

MATTEO'S RISTORANTE ITALIANO

40 N. 9th St.
Noblesville, IN 46060
317.774.9771

www.matteosindy.com



HOURS:

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

HOUSE SPECIALTIES:

Lasagna, homemade bread daily, stuffed lamb rack, veal ossobuco, pasta, Italian wines

DRESS: Dressy Casual

COST: \$\$\$

Y N

entertainment	•
credit cards accepted	•
banquet facilities	•
children welcome	•
children's menu	•
carryout available	•
non-smoking	•
reservations accepted	•
wheelchair access	•
bar service	•*

* Now full bar with Liquor

ANTIPASTI E INSALATE

Appetizers & Salads

GAMBER O VENEZIANO

Fresh jumbo gulf shrimp sautéed in olive oil, garlic, white wine, and a spicy marinara sauce \$8.95

INSALATA CAPRESE

Fresh Buffalo Mozzarella, basil and tomatoes drizzled with oil, and served with a balsamic sauce \$8.95

CALAMARI FRITI

Lightly battered tender calamari flash fried, and served with a side of lemon and tomato sauce \$8.95

PIZZA DOPPIA

Homemade thin pizza crusts topped with your choice of meat sauce and cheese, or Margherita style- tomato, basil and mozzarella cheese topping \$9.50

INSALATA GIOTTO

Spinach salad with pancetta, onion, fresh oranges, gorgonzola, and vinaigrette. \$6.95

INSALATA MEDITERRANEA

Mixed baby greens tossed in balsamic vinaigrette and served with a tomato, walnuts and gorgonzola cheese \$5.95

CEASARE CON CALAMARI

A classic large Caesar salad topped with lightly battered, fried calamari \$10.95

CEASARE CON POLLO

A classic Caesar salad topped with a grilled chicken breast \$9.95

INSALATA DI CAMPO

Mixed baby greens tossed in balsamic vinaigrette and served with a tomato \$4.50

INSALATA CEASARE

Classic Caesar salad. Romaine, creamy Caesar dressing, and croutons. Add anchovies for an authentic flair \$4.95

OLIVE ALLASCOLANA

Green olives stuffed with ground veal, breaded, and fried. Served with alfredo dipping sauce \$7.95

BRUSCHETTA FRESCA

A classic Italian favorite - toasted bread topped with a mixture of diced tomatoes, garlic, basil and olive oil \$7.95

COCKTAIL DI GAMBERI

Five fresh jumbo shrimp served cold with our horseradish cocktail sauce \$9.95

DAL MACELAIO DEL CORSO

From the butcher shop

GALLO CACCITORE

Two chicken breasts sautéed in olive oil, garlic, capers, forest mushrooms and tomato sauce \$17.50

VITELLO ALLA PARMIGIANA

Breaded veal scallopine, flash fried, and baked with mozzarella, basil and tomato sauce \$19.50

VITELLO PICCATO

6 oz. Veal scallopine sautéed in white wine sauce with fresh lemon juice and a little butter \$18.95

FILLETTO DI BUE GORGONZOLA

8 oz. Filet Mignon wrapped in a puff pastry sautéed with garlic, roasted pine nuts, and a gorgonzola cream sauce \$26.50

GAMBERO BALENO

Fresh jumbo shrimp with garlic, sun-dried tomatoes, asparagus, white wine and a tomato cream sauce \$24.95

POLLO AMORE

Two chicken breasts sautéed with Marsala sauce, garlic, mushrooms, and topped with Prosciutto ham and melted mozzarella cheese \$16.95

BISTECCA FIORENTINA MARE E MONTE

16 oz. T-bone steak topped with grilled Portobello mushrooms, a giant tiger prawn. Served with red wine porcini mushroom steak sauce \$29.00

PRIMA PIATTI

First Plate

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 either a white wine or tomato sauce \$15.50

TAGLIATELLA ALLA TARANTELLA

Fettuccine pasta 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

Cheese stuffed tortellini in a cream sauce with ham, mushrooms, onion and Parmesan cheese \$14.50

PENNE ORTOLANA

Penne pasta sautéed with portobello mushrooms, onions, spinach, roast bell pepper, asparagus white wine, and a tomato sauce \$14.75