

# Drinks

## CRAFTED COCKTAILS

### CLASSIC OLD FASHIONED • 11.5

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

### MATTONE MANHATTAN • 12

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

### SKINNY MARGARITA • 11

Don Julio, Fresh Citrus, Agave

### WHITE SANGRIA • 11

Moscato, Peach Schnapps, Pineapple, Orange Juice

### KENTUCKY MULE • 11.5

Makers Mark, Ginger Beer, Lime Juice, Lime Wedge

### JACKED TEA • 11

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

### MATTONE REFRESHER • 11

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

### THE LGP SOUR • 12

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

## MARTINIS

### ORIGINAL COSMO • 11

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

### POMEGRANATE • 12

Ketel Citroen, Triple Sec, Pom Liqueur, Sour Mix

### LEMON DROP • 11

Ketel Citroen, Lemon Juice, Simple Syrup

### PINEAPPLE SMASH • 11

Tito's Vodka, Cointreau, Pineapple, Sour Mix

## WINE BY THE GLASS/BOTTLE

ALEXA PROSECCO SPLIT (6 oz.) • Italy BOTTLE 10

RIFF PINOT GRIGIO • Italy 9.5/38

ALOIS LAGEDER PINOT GRIGIO • Italy BOTTLE 52

CLINE SAUVIGNON BLANC • California, North Coast 10.5/42

FORTANT CHARDONNAY • France 9.5/38

MATCHBOOK CHARDONNAY • California 11/44

DE LOACH CHARDONNAY • Russian River, California BOTTLE 54

HIRSCHBACH & SOHNE PIESPORTER RIESLING • Germany 10/40

CENTORRI MOSCATO DI PAVIA • Italy 9/36

FOX BROOK WHITE ZINFANDEL • California 9/36

CASA SMITH VINO ROSÉ • Washington State 11/44

AVALON PINOT NOIR • California 10.5/42

AU BON CLIMAT PINOT NOIR • Santa Barbara, California BOTTLE 62

PONZI PINOT NOIR • Willamette Valley, Oregon BOTTLE 68

DE LOACH MERLOT • California 9.5/38

MILBRANDT ESTATES MERLOT • Washington BOTTLE 64

MASCIARELLI MONTEPULCIANO D'ABRUZZO • Italy 9/36

CHEFS TABLE WINE • Francese 10/40

CASTELLO CHIANTI CLASSICO • Italy 10.5/42

SANTA JULIA MALBEC • Argentina 10/40

FAMILIA ZUCCARDI Q MALBEC • Mendoza, Argentina BOTTLE 56

LYETH RED BLEND • California 9.5/38

BLACK'S STATION CABERNET SAUVIGNON • California 11/44

TRUE MYTH CABERNET • Paso Robles, California BOTTLE 60

EXPERIENCE NAPA CABERNET • Napa, California BOTTLE 70

## BEERS BY THE BOTTLE

MILLER LITE • 4.5

BUD LIGHT • 4.5

SAM ADAMS • 6.5

MILLER HIGH LIFE • 4.5

BUDWEISER • 4.5

STELLA ARTOIS • 6.5

MICHELOB ULTRA • 4.5

O'DOUL'S • 4.5

CORONA • 6.5

COORS LIGHT • 4.5

MODELO • 6.5

## BEERS ON TAP

ALLAGASH WHITE • 7.5

LAGUNITAS LIL SUMPIN SUMPIN • 7

PERONI • 6

NOONWHISTLE GUMMY SERIES • 7

ANTI HERO • 7

ASK ABOUT SEASONAL DRAFTS

## COLD BEVERAGES

Free Refills

COCA-COLA, DIET COKE, SPRITE  
PIBB XTRA, GINGER ALE, LEMONADE  
BARQ'S ROOT BEER, ICED TEA • 3.5

## HOT DRINKS

COFFEE Free Refills, ESPRESSO, TEA • 4  
CAPPUCCINO • 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.

# Dinner

## STARTERS

GRILLED CALAMARI • 14.5 **GF**

Balsamic herbed vinaigrette, grilled toast points

\*Toast points are not gluten-free\*

CALAMARI FRITTI • 14.5

Lightly breaded, lemons, marinara sauce

STUFFED MUSHROOMS • 11.5

Spinach, bacon, parmesan, Marsala cream sauce

ARANCINI (2) • 11

rice, peas, ground beef

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

ORECCHIETTE CAPRA • 21.50 **GFP**

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

RIGATONI CONTADINA • 18.5 **GFP**

Artichokes, sausage, onions, mushrooms, tomatoes

LASAGNA • 18

Ground beef, whipped ricotta, Bechamel, Bolognese sauce

CARBONARA • 22

Parmesan cream sauce, bacon, peas, onions, fettucine

SHRIMP PESTO • 23.5 **GFP**

Sautéed shrimp, cherry tomatoes, linguini, pesto cream sauce

LINGUINI CLAMS • 20.5 **GFP**

Manila clams | Choice of: red or white sauce

DRUNKEN GNOCCHI • 19

Homemade ricotta gnocchi, vodka cream sauce

SPAGHETTI POLPETTE • 22

Veal and ricotta meatballs, braised veal tomato cream sauce

### sides

Side Chopped Salad • 7.5 Meatballs (2) • 7.5

Sautéed Spinach, Grilled Lemon • 6 Grilled Vegetables • 6

## SALADS

MOZZARELLA CAPRESE • 12

Fresh mozzarella, Roma tomatoes, balsamic drizzle

ARUGULA INSALATE • 11.5 with calamari fritti 15

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

CHOPPED MATTONE • 13.5

Romaine, salami, Italian ham, hearts of palm, roasted red peppers, tomatoes, Kalamata olives, gorgonzola, celery, pepperoncini

CHARRED CAESAR • 12 with chicken 17

Charred romaine, croutons, parmesan dust

## ENTRÉES

CRISPY STUFFED CHICKEN • 25.5

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

CHICKEN MARSALA • 22.5

Sautéed mushrooms, Marsala sauce, linguini

CHICKEN PARMIGIANA • 23

Lightly breaded, Bolognese, mozzarella, linguini

CHICKEN LIMONE • 21.5

Sautéed in a white wine lemon butter sauce, sautéed spinach

EGGPLANT PARMIGIANA • 17.5

Layered eggplant, parmesan, mozzarella, marinara sauce

PAN SEARED SALMON • 26

Marinated for 24 hours, sautéed spinach

MARINATED SKIRT STEAK • 30

Grilled vegetables, roasted herbed potatoes

BBQ RIBS • HALF 19 / FULL 26

Smoked ribs, barbecue sauce, fries

MATTONE BURGER • 15.5

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



## WOOD FIRED FAVORITES

MARGHERITA • 12

Tomato sauce, mozzarella, basil

IL MATTONE • 15

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

SPINACHI UOVO • 16

Mozzarella, provolone, spinach, egg, Grana Padano

BIANCO • 15

Mozzarella, provolone, Grana Padano, lemon-infused arugula

BEEF & HOT G • 16

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

Sandwiches are served with fries.

ROASTED VEGGIE PANINO • 13

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

CHICKEN PESTO • 17

House made pesto, roasted red peppers, tomatoes, mozzarella

NEAPOLITAN STEAK • 18.5

Grilled rib eye, peppers, onions, provolone

THE BENNY • 15

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

PIZZA

SANDWICHES

## CLASSIC TAVERN STYLE PIZZA

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

12" GLUTEN-FREE PIZZA \$12.99 • EXTRA INGREDIENT \$2 EACH **GF**

### 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\*