

ANTIPASTI E INSALATE

GAMBERO VENEZIANO

Fresh jumbo gulf shrimp sautéed in olive oil, garlic, white wine, and a spicy marinara sauce. \$9

CALAMARI FRITTI

lightly battered tender calamari flash fried, and served with a side of lemon and tomato sauce. \$9

OLIVE ALL'ASCOLANA

Green olives stuffed with ground veal, and fried. Served with alfredo sauce. \$8

PIZZA DOPPIA

Homemade thin pizza crusts topped with your choice of homemade meat-sauce, mozzarella and parmesan cheese or margherita style - tomato, basil, and mozzarella cheese. \$9.5

INSALATA GIOTTO

Spinach salad with pancetta, red onion, oranges, gorgonzola, and vinaigrette. 6.95

INSALATA DI CAMPO

Mixed baby greens and tomato tossed in homemade balsamic vinaigrette. \$4.5

INSALATA CAPRESE

Fresh Buffalo Mozzarella, basil and tomatoes drizzled with oil, and served with a balsamic sauce. \$9

BRUSCHETTA FRESCA

A twist on an Italian favorite—toasted bread topped diced tomatoes, basil, garlic, and melted mozzarella cheese. \$8

COCKTAIL DI GAMBERI

Five Jumbo shrimp served cold with our horseradish cocktail sauce. \$10

INSALATA CEASARE

Classic Caesar salad. Romaine, creamy Caesar dressing, and croutons. Add anchovies for an authentic flair. \$5.95

Add grilled chicken for \$4.00

Add fried calamari for \$5.00

INSALATA MEDITERRANEA

Baby greens with vinaigrette, tomato, walnuts, and gorgonzola cheese. \$5.95

ZUPPA DEL GIORNO

Soup of the day. 4.5

DAL MACELLAIO DEL CORSO

GALLO CACCITORE

Chicken breasts cooked in olive oil, garlic, capers, mushrooms and tomato sauce. Served over a cheesy risotto rice cake. \$17.50

VITTELLO PICCATA

6 oz of veal scallopine sautéed in white wine sauce with fresh lemon juice and a little butter. Served over a side order of spaghetti pasta. \$19

VITTELLO ALLA PARMIGGIANA

Breaded veal, flash fried, and baked with mozzarella, basil and tomato sauce. \$19.5

FILLETTO DI BUE GORGONZOLA

Tender, hand carved 8 oz Filet Mignon baked in a puff pastry and served with a garlic, roasted pine nut, and gorgonzola cream sauce. \$27

GAMBERO BALENO

Fresh shrimp with garlic, sun-dried tomatoes, asparagus, white wine and tomato cream sauce. Served over a cheese risotto rice cake. \$25

POLLO AMORE

Two chicken breasts sautéed in marsala wine sauce with garlic, mushrooms and cream. Topped with Prosciutto and melted mozzarella cheese and served with our cheesy risotto rice cake. \$18.5

BISTECCA FIORENTINA MARI E MONTI

16 oz, grilled prime beef T-Bone steak, topped with a grilled, marinated Portobello mushroom and a giant grilled Tiger prawn. Served with a side of red wine porcini mushroom steak sauce. \$29

PESCE DEL GIORNO.....MARKET PRICE

Fish of the day.

PRIMI PIATTI

GNOCCHI SORRENTINA

Homemade potato and semolina flour dumplings cooked in a pomodoro sauce with mozzarella cheese and fresh basil. \$13.50

MOSTACCIOLI BOLOGNESE

Mostaccioli pasta tossed with parmesan cheese, and a homemade beef, veal, and pork tomato-meat sauce. \$14.00

SPAGHETTI DEL GOLFO

Fresh jumbo shrimp sautéed in garlic, white wine, and marinara sauce; served over spaghetti pasta. \$14.25

LINGUINE VONGOLE

Linguine pasta cooked in a gulf-style clam sauce made with fresh little neck clams, garlic, olive oil, and a white wine or tomato sauce. \$15.50

TAGLIATELLA ALLA TARANTELLA

Fettuccine cooked with our homemade chicken sausage, garlic, fresh asparagus, sun dried tomatoes and a white wine cream sauce. \$14.95

RAVIOLI MARIA ROSA

Ravioli pasta stuffed with ricotta cheese and spinach, and cooked in a pomodoro sauce with a touch of cream. \$14.50

PENNE NORCIA

Our homemade Italian sausage, mushrooms, garlic, parmesan cheese, and a tomato cream sauce served over penne pasta. \$14.75

LINGUINE PUTTANESCA

Linguine pasta cooked with olive oil, garlic, capers, calamata olives, fresh basil, and crushed tomatoes. \$13.50

TORTELLINI MATTEO'S

Delicious cheese stuffed tortellini in a cream sauce with ham, mushrooms, onion and parmesan cheese. \$14.50

PENNE ALLA ORTOLANA

Penne pasta sautéed with Portobello mushrooms, onions, spinach, roasted red bell peppers, asparagus, white wine, and a fresh tomato cream sauce. \$14.75

MATTEO'S RISTORANTE ITALIANO

40 N. 9th Street
Noblesville, IN 46060
317-774-9771
www.matteosindy.com

HOURS

M-F: 11 a.m.-2:00 p.m.,
5 p.m.-10:30 p.m.;
Sa: 5 p.m.-10:30 p.m.;
Su: 4 p.m.-9:00 p.m.

HOUSE SPECIALTIES

Lasagna, Homemade Bread,
Veal Ossobuco, Pasta, Tiramisu

DRESS

Dressy Casual

COST \$\$

ENTERTAINMENT (N)

CREDIT CARD ACCEPTED (Y)

BANQUET FACILITIES (Y)

CHILDREN WELCOME (Y)

CHILDREN'S MENU (Y)

CARRYOUT AVAILABLE (Y)

RESERVATIONS ACCEPTED (Y)

WHEELCHAIR ACCESS (Y)

BAR SERVICE (Y)*

*Now full bar with Liquor

