

# WINES BY THE GLASS

JUNE 22nd, 2022



## BUBBLES & ROSÉ

**111 | BENVOLIO ESTATE** - \$15/\$60  
Prosecco, Friuli-Venezia Giulia Italy, NV

**098 | MARGERUM "RIVIERA"** - \$16/\$64  
Rosé of Grenache & Syrah  
Santa Barbara County CA, 2021

## WHITE WINES 6oz./BTL

**014 | ROCCA DEL PRINCIPE** - \$18/\$72  
Fiano di Avellino, Campania Italy, 2019

**001 | JERMANN "50th EDITION"** - \$17/\$68  
Pinot Grigio, Friuli-Venezia Giulia Italy, 2020

**010 | ANTINORI "BRAMITO"** - \$18/\$72  
Unoaked - Chardonnay, Umbria Italy, 2020

**076 | DAVIS ESTATES "HB"** - \$23/\$92  
Oaked - Chardonnay, Napa Valley CA, 2018

**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, Monterey County CA, 2018

**509 | ROUTESTOCK - \$20/\$80**

Cabernet Sauvignon, Napa Valley CA, 2018

**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

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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 House-Made Multigrain Bread,  
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 Multigrain Bread, 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 •

# 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)**

### **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 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 - \$29**

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 IDONDI



## **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)**

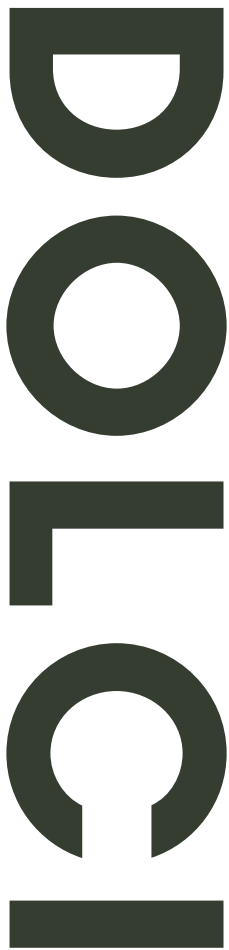
### **COSTOLETTE - \$48**

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 & served with a side of  
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