

Catering Menu

Antipasti

Trio di Bruschetta	35	59
eggplant, tomato, zucchini		
Zucchini Fritti Pomodoro	35	65
Baked Clams Oreganata	49	89
Stuffed Mushrooms	45	85
Zuppa di Clams or Mussels	49	89
Burrata	55	99
grilled ciabatta, arugula, balsamic		
Grilled Octopus	55	99
white beans, tomato		
Calamari Fritti	49	89
arabbiata, sautéed, grilled		

Salad

Classic Caesar	39	59
romaine, parmigiano, anchovies		
Matteo Chopped	39	59
iceberg, roasted peppers, olives, tomato, onion		
Insalate Caprese	45	65
fresh mozzarella, tomato, basil		
Roasted Beets & Goat Cheese	45	65
mesclun greens, candied walnuts		
Antipasto Chop	49	79
Seafood	55	95

Sides

	29	59
Sautéed Escarole	25	45
Sautéed Spinach		
Potato Croquettes		
Grilled Asparagus		
Burnt String Beans	39	69
Burnt Broccoli		
Burnt Cauliflower		
Roasted Potatoes		
Mashed Potatoes		
Truffle Fries		
Broccoli Rabe		

Pasta

Pomodoro	40	65
Broccoli Garlic and Oil	40	65
Bolognese	49	89
traditional meat sauce		
Primavera	49	89
sautéed vegetables, garlic, e.v.o.		
Zucchini Linguine	49	89
tomato, caramelized onions, basil		
Penne Vodka	49	89
prosciutto, onion, tomato cream		
Anna	49	89
wild mushrooms, truffle cream		
Baked Lasagna	49	89
ricotta, mozzarella, tomato sauce		
Christina	49	89
sautéed sausage, bolognese		
Amatriciana	49	89
pomodoro, pancetta, onions, fresh basil		
Donna	49	89
chicken, cherry peppers, wine, garlic, e.v.o.		
Linguine & Clams	49	89
traditional, choice of white or red		
Matteo's	49	89
chicken, sun-dried tomatoes, pomodoro		
Tony	59	99
chicken, shrimp, broccoli, peas, pink sauce		
Nonna's Ragu	59	99
short ribs, meatballs, sausage, ricotta		
Marechiarra	59	99
shrimp, clams, pomodoro white wine, garlic		
Pescatora	59	99
shrimp, clams, mussels, calamari		

Catering Menu

Classics

	Half	Full
Chicken	55	95
Veal	75	135
Limone	lemon butter, white wine sauce	
Marsala	onions, mushrooms, marsala wine	
Milanese	breaded, fried, tomato sauce on side	
Paillard	grilled, pounded thin, fresh tomato, basil	
Francese	egg battered, lemon butter sauce	
Caprese	fresh mozzarella, tomato, basil	
Piccata	lemon, white wine, capers	
Parmigiana	tomato sauce, melted mozzarella	
Sorrentino	eggplant, prosciutto, mozzarella, marsala	
Pizzaiola	roasted peppers, mushrooms, tomato, onions	
Steve	grilled cutlet, sautéed mushrooms	
Eggplant Parmigiana	55	95
Eggplant Rollatini	55	95
Sausage & Peppers	45	85
Chicken Scarpariello	55	95
roasted chicken on the bone		
Chicken Ultimate	59	95
francese, mozzarella, cherry peppers		
Grilled Chicken Mona	59	99
sautéed escarole, beans		
Chicken Matteo	65	125
sausage, peppers, broccoli, potatoes		
Chicken Angelina	70	130
white meat, sausage, peppers, peas, potatoes		
Veal Scallopine	79	139
charcoal grilled, tomatoes, onions, basil		
Veal Chop Matteo	79	139
milanese, tomatoes, fresh mozzarella		

Fish

	Half	Full
Grilled Salmon	75	145
spinach, lemon, olive oil		
Filet of Sole Oreganata	75	145
sautéed broccoli		
Red Snapper Luciano	75	145
spinach, light tomato		
Blacken Ahi Tuna		
stir fry vegetable, ponzu		
Shrimp	75	135
Scampi	garlic, white wine, touch of butter	
Luciano	lemon butter, white wine sauce	
Wendy	sautéed, burnt string beans, dijon mustard	
Marinara	tomato sauce, garlic, fresh basil	
Fra Diavolo	spicy tomato sauce, garlic, e.v.o.	
Oreganata	breadcrumbs, broiled	
Parmigiana	breaded, fried, tomato sauce, mozzarella	

Specialties

Braised Beef Short Ribs	P/A
asparagus, mashed potatoes, onions	
Grilled Pork Chop	P/A
mashed potatoes, cherry peppers, demi	
Veal Chop Paillard	P/A
arugula, tomato, lemon, olive oil	
Roasted Rack of Lamb	P/A
grilled eggplant, cipollini onions	
Chas Prime New York Strip	P/A
35 day dry aged, truffle fries	