

WINES BY THE GLASS

August 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

003 | MASI "MASIANCO" - \$18/\$72
Pinot Grigio, Veneto Italy, 2022

080 | BANFI "LA PETTEGOLA" - \$19/\$76
Vermentino, Toscana Italy, 2022

013 | MICHELE ALOIS "CAULINO" - \$17/\$68
Falanghina, Campania, Marche Italy, 2021

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

035 | ELIZABETH SPENCER - \$22/\$88
Chardonnay, Mendocino CA, 2021

WINES BY THE GLASS



RED WINES

6oz./BTL

637 | TENUTA DI NOZZOLE - \$23/\$92

Sangiovese, Chianti Classico

Toscana Italy, 2020

485 | RICASOLI "ANTICO FEUDO" - \$21/\$84

Sangiovese, Cabernet & Merlot Blend

Toscana Italy, 2019

627 | MASCIARELLI - \$20/\$80/\$120^{1.5L}

Montepulciano d' Abruzzo, Italy, 2019

431 | TERRE DI GIUMARA - \$22/\$88

Frappato & Nerello Mascalese, Sicily IT, 2020

532 | PEBBLE LANE - \$20/\$80

Pinot Noir, Monterey County CA, 2020

414 | OBSIDIAN RIDGE - \$25/\$100

Cabernet Sauvignon

Red Hills / Lake County Sonoma, CA 2021

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

HEINEKEN - \$6

CORONA - \$6

COORS LIGHT - \$6

SEASONAL (N/A) - \$7

MAUI BREWING COMPANY:

BIG SWELL IPA - \$8

COCONUT HIWA PORTER - \$9

**B
E
E
R
S**

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

*Complimentary refills included for iced tea only. All other beverages subject to additional charge.



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

AMTIPASTI

*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)

PARMA - \$24

Garlic Flatbread / Béchamel / Mozzarella /
Prosciutto di San Daniele / Arugula / Truffle Oil
(VR)

GAMBERI DEL DIAVOLO - \$26

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



*. 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

OSTERIA - \$20

Arugula / Endive / Red Grapes / Gorgonzola Cheese /
Candied Walnuts / Lemon Citronette

(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)

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



LASAGNA - \$35

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

CARBONARA - \$35

Spaghetti / Egg Cream Custard / Caramelized Maui Onion /
Crispy Pancetta / Black Pepper **(GFR, VR)**

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

Penne Pasta / 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

**S
E
C
O
N
D
I**

ISOLA - \$64

Our Signature Dish:

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

TRIDENTE - \$58

Seared Local Ahi Tuna / Siciliana Caponata / Pomodoro Fresco /
Pesto / Toasted Pine Nuts / Green Beans **(DFR)**

COSTOLETTE - \$56

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

CHICKEN PARMESAN - \$45

Breaded Chicken Breast /
Melted Mozzarella / Spaghetti Pomodoro



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

**D
O
L
C
I**

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 Lava 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
& UNDER**

**B
A
M
B
I
N
I**

CHICKEN PARMESAN - \$18

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

PEPPERONI PIZZA - \$15

CHEESE PIZZA - \$13

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 · Alfredo

PASTA \$ ADD-ONS:

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

- Gluten Free Penne Pasta Available \$2 -

