

WINES BY THE GLASS

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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, 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

AUG 12th, 2022



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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 -

GLASS
BOTTLE

BEERS

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, Lemon Juice

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,
Ginger Elixir, 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

AN TIP ASTI



BRUSCHETTA AL TONNO - \$25

Toasted House-Made Multigrain Bread,
Local Upcountry Vine Ripened Tomatoes,
Basil Oil, Diced Garlic, Capers,
Tuna Carpaccio
(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)**

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

INSALATE



MATTEO'S OSTERIA CUCINA ITALIANA & WINE BAR

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)**

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!

FETTUCCINE FRUTTI DI MARE - \$35

Black Ink Squid Pasta: Clams, Shrimp & Fresh Fish, Tomatoes, Garlic White Wine 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)**

Protein \$ Add-ons:

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

SECONDI



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

GNOCCHI CON PESCE - \$MP

House-Made Gnocchi, Pesto and Kanpachi

MATTEO'S CHICKEN PARMESAN - \$42

Breaded Organic Chicken Breast,
Melted Mozzarella & served with a side of
Spaghetti Pomodoro





AFFOGATO - \$12

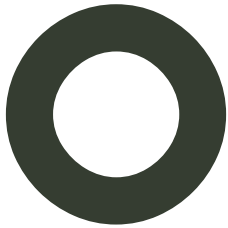
Vanilla Ice Cream “Drowned” in Maui Organic Espresso,
House-Made Almond Biscotti **(GFR)**

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



TORTA DEL NONNO - \$14

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



TIRAMISU - \$12

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



CANNOLI - \$12

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



VANILLA ICE CREAM

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