

# WINES BY THE GLASS

Jan 25, 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

**035 | SEAN MINOR** - \$22/\$88  
Chardonnay, Sonoma Coast CA, 2019

# WINES BY THE GLASS



## RED WINES

6oz./BTL

**453 | PAITIN "STARDA"** - \$26/\$104  
Nebbiolo, Langhe Piemonte 2020

**637 | TENUTA DI NOZZOLE** - \$23/\$92  
Sangiovese, Chianti Classico  
Toscana Italy, 2019

**313 | COTARELLA "FALESCO"** - \$21/\$84  
Merlot, Sangiovese & Cab Blend  
Umbria Italy, 2018

**627 | MASCIARELLI** - \$20/\$80/\$120<sup>1.5L</sup>  
Montepulciano d' Abruzzo, Italy, 2018

**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**

**PERONI LAGER - \$7**

**PILSNER URQUELL - \$7**

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

**NEWCASTLE BROWN ALE - \$8**

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

**HEINEKIN - \$6**

**CORONA - \$6**

**COORS LIGHT - \$6**

**CLAUSTHALER (N/A) - \$6**

**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 & a Maui Pineapple Wedge

### **SPECIALITA NEGRONI - \$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 Blanco 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

### **MANHATTAN ITALIANI - \$18**

High West Double Rye Bourbon, Sweet Vermouth,  
Campari, Amarena Cherry and an Orange Peel

# MOCKTAILS SODAS &



- Sprite - \$5
- Coca-Cola - \$5
- Diet Coke - \$5
- Ginger Ale - \$5
- Maui Root Beer - \$6
- Maui Ginger Beer - \$6
- Roy Rogers - \$6
- Shirley Temple - \$6
- Unsweetened Iced Tea - \$6
- Tonic & Bitters - \$6
- Lemonade - \$6
- Orange Juice - \$6
- Apple Juice - \$6
- Cranberry Juice - \$6
- Pineapple Juice - \$6
- Grapefruit Juice - \$6
- Milk - \$6 / Chocolate Milk - \$6.50
- Arnold Palmer - \$7
- Pellegrino Sparkling 750ml - \$8
- Panna Still H2O 750ml - \$8
- Crodino Bitter Aperitivo - \$9

## **ITALIAN SPRITZER - \$7 / MOJITO - \$8**

- Traditional Mint
- Lilikoi / Passion Fruit
- Raspberry
- Pineapple
- Mango
- Peach

**\*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 •

# ANNTIPASTI



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

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

## **CROSTINI - \$22**

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

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

Shaved King Oyster Mushroom, Arugula, Fennel, Cherry Tomato, Crushed Almond, Parmigiana Reggiano, Lemon Coriander Citronette **(GF,V,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



## **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 - \$25**

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

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

Grilled Chicken Breast,  
Sautéed Garlic Shrimp,  
Tonight's Fresh Catch



**PASTA FRESCA**



**LASAGNA - \$32**

House-Made Pasta, Mozzarella & Parmigiano, Béchamel, Marinara, Maui Cattle Company Beef, Italian Sausage - Baked Piping 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 Garlic 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)**

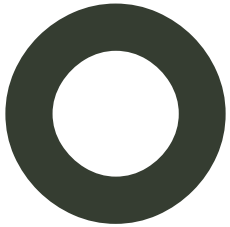
### **COSTOLETTE - \$52**

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

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

Breaded Organic Chicken Breast,  
Melted Mozzarella & Spaghetti Pomodoro

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## **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

## **SORBET: LEMON**

1 Scoop \$7      2 Scoops \$12

## **- 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, Hennessy VS & XO, Far Niente “Late Harvest” Dolce, Scotch Selections