

Dinner

STARTERS

- BURRATA TOAST • 17**
Crispy ciabatta with balsamic pears, tomatoes, candied walnuts, creamy burrata, arugula, lemon zest
- ARANCINI • 12.5**
(3) rice, peas, mozzarella, parmesan dust
- BRUSCHETTA JAR • 16**
Layered whipped ricotta, pesto, tomatoes, roasted red peppers, basil, Modena balsamic, toast points
- EGGPLANT STACK • 16**
Fried eggplant rounds, fresh mozzarella, marinara, basil, roma tomatoes, arugula
- GARLIC SHRIMP • 15**
Wood fired shrimp with garlic, red pepper, lemon
- CALAMARI FRITTI • 17**
Lightly breaded, lemons, marinara sauce
- STUFFED MUSHROOMS • 17**
Spinach, bacon, parmesan, marsala cream sauce
- TOASTED RAVIOLI (10) • 16**
Cheese filled with marinara
- BREAD SERVICE • 6**
Fresh bread, aged parmesan cheese, EVOO

PASTA

- ZITI • 25**
Housemade ziti, burrata, tomato cream
- RIGATONI CONTADINA • 23**
Artichokes, sausage, onions, mushrooms, tomatoes
- SHORT RIB GNOCCHI • 29.5**
Short rib, mirepoix au jus
- LASAGNA • 22**
Ground beef, whipped ricotta, bechamel, bolognese
- CARBONARA • 25**
Parmesan cream sauce, pancetta, peas, onions, fettucine
- SHRIMP PESTO • 27**
Sauteed shrimp, cherry tomatoes, housemade linguini, pesto cream sauce

SALADS

- ARUGULA INSALATE • 14.5**
Blistered tomatoes, bacon, gorgonzola, roasted red peppers, lemon vinaigrette
- CHOPPED MATTONE • 19**
Romaine, ham, salami, hearts of palm, roasted red peppers, tomatoes, kalamata olives, gorgonzola, celery, pepperoncini some for the whole Family 30
- CHARRED CAESAR • 15** with chicken 21.5
Charred romaine, croutons, parmesan dust

ENTRÉES

- EGGPLANT PARMIGIANA • 21**
Layered eggplant, parmesan, mozzarella, marinara sauce
- CRISPY STUFFED CHICKEN • 30**
Stuffed with risotto, peas, parmesan, lemon cream sauce, sautéed spinach
- CHICKEN PARMIGIANA • 27**
Lightly breaded, marinara, mozzarella, housemade linguini
- CHICKEN LIMONE • 25**
Sautéed in a white wine lemon butter sauce, sautéed spinach
- CHICKEN CALABRESE • 29** 🌶️
Breaded and pan fried chicken with garlic, calabrian chilies, pepperoncinis, potatoes, white wine sauce
- BBQ RIBS (FULL SLAB) • 32**
Served with french fries
- PUGLIESE BRACIOLE • 31**
Flattened steak rolled with garlic, pancetta, fontinella cheese, herbs, braised tomato sauce served over rigatoni
- SALMON PICATTA • 32**
Capers, lemon butter white wine sauce, choice of spinach or linguini
- FRESH LAKE WHITEFISH • 27**
Grilled carrots, spinach, beurre blanc

<i>protein add ons</i>	Calamari Fritti • 6	Shrimp • 10
	Salmon • 14	Chicken • 6.5
	Sausage • 5	

<i>sides</i>	Side Chopped Salad • 8	Meatballs (2) • 8
	Sautéed Spinach, Grilled Lemon • 6.5	Grilled Vegetables • 6.5

WOOD FIRED FAVORITES

PIZZA

- MARGHERITA • 15**
Tomato sauce, mozzarella, basil
- IL MATTONE • 18**
Tomato sauce, sausage, red onion, roasted red peppers, mozzarella
- SPINACHI UOVO • 19**
Mozzarella, provolone, spinach, egg, Grana Padano
- BIANCO • 18**
Mozzarella, provolone, Grana Padano, lemon-infused arugula
- BEEF & HOT G • 19**
House made Italian beef, hot giardiniera, tomato sauce, mozzarella

SANDWICHES

- Sandwiches are served with french fries.*
- ROASTED VEGGIE PANINO • 17**
Zucchini, mushrooms, roasted red peppers, Kalamata olives, mozzarella, goat cheese, arugula, balsamic
- CHICKEN PESTO • 21**
House made pesto, roasted red peppers, tomatoes, mozzarella
- NEAPOLITAN STEAK • 23.5**
Grilled rib eye, peppers, onions, provolone
- THE BENNY • 19**
Ham, salami, prosciutto, mozzarella, lettuce, tomato, mayo

CLASSIC TAVERN STYLE PIZZA

- 18" \$26 • EXTRA INGREDIENT \$4 EACH
- 12" GLUTEN-FREE PIZZA \$19 • EXTRA INGREDIENT \$3 EACH 
- | | |
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| 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 |
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- *On Fridays and Saturdays, pizzas may take 45 minutes to 1 hour*

Drinks

CRAFTED COCKTAILS

CLASSIC OLD FASHIONED • 13

Bulleit Bourbon, Orange Bitters, Sugar, Cherry, Sliced Orange

MATTONE MANHATTAN • 13.5

Templeton Rye, Sweet Vermouth, Orange Bitters, Cherry (Luxardo), Orange Twist

SKINNY MARGARITA • 12.5

Don Julio, Fresh Citrus, Agave

WHITE SANGRIA • 12.5

Moscato, Peach Schnapps, Pineapple, Orange Juice

KENTUCKY MULE • 13

Makers Mark, Ginger Beer, Lime Juice, Lime Wedge

JACKED TEA • 12.5

Jack Daniels Honey, Iced Tea, Cranberry, Fresh Lemon Juice, Lemon Wedge

MATTONE REFRESHER • 12.5

Titos Vodka, Strawberry Blend, Fresh Lemon Juice, Simple Syrup, Splash of Soda, Lemon Wedge

THE LGP SOUR • 13.5

Bulleit Bourbon, Chamomile Simple Syrup, Lemon Juice, Cabernet Sauvignon Float

MARTINIS

ORIGINAL COSMO • 12.5

Ketel Citroen, Cointreau, Lime Juice, Cranberry, Flamed Orange

POMEGRANATE • 13.5

Ketel Citroen, Triple Sec, Pom Liqueur, Sour Mix

LEMON DROP • 12.5

Ketel Citroen, Lemon Juice, Simple Syrup

PINEAPPLE SMASH • 12.5

Tito's Vodka, Cointreau, Pineapple, Sour Mix

HARD SELTZER

HIGH NOON - Watermelon, Black Cherry, Peach Pineapple | 6

SUN CRUISER - Iced Tea Vodka | 6

WINE BY THE GLASS/BOTTLE

WHITE WINE

RUFFINO PINOT GRIGIO • Italy 13/50

KIM CRAWFORD SAUVIGNON BLANC • New Zealand 14/54

SEA SUN CHARDONNAY • California 13/52

MICHAEL DAVID CHARDONNAY • California 14/54

CANYON ROAD MOSCATO • California 10/40

CASA SMITH VINO ROSÉ • Washington State 12.5/50

RUFFINO PROSECCO SPLIT (6 oz.) • Italy BOTTLE 12

ALOIS LAGEDER PINOT GRIGIO • Italy BOTTLE 58

DE LOACH CHARDONNAY • Russian River, California BOTTLE 60

RED WINE

MEOIMI NOIR • California 14.5/56

CANYON ROAD MERLOT • California 10/40

MASCIARELLI MONTEPULCIANO D'ABRUZZO • Italy 10.5/42

CHEFS TABLE WINE • Francese 11.5/46

COLTIBUONO CETAMURA CHIANTI • Italy 12/46

SANTA JULIA MALBEC • Argentina 11.5/46

DAOU CABERNET SAUVIGNON • Paso Robles, California 15/58

FAMILIA ZUCCARDI Q MALBEC • Mendoza, Argentina BOTTLE 62

BANSHEE MORDECAI RED BLEND • Sonoma County, California 13/52

PONZI PINOT NOIR • Willamette Valley, Oregon BOTTLE 74

BEERS BY THE BOTTLE

MILLER LITE • 5

BUD LIGHT • 5

BLUE MOON • 6.5

MILLER HIGH LIFE • 5

BUDWEISER • 5

STELLA ARTOIS • 7

MICHELOB ULTRA • 5

STELLA LIBERTE • 5

CORONA • 7

COORS LIGHT • 5

PERONI ZERO • 5

MODELO • 7

BEERS ON TAP

ALLAGASH WHITE • 8

LAGUNITAS LIL SUMPIN SUMPIN • 7.5

PERONI • 7.5

NOONWHISTLE GUMMY SERIES • 7.5

MODELO • 8

ASK ABOUT SEASONAL DRAFTS

COLD BEVERAGES

Free Refills

COCA-COLA, DIET COKE, SPRITE, GINGER ALE, HI-C FRUIT PUNCH, LEMONADE, BARQ'S ROOT BEER, ICED TEA • 4

HOT DRINKS

COFFEE Free Refills, ESPRESSO, TEA • 4.5
CAPPUCCINO • 5.5

MATTONE
• RESTAURANT • BAR •

At Mattone Restaurant & Bar, we strive to provide quality food with the freshest ingredients. All of our dishes are prepared to order and, as a result, may take extra time. We appreciate your patience as it is our pleasure to serve you. Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness. Please make your server aware of any food allergies.

20% gratuity can be added for tables of 6 or more.