meringue, lotus biscuit 50

GELATI & SORBETTI

(served by the scoop)

(D-N) Artisan ice-cream and sorbet selection 18

• • • • •

SHOTTINI

SHOOTERS

MOKA MARTINI

Russian Standard vodka infused with coffee beans, espresso, white cacao cream 45

VITO CORLEONE

Chivas 12 Years, Amaretto Disaronno, cinnamon 45

ESTIVO

Bombay Sapphire gin, fresh lemon and lime juice, cucumber, basil 45

(N) **NUTS** (A) **ALCOHOL** (D) **DAIRY**

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY FEES

BEVANDE CALDE

HOT BEVERAGES

NAPOLETANO 20

SHAKERATO 22

ESPRESSO 18

MACCHIATO 20

CORRETTO 28
(Espresso with Grappa, Sambuca, Patron XO)

DOUBLE ESPRESSO 22

CAPPUCCINO 22

DECAFFEINATO 18

AMERICANO 18

LATTE 22

TEA SELECTION 18

• • • • •

DIGESTIVI

DIGESTIVES

MATTOCELLO 45
(Liquor of lemon or melon)

FERNET BRANCA 50

BRANCA MENTA 60

SAMBUCA ISOLABELLA 45

SAMBUCA OPAL NERA 55

CYNAR 50

FRANGELICO 50

AMARETTO DISARONNO 50

AMARO RAMAZZOTTI 50

AMARO MONTENEGRO 50

GRAPPA DI LUGANA 50

(N) **NUTS** (A) **ALCOHOL** (D) **DAIRY**

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY FEES

MATLO

.....
FEBBRAIO 2017
.....

ANTIPASTI

STARTERS

PARMIGIANA

(D-V) Sliced eggplant layered with mozzarella, tomato sauce, basil, Parmesan 52

BURRATA PUGLIESE

(D-V-N) Apulian burrata, mixed cherry tomatoes, toasted almonds, marinated zucchini, basil pesto 72

VITELLO TONNATO

Thin sliced slow cooked veal, tuna sauce, capers 65

CONTADINA

(V) Rocket, potatoes, datterini tomatoes, green beans, red Tropea onion, extra virgin olive oil 45 (add grilled chicken + 17)

VERDURE & CACIOCAVALLO

(D-V) Marinated Mediterranean vegetables, mixed leaves, caciocavallo cheese, sundried tomatoes, Taggiasca olives, balsamic vinegar reduction 58

SCHIACCiate

FLAT BREAD

ROSSA

(V) Thin crisp bread, tomato, extra virgin olive oil, garlic, sea salt, oregano 30

MANZO & RUCOLA

(D) Thin crisp bread, cured beef carpaccio, tomato tapenade, rocket, cherry tomatoes, lemon dressing, parmesan shavings 68

STRACCIATELLA & TARTUFO

(D-V) Stracciatella cheese, truffle, caramelized red Tropea onion, basil 75

MATLO

• OPENING HOURS •

OPEN DAILY FROM 12.00-MIDNIGHT

PIZZE

PATATOSA

(D) Mozzarella, potatoes, mushrooms, pecorino cream, crispy beef bacon 75

TARTUFO

(D) Mozzarella, truffle, asparagus 88

BUFALINA

(D) Buffalo mozzarella, tomato, basil 68

DIAVOLA

(D) Mozzarella, tomato, spicy beef salami 70

ORTOLANA

(D) Mozzarella, tomato, eggplant, capsicum, zucchini, mushrooms 68

MATTO BURGER

(D) Beef burger "the Italian way", caciocavallo cheese, eggplant caponata served in pizza bread alongside hand-cut chips, rosemary mayonnaise 88

DOLCI

SWEETS

STRISCETTE

(N) Lightly fried dough strips, Nutella, icing sugar 40

TIRAMISÙ

(D) Mascarpone, coffee, ladyfinger biscuits, cocoa 45

GELATI & SORBETTI

(served by the scoop)

(D-N) Artisan ice-cream and sorbet selection 18

ENGLISH IS OUR SECOND LANGUAGE.
BEWARE OF HAND GESTURES.

THANKS FOR UNDERSTANDING

(S) SEAFOOD

(N) NUTS

(A) ALCOHOL

(V) VEGETARIAN

(D) DAIRY

ALL PRICES ARE INCLUSIVE OF 10% MUNICIPALITY FEES