

# WINES BY THE GLASS

May 2023



## BUBBLES, ROSÉ & DOLCE

**111 | BENVOLIO ESTATE** - \$16/\$64  
Prosecco, Friuli-Venezia Giulia Italy

**085 | RD WINERY "FIFTH MOON"** - \$17/\$68  
Rosé of Grenache, Mourvèdre & Cinsault  
El Dorado CA, 2019

**158 | FAR NIENTE "DOLCE"** - \$16/\$140 2oz./375ml.  
Late Harvest Semillion & Sauv. Blanc  
Napa Valley CA, 2015

## WHITE WINES

6oz./BTL

**080 | BANFI "LA PETTEGOLA"** - \$19/\$76  
Vermentino, Toscana Italy, 2021

**047 | MARCHETTI** - \$18/\$72  
Verdicchio dei Castelli di Jesi, Marche Italy, 2021

**003 | MASI "MASIANCO"** - \$18/\$72  
Pinot Grigio, Veneto Italy, 2021

**064 | SALVESTRIN "CULT"** - \$19/\$76  
Sauvignon Blanc, Lodi CA, 2021

**074 | CLOS DU VAL "ESTATE"** - \$22/\$88  
Chardonnay, Carneros/Napa Valley CA, 2019

# WINES BY THE GLASS



## RED WINES

6oz./BTL

**453 | PAITIN "STARDA"** - \$26/\$104  
Nebbiolo, Langhe Piemonte 2021

**637 | TENUTA DI NOZZOLE** - \$23/\$92  
Sangiovese, Chianti Classico  
Toscana Italy, 2020

**313 | COTARELLA "FALESCO"** - \$21/\$84  
Merlot, Sangiovese & Cab Blend  
Umbria Italy, 2019

**627 | MASCIARELLI** - \$20/\$80/\$120<sup>1.5L</sup>  
Montepulciano d' Abruzzo, Italy, 2020

**532 | PEBBLE LANE** - \$20/\$80  
Pinot Noir, Monterey County CA, 2020

**414 | OBSIDIAN RIDGE** - \$25/\$100  
Cabernet Sauvignon  
Red Hills / Lake County Sonoma, 2019

**468 | DAOU "PESSIMIST"** - \$22/\$88  
Petite Sirah & Zinfandel Blend  
Paso Robles CA, 2021

- PLEASE ASK YOUR SERVER TO SEE OUR  
ENTIRE "250+ WINE BY THE BOTTLE" SELECTIONS -



**MATTEO'S OSTERIA**  
CUCINA ITALIANA & WINE BAR

**CAN &  
GLASS  
BOTTLE**

**MENABREA BLONDE LAGER - \$8**

**ROGUE DEAD GUY ALE - \$8**

**NEWCASTLE BROWN ALE - \$8**

**LEFFE BLONDE BELGIAN ABBEY - \$8**

**STELLA ARTOIS - \$7**

**HEINEKIN - \$6**

**CORONA - \$6**

**COORS LIGHT - \$6**

**SEASONAL (N/A) - \$7**

**MAUI BREWING COMPANY:**

**BIG SWELL IPA - \$8**

**COCONUT HIWA PORTER - \$9**

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# COCKTAILS



## SPECIALTY COCKTAILS

### **APEROL or LIMONCELLO SPRITZ - \$16**

Served over ice with House Prosecco & Fruit Garnish

### **AMARI MAI TAI - \$17**

Drake's Organic Light & Dark Rums / BG Reynolds Orgeat /  
Elixir "G" Ginger Syrup / Maui Pineapple Wedge

### **NEGRONI SPECIALE - \$18**

Beefeater Gin / Averna Amaro / Campari / Aperol / Orange Peel

### **MATTEO'S MAUI MULE - \$16**

Maui's Organic Ocean Vodka / Dash Angostura Bitters /  
House Lime Juice / Local Maui Brew Co. Ginger Beer

### **CIAO BELLA - \$17**

Our Signature Cocktail!

Drake's Organic Vodka / St. Germain Elderflower Liqueur /  
Aperol / Fresh Lemon Juice

### **SARONNO MARGARITA - \$16**

Camarena Reposado Tequila / House-Made Sour / Elixir "G"  
Ginger Syrup / Topped with an Amaretto Float

### **VECCHIO FASHIONED - \$18**

Maker's Mark Whisky / Simple Syrup / Angostura Bitters /  
Luxardo Amarena Cherry / Orange Peel

### **MANHATTAN ITALIANO - \$18**

High West Double Rye Bourbon / Sweet Vermouth /  
Campari / Luxardo Amarena Cherry / Orange Peel

# SODAS & MOCKTAILS



## **SODA • \$5**

Sprite  
Coca-Cola  
Diet Coke  
Ginger Ale

## **SODA • \$6**

Maui Root Beer  
Maui Ginger Beer

## **JUICE / MILK • \$6**

Orange  
Cranberry  
Apple  
Pineapple  
Grapefruit  
Lemonade  
Unsweetened Iced Tea  
Arnold Palmer - \$7  
Milk  
Chocolate Milk - \$6.50

## **WATER • \$8**

Pellegrino Sparkling 750ml  
Panna Still H2O 750ml

## **• MOCKTAILS •**

Shirley Temple - \$6  
Roy Rogers - \$6  
Tonic & Bitters - \$6  
Italian Spritzer or Mojito - \$8

- Traditional Mint
- Lilikoi / Passionfruit
- Raspberry
- Pineapple
- Mango
- Blood Orange

# ANNTIPASTI

## \*BRUSCHETTA AL TONNO - \$25

(4) Toasted Baguette / Local Vine-Ripened Tomato /  
Tuna Carpaccio / Basil Oil / Diced Garlic / Capers  
**(GFR, VR, VVR)**

## G'S MEATBALLS - \$18

(3) All-Natural Ground Turkey /  
Chia Seed / Quinoa / Kale / Parmesan / Flax Seed /  
Pomodoro Fresco /  
Side of House Flatbread **(GFR)**

## MELANZANE ALLA PARMIGIANA - \$18

Eggplant / Tomato Sauce / Basil /  
Mozzarella / Parmigiano Reggiano DOP /  
Side of House Flatbread **(V)**

## CROSTINI - \$22

(4) Toasted Baguette / Mint Marinated Edamame & Fava Bean /  
Pecorino Cheese Fondue / Crispy Pancetta  
**(GFR,VR)**



\*. Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness •

# ANNTIPASTI



## **GAMBERI DEL DIAVOLO - \$26**

(3) Black Tiger Prawns / Calabrian Chili Sauce / Blistered Cherry Tomato / Herbed Fingerling Potato / Preserved Lemon / Toasted Baguette **(GFR)**

## **CAPRESE - \$22**

Upcountry Vine-Ripened Tomatoes / Mozzarella di Bufala / Balsamic Glaze / Italian Extra Virgin Olive Oil **(GF, VVR, V)**  
*- Add Prosciutto di San Daniele \$9 -*

## **PUGLIESE - \$25**

Seasonal Fruit / Burrata Cheese / Prosciutto di San Daniele / Shaved Fennel / Snap Peas / Herb Vinaigrette  
**(GF, VR, VVR)**

### **LEGEND:**

**V = Vegetarian**

**VR = Vegetarian upon Request**

**VV = Vegan**

**VVR = Vegan upon Request**

**GF = Gluten-Free**

**GFR = Gluten-Free upon Request**

**DFR = Dairy-Free upon Request**

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**MATTEO'S OSTERIA**  
CUCINA ITALIANA & WINE BAR

# INSALATE

## **OSTERIA - \$20**

Arugula / Endive / Apples / Red Grapes / Gorgonzola  
Cheese / Candied Walnuts / Apple Coriander Vinaigrette  
**(GF, V, VVR, DFR)**

## **\*CAESAR - \$18**

Hearts of Romaine / Parmigiano Reggiano DOP /  
Garlic Croutons / Caesar Dressing **(V, GFR, DFR, VVR)**

## **MISTO - \$19**

Marinated Red & Gold Beets / Butternut Squash / Fennel /  
Kale / Goat Cheese / Mint / Saba  
**(V, GFR, DFR)**

## **CARPACCIO DI FUNGHI - \$24**

Shaved King Trumpet Mushrooms / Arugula / Fennel / Cherry  
Tomato / Crushed Almond / Parmigiano Reggiano / Lemon  
Coriander Citronette **(GF, V, VVR, DFR)**



### ***Additional Proteins:***

Grilled Chicken Breast  
Sautéed Garlic Shrimp  
Tonight's Fresh Catch



# PASTA



## **LASAGNA - \$35**

House-Made Pasta / Mozzarella & Parmigiano / Béchamel /  
Marinara / Maui Cattle Company Beef / Italian Sausage

## **GNOCCHI CREMA ROSA - \$35**

Potato Dumplings / Tomato / Zucchini / Basil /  
Creamy Vodka & Tomato Sauce **(GFR, V)**

## **FETTUCCINE FRUTTI DI MARE - \$42**

Black Ink Squid Pasta / Crab / Clams / Shrimp /  
Tomato / Garlic / White Wine / Lobster Veloute Sauce **(GFR, DFR)**

## **BOLOGNESE - \$35**

Tagliatelle Pasta / Maui Cattle Co. Beef & Italian Sausage /  
Tomato Sauce / Parmigiano Reggiano **(GFR, DFR)**

## **RAVIOLI ALLA MANTOVANA - \$35**

House-Made Ravioli / Butternut Squash Filling /  
Butter-Sage Sauce / Toasted Pumpkin Seeds / Parmigiano  
**(V) (Contains Nuts)**

## **ARRABBIATA - \$35**

Spaghetti / Chili Flakes / Garlic / Spicy Pomodoro Sauce  
**(GFR, VV, V)**

### **Protein \$ Add-ons:**

Prosciutto di San Daniele,

Sautéed Garlic Shrimp, Diced Chicken Breast,

Italian Sausage, G's Famous Turkey Meatball(s)

**- Gluten Free Penne Pasta Available \$2 -**



**MATTEO'S OSTERIA**  
CUCINA ITALIANA & WINE BAR

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**ISOLA - \$MP**

Our Signature Dish:

Seared Fresh Catch / Carnaroli Risotto Cake / Mushroom  
Trifolati / Heirloom Cherry Tomato / Fennel-Thyme Pureé /  
Sundried Tomato Oil **(GF)**

**TRIDENTE - \$64**

(3) Seared Scallops / Fried Polenta Cake / Carrots / Asparagus /  
Calabrian Red Pepper Pureé / Sea Asparagus / Salsa Verde /  
Calabrian Red Coral Tuile **(DFR)**

**COSTOLETTE - \$56**

Espresso & Cocoa Braised Short Rib /  
Porcini Demi-Glacé / Wild Mushroom Barley Risotto /  
King Trumpet Mushroom Carpaccio / Asparagus /  
Gremolata **(GFR)**



**CHICKEN PARMESAN - \$45**

Breaded Chicken Breast /  
Melted Mozzarella / Spaghetti Pomodoro

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or eggs may increase your risk of foodborne illness •**

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## **AFFOGATO - \$14**

Vanilla Ice Cream "Drowned" in Maui Organic Espresso /  
House-Made Almond Biscotti **(GFR)**

- **\$Add/Substitute Espresso for Borsci Italian Coffee Liqueur -**

## **TORTA DEL NONNO - \$16**

Flourless Chocolate Cake / Strawberries / Chocolate Sauce **(GF)**

## **TIRAMISU - \$14**

Italian for "Carry me up!"

Mascarpone / Espresso Soaked Ladyfingers / Cocoa Powder

## **CANNOLI - \$14**

(2) Italian Cannoli / Coconut Cream / Lemon Curd Sauce

## **MELE - \$14**

Baked Puff Pastry / Apple Slices / Almond /  
Vanilla Gelato / Chianti Reduction



## **GELATO - \$7 / Scoop**

Vanilla

\*Strawberry Rose Stracciatella

\*Dark Chocolate +\$1 / Scoop

## **SORBETTO - \$7 / Scoop**

Lemon **(VV, DF)**

**\*Locally Made by Maui Gelato & Exclusively Available at Matteo's Osteria**

## **- AFTER DINNER DRINKS -**

Espresso-Tini, Choco-Tini, Ruby & Tawny Ports, Limoncello, Grappa Selections, Sambuca, Sambuca  
Black, Amaro di Capo, Petrus Amaro, Averna Amaro, Strega, Galliano, Amaretto, Vin Santo, Frangelico,  
Bailey's, Kahlua, Fernet, Borsci, Grand Marnier, Hennessey VS & XO & Paradis

- Ask Your Server About Our Scotch Selections -



**MATTEO'S OSTERIA**  
CUCINA ITALIANA & WINE BAR

**AGES 12  
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**CHICKEN PARMESAN - \$16**

Breaded Chicken Breast / Marinara / Mozzarella Cheese  
Served with Spaghetti Marinara

**PEPPERONI PIZZA - \$15**

**CHEESE PIZZA - \$13**

**SPAGHETTI BOLOGNESE - \$14**

Spaghetti OR Penne Pasta:  
Maui Cattle Co. Beef & Italian Sausage /  
House Tomato Sauce (GFR)

**PASTA CREATIONS - \$12**

CHOOSE BETWEEN PENNE OR SPAGHETTI WITH ONE SAUCE:

Butter • EVOO • Marinara • Pesto

**PASTA \$ ADD-ONS:**

Sautéed Shrimp / Diced Chicken Breast /  
Italian Sausage / G's Famous Turkey Meatball(s)

**- Gluten Free Penne Pasta Available \$2 -**

