

WINES BY THE GLASS

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

Sept 8th, 2022



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

**B
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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 TIP ASTI



***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 - \$22**

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

PUGLIESE - \$25

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

- Add Prosciutto di San Daniele \$9 -

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 - \$35**

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 - \$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 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)**

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 & 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

- 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