

Bon Appetito From The Staff

Appetizers

	Half	Full
Baked Clams.....	\$14	\$22
Zuppa Di Clams.....	\$14	\$22
Zuppa Di Mussels.....	\$13	\$21
Mozzarella Sticks*	\$13	\$17
Stuffed Mushrooms.....	\$13	\$17
Fried Zucchini*	\$13	\$19
Fried Calamari*	\$17	\$25
Calamari Arrabbiata*	\$18	\$26
Fresh Mozzarella and Tomato.....	\$13	\$17
Antipasto Spuntino.....	\$21	\$30
Shrimp Cocktail.....		\$22
Portobello Mushroom ~ Charcoal Grilled.....		\$18
Stuffed Artichoke ~ in Season.....		p/a

Salads

	Half	Full
Tri-Color.....	\$13	\$19
The Original Caesar.....	\$13	\$19
Matteo's Italian Chopped.....	\$13	\$19
Matteo's Italian Chopped with salami and cheese.....	\$17	\$25
Seafood Salad.....	\$24	\$30
Mediterranean Salad.....	\$17	\$23
<i>rugola, cherry tomatoes, white cannellini beans and shaved Parmigiano ~ Reggiano</i>		
Warm Mozzarella.....	\$17	\$25
<i>served with roasted red peppers and fresh asparagus in a homemade vinaigrette</i>		

Like us on Facebook

Visit us at www.MatteosBellmore.com

*If there is something special that you would like,
but don't see it on the menu, please feel free to ask*



Important Notes:

Consuming raw, undercooked meats or seafood
may increase your risk of food borne illness.

*Foods marked with an asterisk are cooked with peanut oil.

Gift Certificates Available

Pastas

"Cooked Fresh to Order"

Linguini ~ Capellini ~ Spaghetti Rigatoni ~ Fettuccine ~ Penne Gluten ~ Free or Whole Wheat (additional charge)		
	Half	Full
White Clam Sauce.....	\$21	\$25
Red Clam Sauce.....	\$21	\$25
Marinara.....	\$20	\$24
Amatriciana.....	\$21	\$25
Filetto Di Pomodoro.....	\$20	\$24
Bolognese (Meat Sauce).....	\$21	\$25
Alfredo.....	\$21	\$25
Alla Vodka with Prosciutto.....	\$21	\$25
Broccoli Garlic and Oil.....	\$20	\$24
Alla Marechiara (Clams and Shrimp).....	\$26	\$32
Frutti Di Mare (Fresh Seafood).....	\$28	\$38
Matteo's Famous Meatballs and Sausage (Sunday Only).....	\$23	\$33
Cheese Ravioli with filetto di pomodoro sauce.....	\$21	\$25
Baked Penne with fresh ricotta and mozzarella.....	\$21	\$25
	Half	Full
Zucchini Linguini.....	\$22	\$30
<i>julienne zucchini served with your choice of marinara or filetto di pomodoro sauce</i>		
Shrimp Alla Wendy.....	\$26	\$41
<i>pan-seared shrimps sauteed with dijon mustard, minced garlic, white wine and lemon served over burnt string beans</i>		
Grilled Chicken Paillard.....	\$19	\$24
<i>with chopped tomatoes, red onions and fresh basil</i>		
Chicken Mona.....	\$25	\$31
<i>seasoned and grilled served over sauteed escarole and beans</i>		
Veal Chop Paillard.....		\$49
<i>pounded on the bone, grilled and served with chopped tomatoes, red onions and fresh basil</i>		

Bon Appetito From The Staff

Chicken

	Half	Full
Chicken Limone.	\$21	\$26
Chicken Marsala.	\$21	\$26
Chicken Sorrentino*	\$24	\$28
Chicken Francese.	\$21	\$26
Chicken Parmigiana*	\$21	\$26
Chicken Milanese*	\$21	\$26
<i>with chopped tomatoes, red onions and fresh basil</i>		
Chicken Scarpariello.....	\$17	\$31
<i>chicken on-the-bone cut in pieces, roasted with garlic, fresh herbs, extra virgin olive oil and lemon</i>		
Chicken Matteo's*	\$38	\$76
<i>chicken on-the-bone cut in pieces, roasted with garlic, fresh herbs, extra virgin olive oil and lemon served with homemade sausages, roasted red peppers, onions, broccoli and potatoes</i>		
Chicken "Angelina" (white meat only)*		\$44
<i>chicken on-the-bone cut into pieces with onions, red peppers, peas, potatoes and homemade sausages</i>		
Chicken Palermitano.....	\$25	\$30
<i>chicken breast tossed in seasoned breadcrumbs and charcoal grilled ; served with Mediterranean Salad</i>		
Chicken Geri*		\$40
<i>white meat chicken off-the-bone cut into pieces served on a bed of burnt broccoli and french fries topped with pesto sauce</i>		

Steaks and Chops

Prime Aged Porterhouse (for two).		\$95
<i>served with baked potato</i>		
Boneless Certified Black Angus Shell Steak....		\$49
<i>served with baked potato ~ 20 ounces (for one)</i>		
Colorado Lamb Chops (4).		\$50
<i>charcoal grilled and served on a bed of fresh spinach sauteed with garlic and extra virgin olive oil</i>		
American Grilled Veal Chop (18 ounces).....		\$53
<i>charcoal grilled and served with baked potato</i>		

Veal

	Half	Full
Veal Marsala.....	\$23	\$29
Veal Limone.	\$23	\$29
Veal Parmigiana*	\$23	\$29
Veal Sorrentino.....	\$24	\$31
Veal Francese.....	\$23	\$29
Veal Milanese*	\$23	\$29
<i>with chopped tomato, red onions and fresh basil</i>		
Veal Chop Matteo (Milanese)*		\$50
<i>with chopped tomatoes, red onion and fresh basil</i>		
Veal Chop Valdostana*		\$53
<i>pounded, breaded veal chop topped with prosciutto and mozzarella in a Marsala mushroom sauce</i>		

Seafood

	Half	Full
Calamari Marinara.	\$18	\$25
Scungilli Marinara.....	\$24	\$31
Shrimp Marinara	\$25	\$40
Shrimp Scampi ~ Served with Rice.....	\$25	\$40
Shrimp Parmigiana*	\$25	\$40
Shrimp Oreganata.	\$25	\$40
Shrimp Luciano ~ Served over Spinach.....	\$26	\$41
Fresh Fish of the Day.....		p/a
Live Lobster ~ Any Style.....		p/a

Vegetables

Sauteed with garlic in extra virgin olive oil

	Half	Full
Asparagus.....	\$15	\$18
Escarole.....	\$12	\$15
Spinach.	\$12	\$15
String Beans.	\$12	\$15
Burnt String Beans.....	\$15	\$18
Broccoli.....	\$12	\$15
Burnt Broccoli.	\$15	\$18
Cauliflower.....	\$12	\$15
Burnt Cauliflower.	\$15	\$18
Brussel Sprouts.....	\$12	\$15
Burnt Brussel Sprouts.....	\$15	\$18
Eggplant Parmigiana*	\$17	\$24
Broccoli Di Rabe.		p/a