

\$46

Long Island Restaurant Week

Add a Glass of House Pinot Grigio or Cabernet \$4

Sunday, November 2-Sunday, November 9

Appetizer

choose one

Chef's Soup of the Day
selection changes daily

Matteo Chopped
iceberg, roasted peppers, olives
tomatoes, onions

Mussels Bianca
white wine, garlic, e.v.o

Baked Clams +\$3
seasoned breadcrumbs, e.v.o, garlic

Classic Caesar
romaine, parmigiano, toasted croutons

Zucchini Fritti
lightly fried, pomodoro

Calamari Fritti
lightly fried, lemon, parsley
pomodoro or arrabbiata

Creamy Burrata +\$3
white truffle honey, heirloom tomatoes

Mozzarella en Carrozza +\$3
pomodoro, Gaeta olives, capers

Entrée

choose one

Bucatini Amatriciana
pomodoro, pancetta, sautéed onions

Roasted Chicken
on the bone, broccolini, garlic, e.v.o

Grilled Atlantic Salmon*
sautéed spinach, garlic, e.v.o

Spicy Rigatoni
pomodoro, light cream
calabrian chili

Chicken
Marsala, Ultimo
Francese, Parmigiana

Chicken Milanese
insalata mista, cherry tomatoes
shaved parmigiano, lemon aioli

Penne Vodka
prosciutto, pomodoro, light cream

Veal +\$5
Marsala, Francese, Parmigiana, Milanese

Spaghetti e Vongole
local Little Neck clams, red or white

Casarecce alla Toscana
meatball, sausage, pomodoro, fresh ricotta

Pork Chop Ultimo
francese, mozzarella, cherry peppers

Shrimp Wendy
burnt string beans, dijon mustard

Rigatoni Bolognese
traditional meat sauce

New York Strip*+\$10
16oz. sautéed broccolini, garlic, e.v.o

Shrimp Luciano
sautéed spinach, light tomato

Zucchini Linguine
Vodka, Amatriciana or Garlic & Oil

Bone-In Veal Chop* +\$15
sautéed broccoli rabe, garlic, e.v.o

Eggplant Parmigiana
served with linguine

Paccheri Pescatore +\$5
shrimp, clams, mussels, calamari
blistered tomatoes, white wine, e.v.o

Whole Branzino +\$5
broccolini, lemon, e.v.o, herbs

Filet of Sole +\$5
seasoned breadcrumbs
sautéed broccolini, garlic, e.v.o

Dessert

choose one

Tortoni
amaretto ice cream, toasted coconut

Biscotti & Cream
housemade cannoli cream

Ice Cream
vanilla bean or chocolate

NY Style Cheesecake +\$5
graham cracker crust

Tiramisu +\$5
lady fingers, espresso, mascarpone

Fudge Brownie +\$5
flourless, vanilla ice cream

MATTEOS
trattoria • bar

Can't be combined with other offers. | LIRW reservations on Saturday 11/8 must be before 7PM. | Offered in **Huntington & Roslyn**.
These items (*) are cooked raw or to your specifications. Consuming raw or undercooked seafood, shellfish or eggs may increase your risk of foodborne illness.