

# Dinner

## STARTERS

### BRUSCHETTA JAR • 14

Layered whipped ricotta, pesto, tomatoes, roasted red peppers, basil, Modena balsamic, toast points

### BRUSSELS SPROUTS • 14

with bacon lardons & green apple glaze

### GRILLED CALAMARI • 15 <sup>GF</sup>

Balsamic herbed vinaigrette, grilled toast points

\*Toast points are not gluten-free\*

### CALAMARI FRITTI • 15

Lightly breaded, lemons, marinara sauce

### WINGS (6) • 15

Sauce types (plain, buffalo, bbq, cacio e pepe)

### STUFFED MUSHROOMS • 12

Spinach, bacon, parmesan, Marsala cream sauce

### ARANCINI (2) • 11.5

Rice, peas, ground beef

### TOASTED RAVIOLI (10) • 15

cheese filled with marinara

## PASTA Add chicken to any pasta for \$5.5

### SHORT RIB RAVIOLI WITH MIREPOIX AU JUS • 29

### ORECCHIETTE CAPRA • 22.5 <sup>GFP</sup>

Chicken, zucchini, onions, tomatoes, pine nuts, goat cheese

### RIGATONI CONTADINA • 19.5 <sup>GFP</sup>

Artichokes, sausage, onions, mushrooms, tomatoes

### LASAGNA • 19

Ground beef, whipped ricotta, Bechamel, Bolognese sauce

### CARBONARA • 22.5

Parmesan cream sauce, bacon, peas, onions, fettucine

### SHRIMP PESTO • 24.5 <sup>GFP</sup>

Sautéed shrimp, cherry tomatoes, linguini, pesto cream sauce

### LINGUINI CLAMS • 21.5 <sup>GFP</sup>

Manila clams | Choice of: red or white sauce

### DRUNKEN GNOCCHI • 19

Homemade ricotta gnocchi, vodka cream sauce

### SPAGHETTI POLPETTE • 23

Veal and ricotta meatballs, braised veal tomato cream sauce

## SALADS

### MOZZARELLA CAPRESE • 12.5

Fresh mozzarella, Roma tomatoes, balsamic drizzle

### ARUGULA INSALATE • 13 with calamari fritti 18

Wood fired tomatoes, bacon, gorgonzola, roasted red peppers, lemon vinaigrette

### CHOPPED MATTONE • 15

Romaine, salami, Italian ham, hearts of palm, roasted red peppers, tomatoes, Kalamata olives, gorgonzola, celery, pepperoncini some for the whole Family 24

### CHARRED CAESAR • 14 with chicken 19.50

Charred romaine, croutons, parmesan dust

## ENTRÉES

### CRISPY STUFFED CHICKEN • 27

Stuffed with risotto, peas, parmesan, lemon cream sauce, sautéed spinach

### CHICKEN MARSALA • 23.5

Sautéed mushrooms, Marsala sauce, linguini

### CHICKEN PARMIGIANA • 24

Lightly breaded, Bolognese, mozzarella, linguini

### CHICKEN LIMONE • 22.5

Sautéed in a white wine lemon butter sauce, sautéed spinach

### EGGPLANT PARMIGIANA • 18

Layered eggplant, parmesan, mozzarella, marinara sauce

### PAN SEARED SALMON • 27

Marinated for 24 hours, sautéed spinach

### MARINATED SKIRT STEAK • 31

Grilled vegetables, roasted herbed potatoes

### BBQ RIBS • HALF 19.5 / FULL 26.5

Smoked ribs, barbecue sauce, fries

### MATTONE BURGER • 16

House blended beef, bacon jam, tomatoes, arugula, provolone, fries

### sides

Side Chopped Salad • 7.5 Meatballs (2) • 8

Sautéed Spinach, Grilled Lemon • 6.5 Grilled Vegetables • 6.5

## WOOD FIRED FAVORITES

### MARGHERITA • 12.5

Tomato sauce, mozzarella, basil

### IL MATTONE • 15.5

Tomato sauce, sausage, red onion, roasted red peppers, mozzarella

### SPINACHI UOVO • 16.5

Mozzarella, provolone, spinach, egg, Grana Padano

### BIANCO • 15.5

Mozzarella, provolone, Grana Padano, lemon-infused arugula

### BEEF & HOT G • 16.5

House made Italian beef, hot giardiniera, tomato sauce, mozzarella

PIZZA

SANDWICHES

Sandwiches are served with fries.

### ROASTED VEGGIE PANINO • 13.5

Zucchini, mushrooms, roasted red peppers, Kalamata olives, mozzarella, goat cheese, arugula, balsamic

### CHICKEN PESTO • 18

House made pesto, roasted red peppers, tomatoes, mozzarella

### NEAPOLITAN STEAK • 19.5

Grilled rib eye, peppers, onions, provolone

### THE BENNY • 16

Ham, salami, prosciutto, mozzarella, lettuce, tomato, mayo

## CLASSIC TAVERN STYLE PIZZA

18" \$23.5 • EXTRA INGREDIENT \$3 EACH

12" GLUTEN-FREE PIZZA \$12.99 • EXTRA INGREDIENT \$2 EACH <sup>GF</sup>

### ADD YOUR PROTEINS

Canadian Bacon, Ground Beef, Pepperoni, Sausage, Italian Beef

### ADD YOUR VEGGIES

Mushroom, Green Pepper, Onion, Black Olives, Green Olives, Spinach, Sliced Tomatoes, Broccoli

\*On Fridays and Saturdays, pizzas may take 45 minutes to 1 hour\*