

PROSECCO • ROSÉ • DOLCE

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

Prosecco, Friuli-Venezia Giulia Italy

085 | SALVIANO "TITIGNANO" - \$19/\$76

Rosé of Pinot Nero, Umbria Italy

158 | FAR NIENTE "DOLCE" - \$20/\$120

Late Harvest Sémillon & Sauvignon Blanc
Napa Valley CA

2oz./375ml.

WHITE WINES

6oz./BTL

003 | LA•VIS - \$18/\$72

Pinot Grigio, Trentino Italy

064 | BOLLINI - \$20/\$80

Sauvignon Blanc, Dolomiti-Trentino Italy

080 | BANFI "LA PETTEGOLA" - \$19/\$76

Vermentino, Toscana Italy

013 | MICHELE ALOIS "CAULINO" - \$17/\$68

Falanghina, Campania Italy

035 | SEGHEGIO - \$22/\$88

Chardonnay, Sonoma County CA

WINES BY
THE GLASS

MARCH 2025



WINES BY THE GLASS

RED WINES

6oz./BTL

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

Sangiovese, Chianti Classico

Toscana Italy

485 | MAZZEI "BADIOLA" - \$21/\$84

Sangiovese & Merlot Super-Tuscana

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

Montepulciano d' Abruzzo, Italy

431 | C&M "FRAPPELLO" - \$22/\$88

Frappato & Nerello Mascalese, Sicily Italy

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

Pinot Noir, Monterey County CA

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

Cabernet Sauvignon

Volcanic Estate - Red Hills Sonoma, CA

468 | DAOU "PESSIMIST" - \$22/\$88

Petite Sirah & Zinfandel Blend

Paso Robles CA

ITALIAN

CALIFORNIA



- PLEASE ASK YOUR SERVER TO SEE OUR ENTIRE "300+ WINE BY THE BOTTLE" SELECTIONS -



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

PERONI - \$7

**CAN &
GLASS
BOTTLE**

MENABREA BLONDE LAGER - \$8

ROGUE DEAD GUY ALE - \$8

CORONA - \$7

HEINEKEN - \$7

COORS LIGHT - \$7

LAGUNITAS IPNA - \$8

FUN LOCAL BREWS: \$9

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BIG SWELL IPA

PAU HANA PILSNER

BIKINI BLONDE LAGER

COCONUT HIWA PORTER

GOLDEN SABBATH BELGIAN ABBEY

SPECIALTY COCKTAILS - \$18

APEROL • HUGO • LIMONCELLO SPRITZ

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

COCKTAILS



MOCKTAILS SODAS &



SODA • \$5

Sprite
Coca-Cola
Diet Coke
Ginger Ale

SODA • \$6

Maui Brew Co. Root Beer
Maui Brew Co. Ginger Beer

JUICE / MILK • \$6

Apple
Cranberry
Pineapple
Grapefruit
Lemonade
Unsweetened Iced Tea*
Arnold Palmer
Milk
Chocolate Milk - \$6.50

WATER

Pellegrino Sparkling 750ml. - \$8
Panna Still 750ml. - \$8

MOCKTAILS

Shirley Temple - \$6
Roy Rogers - \$6
Fever-Tree Tonic & Bitters - \$6
Italian Spritzer or Mint Mojito - \$8

- Traditional Mint
- Lilikoi (aka. Passion Fruit)
- 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

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

PARMA - \$24

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

GAMBERI - \$26

(3) Jumbo Tiger Prawns Wrapped in Pancetta /
Creamy Cognac Sauce **(GF)**

*. 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 /
House-made Candied Walnuts / Creamy Lemon Dressing
(GF, V)

***CAESAR - \$18**

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

MISTO - \$19

Marinated Red & Gold Beets / Butternut Squash /
Shaved Fennel / Kale / Goat Cheese / Mint / Saba
(GF, V, VVR, DFR)

CAPRESE - \$22

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

PESCHE - \$28

Grilled Seasonal Fruit / Burrata Cheese /
Prosciutto di Parma / Balsamic Glaze / Arugula
(GF, VR, VVR)

Additional Proteins:

Grilled Chicken Breast, Sautéed Jumbo Garlic 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

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

Protein \$ Add-ons:

Prosciutto di Parma, Sautéed Jumbo Garlic Tiger Prawn(s),
Diced Chicken Breast, Italian Sausage, G's Famous Turkey Meatball(s)

- Gluten Free Penne Pasta Available \$2 -



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

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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)**

TRIDENTE - \$59

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

COSTOLETTE - \$62

8-Hour Braised Espresso Short Rib / Porcini Demi-Glacé / Wild
Mushroom Barley Risotto / King Trumpet Mushroom Carpaccio /
SEASONAL VEGETABLES / GREMOLATA **(GFR, DFR)**

SALTIMBOCCA - \$48

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



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AFFOGATO - \$14

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

TORTA DEL NONNO - \$15

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

TIRAMISU - \$14

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

CANNOLI - \$13

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

MELE - \$14

Baked Puff Pastry / Apple Slices / 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 & 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, Grand Marnier, Hennessy VS, XO & Paradis

- Ask Your Server About Our Scotch & All Other Selections -

AGES 12
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MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

CHICKEN CAPRESE - \$19

Seared Chicken Breast / Melted Mozzarella /
Marinara Sauce & Served with Spaghetti Marinara

PEPPERONI PIZZA - \$16

CHEESE PIZZA - \$14

BOLOGNESE - \$16

Spaghetti OR Penne Pasta:
Maui Cattle Co. Beef & Italian Sausage /
House Tomato Sauce (GFR)

PASTA CREATIONS - \$14

CHOOSE BETWEEN PENNE OR SPAGHETTI WITH ONE SAUCE:

Butter • EVOO • Marinara • Pesto • Alfredo

PASTA \$ ADD-ONS:

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

- **Gluten Free Penne Pasta Available \$2** -

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