

M A T T E O D Ō W N T Ō W N

MOZZARELLA BAR

In collaboration with la Stella latticini, we present you a selection of fresh cheeses daily made for Matteo

Cow milk burrata, Avruga caviar, sea succulents, evoo
22

Fresh stracciatella, deep sea prawns crudo, crustacean oil
23

Mozzarella nodini, heirloom tomato caprese
18

Buffalo mozzarella
18 months parma prosciutto
29

Ricotta and fior di latte pastella zucchini flowers
18

ANTIPASTI

Bowl of marinated olives
10

Freshly shucked Sydney rock oysters
6 for 24/12 for 48

Fremantle octopus, pickled green tomato, spreadable 'nduja
27

Beef fillet tartare, classic condiments carasau crisp
26

Matteo Italian style antipasto for two 40

PASTA

Risotto, pumpkin, braised radicchio, roasted chestnuts
28

House-made rigatoni spicy wagyu beef ragú
30

House-made spaghetti carbonara
28

Linguine "Giuseppe Cocco" Blue Swimmer crab, cherry tomato, basil
32

*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

📍 matteosydney 📱 matteosyd

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

John Dee Platinum Black Wagyu sirloin steak, fries
39

Rotisserie pork belly ,peperonata, puffed pork crackling
39

Grilled baby chicken "Cacciatora", mushroom, olives, tomato
39

Riverina veal cutlet "Milanese" large leaf rocket
42

600g Grilled
Black Angus Ranger Valley ribe eye
Served with sides and table side condiments
99

CONTORNI

Green peas, cocktail onions, butter and poached egg 12

Oven baked cauliflower gratinato, bechamel and taleggio cheese 13

Seasonal leaf salad, red wine vinaigrette 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 19
San Marzano tomato, fior di latte, basil, evoo

MARINARA 16
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. Equal split bill only. Menu subject to change.