

WINES BY THE GLASS

JULY 2nd, 2022



BUBBLES & ROSÉ

111 | BENVOLIO ESTATE - \$15/\$60

Prosecco, Friuli-Venezia Giulia Italy, NV

085 | RD WINERY "FIFTH MOON" - \$16/\$64

Rosé of Grenache & Mourvèdre

El Dorado CA, 2019

WHITE WINES

6oz./BTL

014 | ROCCA DEL PRINCIPE - \$18/\$72

Fiano di Avellino, Campania Italy, 2019

003 | MASI "MASIANCO" - \$17/\$68

Pinot Grigio, Veneto Italy, 2020

010 | ANTINORI "BRAMITO" - \$18/\$72

Chardonnay, Umbria Italy, 2020

086 | PEBBLE LANE - \$19/\$76

Chardonnay, CA, 2020

087 | DUCKHORN - \$20/\$80

Sauvignon Blanc, North Coast CA, 2021

WINES BY THE GLASS



RED WINES

6oz./BTL

697 | CECCHI "STORIA" - \$21/\$84

Sangiovese, Chianti Classico
Toscana Italy, 2017

313 | COTARELLA "FALESCO" - \$19/\$76

Merlot, Sangiovese, Cabernet Sauvignon
Umbria Italy, 2018

308 | VIGNETI DEL SOLE - \$18/\$72

Montepulciano d' Abruzzo, Italy, 2019

532 | PEBBLE LANE - \$19/\$76

Pinot Noir, CA, 2020

359 | KOKOMO - \$22/\$88

Cabernet Sauvignon
Dry Creek Sonoma County CA, 2019

468 | DAOU "PESSIMIST" - \$22/\$88

Petite Sirah & Zinfandel Blend
Paso Robles CA, 2020

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

GLASS
BOTTLE

**B
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PERONI - \$7

MENABREA BLONDE LAGER - \$8

ROGUE DEAD GUY ALE - \$8

HEINEKEN - \$7

STELLA ARTOIS - \$7

LEFFE BLONDE BELGIAN ALE - \$8

CORONA - \$6

COORS LIGHT - \$6

CLAUSTHALER (N/A) - \$6

GREEN'S QUEST TRIPEL ALE (GF) - \$13

BREAKSIDE WANDERLUST IPA (22oz.) - \$14

"LOCAL" BIG ISLAND BREHAUS:

WHITE MOUNTAIN PORTER (22oz.) - \$16



COCKTAILS



SPECIALTY COCKTAILS - \$15

APEROL SPRITZ

Aperol over ice with Prosecco & an Orange Slice

AMARI MAI TAI

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

MATTEO'S NEGRONI

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

AVIAZIONE

Bombay Sapphire East Gin, Maraschino Cherry Liqueur,
Crème de Violette, Fresh Lemon Juice & an Amarena Cherry

MAUI MULE

Maui's Organic Ocean Vodka,
Local Maui Brew Co. Ginger Beer, Fresh Lime Juice

CIAO BELLA

Drake's Organic Vodka, St. Germain Elderflower Liqueur,
Aperol, Fresh Lemon Juice & an Orange Peel

SARONNO MARGARITA

Cimarrón Tequila Blanco, House-Made Sour Mix, Elixir "G"
Ginger Syrup, Topped with an Amaretto Float

MANHATTAN ITALIANI

High West Double Rye Bourbon, Dos Déus Reserve
Vermouth, Campari, Amarena Cherry and an Orange Peel

MOCKTAILS SODAS &



SODAS | JUICES | H2O

Sprite

Coca-Cola

Diet Coke

Ginger Ale

Maui Root Beer

Maui Ginger Beer

Roy Rogers

Shirley Temple

Arnold Palmer

Tonic & Bitters

Lemonade

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice

Milk / Chocolate Milk

Pellegrino Sparkling 750ml

Panna Still 1L

SPRITZER & MOJITO:

Traditional Mint

Lilikoi/Passion Fruit

Raspberry

Pineapple

Mango

Peach

BRUSCHETTA AL TONNO - \$25

Toasted Baguette, Local Upcountry Vine Ripened Tomatoes, Basil Oil, Diced Garlic, Capers, Tuna Carpaccio, Balsamic Reduction
(VR, VVR, GFR)

G'S MEATBALLS - \$18

All-Natural Ground Turkey with Chia Seeds, Quinoa, Kale, Parmesan, Flax Seeds, Pomodoro Fresco,
Side of House Flatbread **(GFR)**

MELANZANE ALLA PARMIGIANA - \$18

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

ANNTIPASTI

GAMBERI - \$22

(3) Baked Tiger Prawns, Lemon Focaccia
Bread Crumbs, Garlic Cream Sauce

CROSTINI - \$20

Toasted Baguette, Melted Mozzarella di
Bufala, 2-Yr Aged Prosciutto di Parma,
Truffle Cheese Sauce (**GFR**)

V = Vegetarian

VR = Vegetarian upon Request

VV = Vegan

VVR = Vegan upon Request

GF = Gluten-Free

GFR = Gluten-Free upon Request

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





MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

INSALATE

SEMPLICE - \$18

Arugula, Cherry Tomatoes, Ricotta Salata, Cremini Trifolati, Lemon Citronette Dressing **(GF, VVR, V)**

CAESAR - \$18

Hearts of Romaine, Parmigiano Reggiano DOP, Garlic Croutons, Caesar Dressing **(GFR)**

SUPERFOOD - \$18

Kale, Red Cabbage, Carrots, Sprouts, Quinoa, Hemp Seeds, Toasted Pumpkin Seeds, Lemon-Honey-Mustard Dressing **(GF, VV, V)**

MISTO - \$18

Roasted & Marinated Beets, Butternut Squash & Figs in a Lemon-Honey Vinaigrette, Goat Cheese, Mint, Shaved Fennel, Saba Drizzle **(GF, VVR, V)**

CAPRESE - \$21

Upcountry Vine-Ripened Tomatoes, Mozzarella di Bufala, Balsamic Glaze, Italian Extra Virgin Olive Oil **(GF, V)**

- Add Prosciutto di Parma \$6 -

Additional Proteins:

Grilled Chicken Breast

Sautéed Garlic Shrimp

Fresh Catch MP\$



PASTA FRESCA



LASAGNA - \$32

House-Made Pasta, Mozzarella & Parmigiano, Béchamel, Marinara, Maui Cattle Company Beef, Italian Sausage - Baked Pipping Hot!

GNOCCHI CREMA ROSA - \$32

Potato Dumplings: Fresh Tomatoes, Zucchini, Basil, Creamy Vodka & Tomato Sauce **(GFR, V)**

FETTUCCINE FRUTTI DI MARE - \$35

Black Ink Squid Pasta: Clams, Shrimp & Fresh Fish, Tomatoes, Garlic, White Wine, Lobster Veloute Sauce **(GFR, DFR)**

RAVIOLI ALLA MANTOVANA - \$32

Butternut Squash filled Pasta: Butter-Sage Sauce, Toasted Pumpkin Seeds, Parmigiano **(V) (Contains Nuts)**

BOLOGNESE - \$29

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

ARRABBIATA - \$27

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

Protein \$ Add-ons:

Prosciutto di Parma, Bresaola Beef,
Sautéed Shrimp, Diced Chicken Breast,
Italian Sausage, G's Famous Turkey Meatball(s)

SECOND IDNDI



MATTEO'S OSTERIA CUCINA ITALIANA & WINE BAR

ISOLA - \$MP

Our Signature Dish:

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

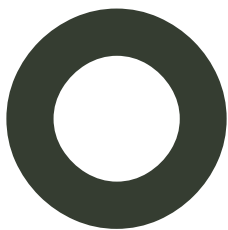
COSTOLETTE - \$48

Slow-Braised Espresso Beef Short Ribs,
Mashed Potatoes, Heirloom Carrots,
Green Beans, Gremolata **(GF, DFR)**

MATTEO'S CHICKEN PARMESAN - \$42

Breaded Organic Chicken Breast,
Melted Mozzarella & Spaghetti Pomodoro





AFFOGATO - \$12

Vanilla Gelato “Drowned” in Maui Organic Espresso,
House-Made Almond Biscotti **(GFR)**

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

TORTA DEL NONNO - \$14

Flourless Chocolate Cake, Strawberries, Chocolate Sauce **(GF, DF)**

TIRAMISU - \$12

Italian for “Carry me up”! Mascarpone, Espresso
Soaked Ladyfingers, Cocoa Powder

CANNOLI - \$12

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

MELE - \$14

Baked Puff Pastry, Apple Slices. Vanilla Gelato, Chianti Reduction

GELATO: VANILLA

1 Scoop \$5

2 Scoops \$8

- AFTER DINNER DRINKS -

Espresso-Tini, Choco-Tini, Ruby & Tawny Ports, Limoncello, Grappa, Sambuca,
Sambuca Black, Amaro di Capo, Meletti Amaro, Averna Amaro, Strega, Borsci,
Galliano, Amaretto, Vin Santo, Frangelico, Fernet, Tuaca, Bailey's, Kahlua,
Hennessy VS & XO, Far Niente “Late Harvest” Dolce, Scotch Selections