

# WINES BY THE GLASS

Sept 28th, 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

**089 | VINI LA QUERCIA** - \$16/\$64

Pecorino, Abruzzo Italy, 2020

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

Pinot Grigio, Veneto Italy, 2021

**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

**414 | OBSIDIAN RIDGE - \$24/\$96**

Cabernet Sauvignon  
Red Hills - Lake County - Sonoma Valley, 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 -**



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

**GLASS**

**BOTTLE**

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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 (16.9oz.) - \$13**

**"LOCAL" BIG ISLAND BREHAUS:**

**OVERBOARD IPA (22oz.) - \$15**

**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

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

### MANHATTAN ITALIANI

High West Double Rye Bourbon, Sweet 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

Unsweetened Iced Tea

Arnold Palmer

Tonic & Bitters

Lemonade

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice

Milk / Chocolate Milk

Pellegrino Sparkling 750ml

Panna Still 1L

## ITALIAN SPRITZER & MOJITO

Traditional Mint

Lilikoi/Passion Fruit

Raspberry

Pineapple

Mango

Peach



# AN TI PA STI



## **\*BRUSCHETTA AL TONNO - \$25**

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

## **G'S MEATBALLS - \$18**

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

## **MELANZANE ALLA PARMIGIANA - \$18**

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

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

**\*GAMBERI del DIAVOLO - \$24**

(3) Black Tiger Prawns, Calabrian Chili Sauce,  
Blistered Cherry Tomatoes, Preserved Lemon  
Toasted Baguette **(GFR)**

**CROSTINI - \$22**

(4) Toasted Baguette, Fava Bean Spread,  
Pecorino Cheese Fondue, Crispy Pancetta **(GFR)**

**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



## **CIRO - \$18**

Arugula, Cherry Tomatoes, Gorgonzola Cheese,  
Candied Walnuts, Lemon Vinaigrette **(GF, VVR, V)**

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

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

## **MISTO - \$19**

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

## **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 - \$26**

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

### ***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)**

**\*FETTUCCHINE FRUTTI DI MARE - \$36**

Black Ink Squid Pasta: Crab, Clams & Shrimp Tomato, 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 - \$31**

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

**ARRABBIATA - \$30**

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

**Protein \$ Add-ons:**

Prosciutto di San Daniele,  
Sautéed Shrimp, Diced Chicken Breast,  
Italian Sausage, G's Famous Turkey Meatball(s)

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

# SECONDI



## 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)**

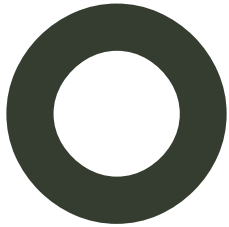
### **MEDAGLIONI - \$48**

4 oz. Beef Tenderloin, Gorgonzola Mashed  
Potatoes, Heirloom Carrots, Green Beans,  
Chianti Demi-Glace, Gremolata **(GF)**

### **MATTEO'S CHICKEN PARMESAN - \$42**

Breaded Organic Chicken Breast,  
Melted Mozzarella & Spaghetti Pomodoro

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or eggs may increase your risk of foodborne illness •



## **AFFOGATO - \$12**

Vanilla Ice Cream “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)**

## **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. Almonds,  
Vanilla Ice Cream, Chianti Reduction

## **ICE CREAM: 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