

# M A T T E O D Ō W N T Ō W N

## MOZZARELLA BAR

- Cow milk burrata, Avruga caviar, sea succulents  
21
- Cow milk stracciatella, prawns crudo  
21
- Cow milk mozzarella, heirloom tomato caprese  
salad  
21
- Buttermilk ricotta, nastarium  
16

## ANTIPASTI

- Bowl of marinated olives  
9
- Freshly shucked oysters  
6 for 24/12 for 48
- Fermantle octopus, green tomato, 'nduja  
27
- Classic beef tartare toasted carasau  
bread  
26
- Don Romeo prosciutto di Parma, melon,  
Grandfather tawny Port  
23
- Italian style antipasto board  
32

## PASTA

- Linguine 'Giuseppe Cocco', cherry  
tomato Arrabbiata  
27
- Fregola vongole bottarga  
30
- Maccheroncini Torello Rose veal ragu  
28
- Fresh spaghetti alla gricia  
27
- \*Gluten free pasta available

*Ciao*

Matteo Dōwntōwn captures the flavour, energy and theatre of the high-paced city and is open all-day for breakfast, lunch, aperitivo, dinner and drinks late into the night.

## APERITIVO HOUR

Monday-Friday | 4-6 pm

Enjoy delicious, complimentary snacks with every drink ordered.

- Italian cocktails 15
- Domestic tap beers 8
- Wine on tap 7  
*Orsogna Abruzzo IT Pecorino*  
*Orsogna Abruzzo IT Montepulciano*

## FEASTING MENUS

Chef Orazio D'Elia recommends dishes are best shared.  
Ask your waiter to see the set feasting menus.  
60 | 80 | 100

*Buon Appetito*

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## SECONDI DI CARNE

- Veal cutlet milanese, rocket, tomato  
42
- Chargrilled Wagyu scotch fillet, house made giardiniera  
42
- MS3+ Jacks Creek sirloin steak, fries  
38
- 600g grain-fed Ranger Valley ribeye on the bone,  
table-side condiments  
90

## SECONDI DI PESCE

- A sustainable daily selection of fillets and whole fish filleted at your table.
- 200g pan-roasted or grilled  
Served with Victoria char-grilled asparagus and  
salsa verde  
38
- 600g whole Fish  
48

## CONTORNI

- Green beans, cherry tomato, red onion 10
- Garden leaf salad, citrone dressing 10
- Shoe string fries 9

## PIZZE

Our Pizzas are Naturally Risen for 48 Hours, with Livieto Madre. Handmade & Cooked in our Neapolitan style, Wood-fired Brick Pizza Oven.

- MARGHERITA 18  
San Marzano tomato, fior di latte, basil, evoo
- MARINARA 15  
San Marzano tomato, garlic, oregano, basil, evoo
- CAPRICCIOSA 24  
San Marzano tomato, fior di latte, ham, mushroom, artichoke, black olives, basil, evoo
- DIAVOLA 23  
San Marzano tomato, fior di latte, spicy salami, basil, evoo
- NAPOLETANA 22  
San Marzano tomato, black olives, capers, anchovies, oregano, fior di latte, basil, evoo
- CALZONE 22  
Ricotta, mild salami, fior di latte, pepper, San Marzano tomato, basil, evoo
- SICILIANA 22  
San Marzano tomato, fior di latte, eggplant, ricotta, basil, evoo
- PROSCIUTTO 26  
Fior di latte, cherry tomatoes, rocket, prosciutto, parmigiano, evoo
- FRIARIELLI 24  
Smoked fior di latte, sausages, friarielli, evoo
- GAMBERO 26  
Zucchini, fior di latte, prawns, zucchini flowers, evoo
- ZUCCA 21  
Pumpkin puree, cauliflower, oyster mushroom, almonds, evoo
- QUATTRO FORMAGGI 22  
Ricotta, fior di latte, gorgonzola, fontina, evoo
- BUFALINA 25  
San Marzano tomato, buffalo mozzarella, basil, evoo

Our menu may contain allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee our food will be allergy free. All pizzas are available to takeaway. All credit cards incur a 1.5% fee. Tables of 8+ incur a 10% service charge. Sundays & Public Holidays incur a 10% surcharge. Menu subject to change.