

MATTEO DOWNTOWN

MOZZARELLA BAR

Wood fired Tomino, seasonal roasted mushrooms
25

Fresh straciatella, deep sea prawns crudo, Avruga caviar, crustacean oil
24

Mozzarella nodini, heirloom tomato caprese
18

Burrata Panzanella salad, heirloom cherry tomato, capsicum, green olives, spanish onion, crouton
22

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

Grilled Fremantle octopus, chickpeas peppers, paprika
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

Linguini "Giuseppe Cocco", frutti di mare
32

*Gluten free pasta available

BAR SPECIALS

Dry aged beef cheeseburger, tomato, lettuce, salsa rosa, served with fries
18

Focaccia con porchetta
Rotisserie pork belly, cos lettuce, marinated eggplants
24

Saltinbocca
Rotisserie beef sirloin, fresh rocket and seeded mustard salsa
22

Panuzzo
Fior di latte, heirloom tomato, pesto
16

SECONDI DI PESCE

200g fish fillet
Pan-roasted or grilled
Served with cime di rapa, Garlic, lemon
39

Frittura di pesce
Calamari, prawns, fillet of the day, zucchini, eggplant, tartar sauce
35

SECONDI DI CARNE

John Dee Platinum Black Angus sirloin steak, fries
39

Rotisserie pork belly, peperonata, puffed pork crackling
39

Pan roasted duck breast, Jerusalem artichokes, carrots, eshallots
40

Riverina veal cutlet "Milanese"
42

CONTORNI

Oven baked cauliflower gratinato, bechamel and taleggio cheese 15

Green peas, spring onions and prosciutto 13

Seasonal leaf salad, red wine vinaigrette 10

Shoe string fries 9

PIZZE

MARGHERITA 21
San Marzano tomato, fior di latte, basil, evoo

CAPRICCIOSA 25
San Marzano tomato, fior di latte, ham, mushrooms, artichokes, black olives, basil, evoo

DIAVOLA 24
San Marzano tomato, fior di latte, spicy salami, basil, evoo

NAPOLETANA 23
San Marzano tomato, black olives, capers, anchovies, oregano fior di latte, basil, evoo

CALZONE 23
Ricotta, mild salami, fior di latte, pepper, San Marzano tomato, basil, evoo

TRONCHETTO 27
Fior di latte, teleggio, provola, prosciutto, rocket, sun dried tomato, parmigiano, evoo

BRESAOLA 26
Fior di latte, artichoke cream, taleggio, wagyu bresaola

SICILIANA 23
San Marzano tomato, fior di latte, eggplant, ricotta, basil, evoo

PROSCIUTTO 27
Fior di latte, cherry tomatoes, rocket, prosciutto, parmigiano, evoo

BISMARCK 25
Fior di latte, baby spinach, pancetta, organic egg

GAMBERO 27
San Marzano tomato, prawns, capers, cherry tomato, chili, rocket

ZUCCA 22
Pumpkin puree, cauliflower, oyster mushrooms, almonds, olives, evoo

QUATTRO FORMAGGI 23
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 credit cards incur a 1.5% fee. Tables of 8+ incur a 10% service charge.

M A T T E O D Ō W N T Ō W N

MOZZARELLA BAR

- Wood fired Tomino cheese seasonal roasted mushrooms 25
- Fresh stracciatella, deep sea prawns crudo, Avruga caviar, crustacean oil 24
- Mozzarella nodini, heirloom tomato caprese 18
- Burrata Panzanella salad, heirloom cherry tomato, crouton, capsicum, green olives, spanish onion 22
- Buffalo mozzarella 18 months Parma prosciutto 29
- Ricotta and fior di latte zucchini flowers 18

ANTIPASTI

- Bowl of marinated olives 10
- Freshly shucked Sydney rock oysters 6 for 24/12 for 48
- Grilled Fremantle octopus, chickpeas peppers, paprika 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
- Linguini "Giuseppe Cocco", frutti di mare 32

*Gluten free pasta available

Ciao

FACCIAMO NOI

(We do it)

You do the drinks we will do the food

ITALIAN FEAST \$80

ENTREE

(to share)

- Piatto di Salumi, Focaccina
- Fresh burrata, cherry tomato, rocket
- Octopus salad
- Selection of Pizza

MAIN

- Fish of the day with garnish (individually plated)
- Vodka Rigatoni (to share)
- Fries and Sald (to share)

DOLCI

- (to share)
- Tiramisu

FEASTING MENUS

Also available 60 | 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 cime di rapa,
Garlic, lemon 39

- Frittura di pesce
Calmari, prawns, filet of the day,
zucchini, eggplant, tartar sauce 35

SECONDI DI CARNE

- John Dee Platinum Black Angus sirloin steak, fries 39

- Rotisserie pork belly, peperonata,
puffed pork crackling 39

- Pan roasted duck breast, Jerusalem artichokes,
carrots, eshallots 40

- Riverina veal cutlet "Milanese" 42

- 600g Grilled
Black Angus Ranger Valley rib eye
Served with sides and table side condiments 90

CONTORNI

- Green peas, spring onions and prosciutto 13
- Oven baked cauliflower gratinato, bechamel and taleggio cheese 15
- Seasonal leaf salad, red wine vinaigrette 10
- Shoe string fries 9

PIZZE

Our pizzas are naturally risen for 48 hours with Livieto Madre. Hand-made & cooked in our Neopolitan wood-fired brick pizza oven.

MARGHERITA 21

San Marzano tomato, fior di latte, basil, evoo

MARINARA 18

San Marzano tomato, garlic, oregano, basil, evoo

CAPRICCIOSA 25

San Marzano tomato, fior di latte, ham, mushrooms, artichokes, black olives, basil, evoo

DIAVOLA 24

San Marzano tomato, fior di latte, spicy salami, basil, evoo

NAPOLETANA 23

San Marzano tomato, black olives, capers, anchovies, oregano, fior di latte, basil, evoo

CALZONE 23

Ricotta, mild salami, fior di latte, pepper, San Marzano tomato, basil, evoo

TRONCHETTO 27

Fior di late, taleggio, provola, prosciutto, rocket, sun dried tomatoes, parmigiano, evoo

BRESAOLA 26

Fior di latte, artichoke cream, taleggio, wagyu bresaola

SICILIANA 23

San Marzano tomato, fior di latte, eggplant, ricotta, basil, evoo

PROSCIUTTO 27

Fior di latte, cherry tomatoes, rocket, prosciutto, parmigiano, evoo

BISMARCK 25

Fior di latte, baby spinash pancetta, organic hen egg

GAMBERO 27

San Marzano tomato, prawns, cappers, cherry tomato, chili, rocket

ZUCCA 22

Pumpkin puree, cauliflower, oyster mushrooms, almonds, olives, evoo

QUATTRO FORMAGGI 23

Ricotta, fior di latte, gorgonzola, fontina, evoo

BUFALINA 25

San Marzano tomato, buffalo mozzarella, basil, evoo

D O W N T O W N FEASTING MENU

MENU \$60

ENTRÉE (to share)

Fresh ricotta, Focacina
Prosciutto di Parma, marinated mixed olives
Caprese

MAIN (to share)

Maccheroncini al ragú
Selection of pizzas
Salad and fries

DOLCI (to share)

Tiramisu

MENU \$80

ENTRÉE (to share)

Piatto di salumi, focacina
Fresh burrata,
cherry tomat, rocket
Octopus
Selection of pizzas

MAIN

Fish of the day with garnish
(individually plated)
Vodka Rigatoni
Fries and leaf salad
(To share)

DOLCI (to share)

Tiramisu

MENU \$100

ENTRÉE (to share)

Focacina
Marinated mixed olives,
Parmigiano Reggiano
Fresh ricotta, prosciutto di Parma
Crudo del giorno
Beef tartare

PASTA (to share)

Frutti di mare

MAIN

Fish of the day with garnish
(individually plated)
Black Angus Ranger Valley ribe eye
(to share)
Fries and leaf salad
(to share)

DOLCI (to share)

Tiramisu