

PROSECCO • ROSATO • DOLCE

111 | BENVOLIO ESTATE - \$16/\$64

Prosecco, Friuli-Venezia Giulia Italy

085 | SCAIA "ROSATO" - \$19/\$76

Still Rosé of Rondinella, Veneto Italy

158 | FAR NIENTE "DOLCE" - \$20/\$120 ^{2oz./375ml.}

Late Harvest Sémillon & Sauvignon Blanc
Napa Valley CA

WHITE WINE

6oz./BTL

003 | LA•VIS - \$18/\$72

Pinot Grigio, Trentino Italy

064 | BOLLINI - \$21/\$84

Sauvignon Blanc, Dolomiti-Trentino Italy

080 | BANFI "LA PETTEGOLA" - \$20/\$80

Vermentino, Toscana Italy

016 | REGALEALI "BIANCO" - \$19/\$76

Catarratto/Grecanico/Inzolia+, Sicilia Italy

074 | AMICI CELLARS "OLEMA" - \$22/\$88

Chardonnay, Sonoma/Napa Counties CA

DEC 2025



WINE BY THE GLASS



RED WINE

6oz./BTL

879 | VILLADORIA "BRICCO MAGNO" - \$24/\$96
Nebbiolo, Langhe Piemonte, IT

637 | GABBIANO "CAVALIERE D' ORO" - \$23/\$92
Sangiovese, Chianti - Toscana IT

627 | CAVIRO "TAVERNELLO" - \$20/\$80
Montepulciano d' Abruzzo, IT

431 | C&M "FRAPPELLO" - \$23/\$92
Frappato & Nerello Mascalese, Sicily IT

532 | PEBBLE LANE - \$21/\$84
Pinot Noir, Monterey County CA

414 | OBSIDIAN RIDGE - \$26/\$104
Cabernet Sauvignon
Volcanic Estate - Red Hills Sonoma, CA

468 | DAOU "PESSIMIST" - \$23/\$92
Petite Sirah & Zinfandel Blend
Paso Robles CA

• **PLEASE ASK TO SEE OUR ENTIRE 350+
"WINE BY THE BOTTLE" SELECTIONS •**



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

PERONI - \$8

MENABREA BLONDE LAGER - \$9

ROGUE DEAD GUY ALE - \$9

CORONA - \$8

HEINEKEN - \$8

COORS LIGHT - \$8

SEASONAL N/A - \$9

FUN LOCAL BREWS: \$10

BIG SWELL IPA

PAU HANA PILSNER

BIKINI BLONDE LAGER

COCONUT HIWA PORTER

GOLDEN SABBATH BELGIAN ABBEY

**CAN &
GLASS
BOTTLE**

BEERS

COCKTAILS

\$19



CHOOSE A SPRITZ:

APEROL • HUGO • LIMONCELLO

Served over ice with Prosecco | Liqueur | Fruit Garnish

AMARI MAI TAI

Conciere Light & Dark Rums | BG Reynolds Orgeat

Elixir "G" Ginger Syrup | Maui Pineapple Wedge

NEGRONI SPECIALE

Beefeater Gin | Averna Amaro | Campari | Aperol | Orange Peel

MATTEO'S MAUI MULE

Maui's Organic Ocean Vodka | Dash Angostura Bitters

House Lime Juice | Maui Brew Co. Ginger Beer

CIAO BELLA

"Our Signature Cocktail"

Conciere Vodka | St. Germain Elderflower Liqueur

Aperol | House Lemon Juice

SARONNO MARGARITA

Camarena Reposado Tequila | House Ginger Sour Mix

Topped with an Amaretto Float

VECCHIO FASHIONED

Maker's Mark Whisky | Simple Syrup | Angostura Bitters

Luxardo Amarena Cherry | Orange Peel

MANHATTAN ITALIANO

High West Double Rye Bourbon | Sweet Vermouth

Campari | Luxardo Amarena Cherry | Orange Peel

MOCKTAILS

NON-ALCOHOLIC



SODA • \$6

Sprite
Coca-Cola
Diet Coke
Ginger Ale

SPECIALTY

SODA • \$7

Maui Brew Co. Root Beer
Maui Brew Co. Ginger Beer
Shirley Temple
Roy Rogers
Fever-Tree Tonic

JUICE / MILK • \$7

Apple
Cranberry
Pineapple
Grapefruit
Lemonade
Unsweetened Iced Tea*
Arnold Palmer
Whole Milk
Chocolate Milk - \$7.50

SPECIALTY WATER • \$10

Pellegrino Sparkling 750ml.
Acqua Panna Still 750ml.

ITALIAN SODAS & MOJITOS • \$10

Choose from 1 of the following:

- Traditional Mint
- Lilikoi/Passion Fruit
- Raspberry
- Pineapple
- Mango
- Blood Orange

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

PANE FRESCO

FRESH BREADS

CESTINO DI PANE - \$7

Matteo's House-Made Flatbread

(V, VV, DF)

CIABATTA - \$9

Classic Ciabatta Bread Loaf

(V, VV, DF)

SENZA GLUTINE - \$9

Gluten-Free Bread

(GF, V, DF)

- ALL Bread options are served with Extra Virgin Olive Oil & Balsamic Vinegar •



LEGEND:

V = Vegetarian

VR = Vegetarian upon Request

VV = Vegan

VVR = Vegan upon Request

GF = Gluten Free

GFR = Gluten Free upon Request

DF = Dairy Free

DFR = Dairy Free upon Request

ANTIPASTI

***BRUSCHETTA AL TONNO - \$26**

(4) Toasted Baguette / Local Vine-Ripened Tomato /
Sliced Tuna Carpaccio / Basil Oil / Diced Garlic / Capers
(GFR, VR, VVR, DF)

POLPETTE - \$20

(3) Maui Cattle Beef, Pork & Italian Sausage Meatballs /
Pomodoro Fresco / Served with a Side of House Flatbread

MELANZANE ALLA PARMIGIANA - \$22

Baked Eggplant / House Tomato Sauce / Basil /
Melted Mozzarella / Parmigiano Reggiano /
Served with a Side of House Flatbread **(V)**

PARMA - \$28

Matteo's Famous Garlic Flatbread / Béchamel / Mozzarella /
Sliced Prosciutto di Parma / Fresh Arugula / Truffle Oil
(VR)



***. 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

OSTERIA - \$20

Arugula / Endive / Red Grapes / Gorgonzola Cheese /
House-made Candied Walnuts / Creamy Lemon Dressing
(GF, V)

***CAESAR - \$19**

Hearts of Romaine / Parmigiano Reggiano /
House-made Garlic Croutons / Caesar Dressing **(GFR)**
- Add Chopped Anchovies \$3 -

ZUCCA - \$20

Local Mixed Greens / Roasted Butternut Squash /
Mint Goat Cheese / Candied Walnuts / Balsamic Dressing
(GF, V, VVR, DFR)

CAPRESE - \$23

Upcountry Vine-Ripened Tomatoes / Mozzarella di Bufala /
Balsamic Glaze / Italian Extra Virgin Olive Oil **(GF, V, VVR)**
- Add Prosciutto di Parma \$9 -



Protein \$ Add-Ons:

Grilled Chicken Breast
Jumbo Tiger Prawn(s)
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

House-Made 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

Rigatoni Pasta / Chili Flakes / Garlic / Spicy Pomodoro Sauce
(GFR, VV, V, DF)

Gluten-Free Penne

Pasta Available - \$2

Protein \$ Add-Ons:

Grilled Chicken Breast / Jumbo Tiger Prawn(s) / Pancetta /
Prosciutto di Parma / Tonight's Fresh Catch /
Italian Sausage / Meatball(s)



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

SECOND

ISOLA - \$64

"Our Signature Dish"

Tonight's Fresh Catch / Crispy Carnaroli Risotto Cake /
Sautéed Mushroom Trifolati / Heirloom Cherry Tomatoes /
Fennel-Thyme Pureé / Sundried Tomato Oil **(GF)**

COSTOLETTE - \$62

8-Hour Braised Espresso Short Rib / Porcini Demi-Glacé /
Wild Mushroom Barley Risotto / King Trumpet Mushroom Carpaccio /
Sautéed Seasonal Vegetables / Gremolata **(GFR, DFR)**

SALTIMBOCCA - \$48

(2) Chicken Scallopini / Prosciutto di Parma /
Sage / Creamy Garlic Polenta / Seasonal Vegetables /
Vermentino White Wine Sauce **(GF)**



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AFFOGATO - \$15

Vanilla Gelato "Drowned" in Espresso /
House-Made Almond Biscotti **(GFR)**

TORTA DEL NONNO - \$17

Flourless Chocolate Cake / Strawberries / Chocolate Sauce **(GF)**

TIRAMISU - \$15

Italian for "Carry me up!"
Mascarpone / Espresso & Kahlua Soaked Ladyfingers /
Cocoa Powder / Strawberry Garnish

CANNOLI - \$14

(2) Cannoli / Toasted Coconut Cream / Lemon Curd Sauce

MELE - \$16

Baked Puff Pastry / Sliced Apple / Almonds /
Scoop 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 for Matteo's Osteria*

- AFTER DINNER DRINKS -

Espresso-tini, Chocolate-tini, Ruby & Tawny 10/20/30yr Ports, Limoncello,
Grappa, Sambuca, Sambuca Black, Amaro Montenegro, Amaro Averna, Strega,
Amaretto, Vin Santo, Frangelico, Baileys, Kahlúa, Fernet Branca, Grand Marnier
Hennessy: VS, XO & Paradis

- Ask About Our Scotch Collection & All Other Selections -

**AGES 12
& UNDER**

BAMBINI



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

CHICKEN CAPRESE - \$21

Seared Chicken Breast / Melted Mozzarella /
Marinara Sauce / Served with Trofie Pasta

PEPPERONI PIZZA - \$18

CHEESE PIZZA - \$16

BOLOGNESE - \$19

CHOOSE BETWEEN RIGATONI OR SPAGHETTI:
Maui Cattle Co. Beef & Italian Sausage /
House Tomato Sauce (GFR, DFR)

PASTA CREATIONS - \$16

CHOOSE BETWEEN RIGATONI OR SPAGHETTI WITH ONE SAUCE:
Butter • EVOO • Marinara • Crema Rosa • Alfredo

PASTA \$ ADD-ONS:

Sautéed Tiger Prawns / Diced Chicken Breast /
Italian Sausage / Meatball(s)

- Gluten Free Penne Pasta Available \$2 -

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