

\$46

## Long Island Restaurant Week

Includes a Glass of House Pinot Grigio or Cabernet

Sunday, January 26th- Sunday, February 2nd

### 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 2/1 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.