

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, marinated tomato passata
21
- Warm buffalo mozzarella on organic
lemon leaves
21

ANTIPASTI

- Bowl of marinated olives
9
- Freshly shucked oysters
6 for 24/12 for 48
- Fremantle octopus, pickled green tomato,
spreadable 'nduja
27
- Classic beef tartare toasted
carasau bread
26
- Don Romeo prosciutto di Parma, Stracchino
26
- Italian style antipasto board
32

PASTA

- Ricotta and spinach cappelletti,
butter and sage
28
- Linguine "Giuseppe Cocco"
Blue Swimmer crab,
cherry tomato Arrabbiata
32
- Fresh bucatini alla gricia
27
- Maccheroncini Torello Rose veal ragù
28
- *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 PESCE

A sustainable daily selection of fillets
and whole fish filleted at your table.

- 600g whole fish
48
- 200g fish fillet
Pan-roasted or grilled
Served with zucchini in Scapece style
39

SECONDI DI CARNE

- MS3+ Jacks Creek sirloin steak, fries
38
- Pork belly in "porchetta", baby capsicum,
pork crackling
39
- Char-grilled baby chicken, mushroom, chat potatoes
39
- Veal cutlet milanese, rocket
42
- 600g char-grilled
John Dee Platinum Black Wagyu Scotch fillet
Served with potatoes
90

CONTORNI

- Green beans, cherry tomato, red onion 10
- Garden leaf salad, red wine vinegar 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, mushrooms,
artichokes, 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 mushrooms, 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.