

WINES BY THE GLASS

BUBBLES & ROSÉ

111 | BENVOLIO ESTATE - \$16/\$64
Prosecco, Friuli-Venezia Giulia Italy, NV

085 | RD WINERY "FIFTH MOON" - \$17/\$68
Rosé of Grenache & Mourvèdre
El Dorado CA, 2019

WHITE WINES 6oz./BTL

089 | VINI LA QUERCIA - \$17/\$68
Pecorino, Abruzzo Italy, 2020

003 | MASI "MASIANCO" - \$18/\$72
Pinot Grigio, Veneto Italy, 2021

010 | ANTINORI "BRAMITO" - \$19/\$76
Un-Oaked Chardonnay, Umbria Italy, 2020

035 | SEAN MINOR - \$22/\$88
Chardonnay, Sonoma Coast CA, 2018

087 | DUCKHORN - \$20/\$80
Sauvignon Blanc, North Coast CA, 2021

Nov 15th, 2022



WINES BY THE GLASS



RED WINES

6oz./BTL

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

Sangiovese, Chianti Classico
Toscana Italy, 2019

313 | COTARELLA "FALESCO" - \$21/\$84

Merlot, Sangiovese, Cabernet Sauvignon
Umbria Italy, 2018

308 | VIGNETI DEL SOLE - \$20/\$80

Montepulciano d' Abruzzo, Italy, 2020

532 | PEBBLE LANE - \$21/\$84

Pinot Noir, Monterey County CA, 2020

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

Cabernet Sauvignon
Red Hills - Lake County - Sonoma Valley, 2019

468 | DAOU "PESSIMIST" - \$23/\$92

Petite Sirah & Zinfandel Blend
Paso Robles CA, 2021

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



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

**CAN &
GLASS
BOTTLE**

PERONI LAGER - \$7

PILSNER URQUELL - \$7

ROGUE DEAD GUY ALE - \$8

NEWCASTLE BROWN ALE - \$8

LEFFE BLONDE BELGIAN ABBEY - \$8

HEINEKIN - \$6

CORONA - \$6

COORS LIGHT - \$6

CLAUSTHALER (N/A) - \$6

MAUI BREWING COMPANY:

BIG SWELL IPA - \$8

COCONUT HIWA PORTER - \$9

BEERS

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 & a Maui Pineapple Wedge

SPECIALITA NEGRONI - \$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 Blanco 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

MANHATTAN ITALIANI - \$18

High West Double Rye Bourbon, Sweet Vermouth,
Campari, Amarena Cherry and an Orange Peel

MOCKTAILS SODAS &



- Sprite - \$5
- Coca-Cola - \$5
- Diet Coke - \$5
- Ginger Ale - \$5
- Maui Root Beer - \$6
- Maui Ginger Beer - \$6
- Roy Rogers - \$6
- Shirley Temple - \$6
- Unsweetened Iced Tea - \$6
- Tonic & Bitters - \$6
- Lemonade - \$6
- Orange Juice - \$6
- Apple Juice - \$6
- Cranberry Juice - \$6
- Pineapple Juice - \$6
- Grapefruit Juice - \$6
- Milk - \$6 / Chocolate Milk - \$6.50
- Arnold Palmer - \$7
- Pellegrino Sparkling 750ml - \$8
- Panna Still H2O 750ml - \$8
- Crodino Bitter Aperitivo - \$9

ITALIAN SPRITZER - \$7 / MOJITO - \$8

- Traditional Mint
- Lilikoi / Passion Fruit
- Raspberry
- Pineapple
- Mango
- Peach

***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 •

ANNTIPASTI



***GAMBERI del DIAVOLO - \$24**

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

CROSTINI - \$22

(4) Toasted Baguette, Edamame & Fava Bean Spread, Pecorino Cheese Fondue, Crispy Pancetta **(GFR,VR)**

CARPACCIO di FUNGHI - \$24

Shaved King Oyster Mushroom, Arugula, Fennel, Cherry Tomato, Crushed Almond, Parmigiana Reggiano, Lemon Coriander Citronette **(GF,V,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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MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

INSALATE



CIRO - \$18

Arugula, Cherry Tomatoes, Gorgonzola Cheese,
Candied Walnuts, Lemon Vinaigrette **(GF, VVR, V)**

***CAESAR - \$18**

Hearts of Romaine, Parmigiano Reggiano DOP,
Garlic Croutons, Caesar Dressing **(GFR)**

MISTO - \$19

Roasted & Marinated Beets, Butternut Squash & Figs
in a Lemon-Honey Vinaigrette, Goat Cheese, Mint,
Shaved Fennel, Saba Drizzle **(GF, VVR, V)**

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 FRESCA



LASAGNA - \$32

House-Made Pasta, Mozzarella & Parmigiano, Béchamel, Marinara, Maui Cattle Company Beef, Italian Sausage - Baked Piping Hot!

GNOCCHI CREMA ROSA - \$32

Potato Dumplings: Fresh Tomatoes, Zucchini, Basil, Creamy Vodka & Tomato Sauce **(GFR, V)**

FETTUCCINE FRUTTI DI MARE - \$36

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 - \$31

White Tagliatelle Pasta, Maui Cattle Co. Beef & Italian Sausage, House-made Tomato Sauce, Parmigiano Reggiano **(GFR, DFR)**

ARRABBIATA - \$30

Spaghetti, Chili Flakes, Garlic, 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 -**

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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)**

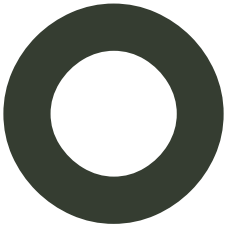
COSTOLETTE - \$52

Espresso & Cocoa Braised Short Rib,
Porcini Demi-Glacé, Wild Mushroom
Barley Risotto, King Oyster Mushroom
Carpaccio, Gremolata **(GFR)**

MATTEO'S CHICKEN PARMESAN - \$42

Breaded Organic Chicken Breast,
Melted Mozzarella & Spaghetti Pomodoro

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or eggs may increase your risk of foodborne illness •



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

SORBET: LEMON

1 Scoop \$7 2 Scoops \$12

- 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, Hennessy VS & XO, Far Niente “Late Harvest” Dolce, Scotch Selections