

# antipasti

## BAKED CLAMS [6] | 9

Italian seasoned bread crumbs, tomato sauce, cooked in our wood fired oven

## GRILLED CALAMARI | 12.75 GF

Balsamic herbed vinaigrette, grilled toast points  
\*Toast points are not gluten-free\*

## CALAMARI FRITTI | 12.75

Lightly breaded, lemons, marinara sauce

## BRUSCHETTA JAR | 10

Layered whipped ricotta, pesto, tomatoes, roasted red peppers, basil, Modena balsamic

## STUFFED MUSHROOMS | 10

Spinach, bacon, parmesan, Marsala cream sauce

## CACIO E PEPE WINGS | 12

Beurre blanc, parmesan, pepper, lemon sub BBQ, Campfire, Buffalo Sauce, Plain

## ARANCINI | 9.5

Risotto ball, ground beef, peas, mozzarella

## FRIED RAVIOLI | 9

Filled with ricotta cheese, served with marinara

# insalate

## ARUGULA INSALATE | 10 GF

Wood fired tomatoes, bacon, gorgonzola, roasted red peppers, lemon vinaigrette  
With calamari fritti 15

## CHOPPED MATTONE | 12

Romaine, salami, Italian ham, hearts of palm, roasted red peppers, tomatoes, Kalamata olives, gorgonzola, celery, pepperoncini

## CHARRED CAESAR | 10

Charred romaine, croutons, parmesan dust  
With chicken 13

## SIDES

Grilled Asparagus, Lemon Aioli | 6

Sautéed Spinach, Grilled Lemon | 6

Grilled Vegetables | 5

Creamy White Polenta (Bolognese sauce) | 6

Meatballs (2) | 7.5

Sweet Potato Fries, Sriracha Ranch | 6

# pasta

## SUMMER GNOCCHI | 19

Grape tomatoes, zucchini, peas, basil butter sauce

## SPAGHETTI POLPETTE | 19

Veal and ricotta meatballs, braised veal tomato sauce

## RIGATONI CONTADINA | 18 GF

Artichokes, sausage, onions, mushrooms, tomatoes

## LASAGNA | 16.5

Ground beef, whipped ricotta, Bechamel, Bolognese sauce

## CHEESE MANICOTTI | 17

Homemade crepes, herbed ricotta, mozzarella, tomato sauce

## DRECCHIETTE CAPRA | 19.5 GF

Chicken, zucchini, onions, tomatoes, pine nuts, goat cheese

## SHRIMP PESTO | 23 GF

Sautéed shrimp, cherry tomatoes, pine nuts, linguini, pesto cream sauce

## LINGUINI CLAMS | 20 GF

Manila clams | Choice of: red, white, or citrus oil garlic sauce with bread crumbs

## DRUNKEN GNOCCHI | 17.5

Homemade ricotta gnocchi, vodka cream sauce

ADD CHICKEN TO ANY PASTA FOR \$5

# secondi

ADD SOUP OR SALAD TO ANY ENTREE FOR \$1 / SIDE CHOPPED SALAD FOR \$5

## CRISPY STUFFED CHICKEN | 21.5

Stuffed with risotto, peas, parmesan, lemon cream sauce, sautéed spinach

## CHICKEN MARSALA | 19.5

Sautéed mushrooms, Marsala sauce, creamy white polenta

## CHICKEN PARMIGIANA | 19.5

Lightly breaded, Bolognese, mozzarella, linguini

## CHICKEN LIMONE | 18.5

Sautéed in a white wine lemon butter sauce, sautéed spinach

## EGGPLANT PARMIGIANA | 16

Layered eggplant, parmesan, mozzarella, tomato sauce

## CEDAR PLANK SALMON | 25.5

Marinated and grilled on the plank, sautéed spinach

## PANKO TILAPIA | 21.5

Spinach, tomatoes, olives, capers, onions

## MARINATED SKIRT STEAK | 26.5

Grilled vegetables, roasted herbed potatoes

## BBQ RIBS | FULL 21 / HALF 15

Smoked ribs, barbecue sauce, parmesan fries

## MATTONE BURGER | 15

House blended beef, bacon jam, tomatoes, arugula, provolone, parmesan fries

## BOTTLED BEER

MILLER LITE / 4

MILLER HIGH LIFE / 4

MILLER 64 / 4

BUD LIGHT / 4

BUDWEISER / 4

COORS LIGHT / 4

O'DOUL'S / 4

SAM ADAMS / 6

CORONA / 6

STELLA ARTOIS / 6

## DRAFT

ASK YOUR SERVER  
ABOUT OUR CRAFT  
BEER SELECTION

## COCKTAILS \$10

**CLASSIC OLD FASHIONED** • Bulleit Bourbon, Orange Bitters, Sugar, Cherry, Sliced Orange

**MATTONE MANHATTAN** • Templeton Rye, Sweet Vermouth, Orange Bitters, Cherry (Luxardo), Orange Twist

**POM MARGARITA** • Sauza, Triple Sec, Lime Juice, Pom Liqueur, Splash of Sour, Lime

**SKINNY MARGARITA** • Don Julio, Fresh Citrus, Agave

**WHITE SANGRIA** • Moscato, Peach Schnapps, Pineapple, Orange Juice

**KENTUCKY MULE** • Makers Mark, Ginger Beer, Lime Juice, Lime

**BOULEVARDIER** • Bulleit Bourbon, Compari, Antico Carpano

**GBC** • Bombay Gin, Basil, Cucumber, Agave Nectar, Lime Juice

**THE ANDERSON** • Bulleit Bourbon, Chamomile Simple Syrup, Lemon Juice, Cabernet Sauvignon Float

**GRAND AUTUMN** • Templeton Rye, St-Germain, Lime Juice, Ginger Beer, Bitters

## MARTINIS \$10

**LADIES NIGHT** • St-Germain, Tito's Vodka, Cranberry

**MELONTINI** • Midori, Coconut Rum, Pineapple

**DESERT PEAR** • Ketel Citroen, Triple Sec, Desert Pear, Sour Mix

**PINEAPPLE SMASH** • Tito's Vodka, Cointreau, Pineapple, Sour Mix

**POMEGRANATE** • Ketel Citroen, Triple Sec, Pom Liqueur, Sour Mix

**LEMON DROP** • Ketel Citroen, Lemon Juice, Simple Syrup

**ORIGINAL COSMO** • Ketel Citroen, Cointreau, Lime Juice, Cranberry, Flamed Orange

## WHITE WINE

ALEXA PROSECCO SPLIT (6 OZ.) • Italy

RIFF PINOT GRIGIO • Italy

ALOIS LAGEDER PINOT GRIGIO • Italy

FIRE ROAD SAUVIGNON BLANC • New Zealand

FORTANT CHARDONNAY • France

MATCHBOOK CHARDONNAY • California

DE LOACH CHARDONNAY • Russian River, California

HIRSCHBACH & SOHNE PIESPORTER RIESLING • Germany

CENTORRI MOSCATO DI PAVIA • Italy

FOX BROOK WHITE ZINFANDEL • California

CASA SMITH VINO ROSÉ • Washington State

## RED WINE

AVALON PINOT NOIR • California

AU BON CLIMAT PINOT NOIR • Santa Barbara, California

60 SOULS PINOT NOIR • Willamette Valley, Oregon

DE LOACH MERLOT • California

MILBRANDT ESTATES MERLOT • Washington

MASCIARELLI MONTEPULCIANO D'ABRUZZO • Italy

CHEFS TABLE WINE • Francese

CASTELLO CHIANTI CLASSICO • Italy

SANTA JULIA MALBEC • Argentina

FAMILIA ZUCCARDI Q MALBEC • Mendoza, Argentina

LYETH RED BLEND • California

BLACK'S STATION CABERNET SAUVIGNON • California

TRUE MYTH CABERNET • Paso Robles, California

EXPERIENCE NAPA CABERNET • Napa, California

GLASS

BOTTLE

10

9.5 38

52

10.5 42

9.5 38

11 44

54

10 40

9 36

9 36

11 44

10.5 42

62

64

9.5 38

64

9 36

10 40

10.5 42

10 40

56

9.5 38

11 44

60

70

**GF** Item is gluten-free **GFP** Ask about our dishes that can be made with gluten-free pasta | \$2 extra

At Mattone Restaurant & Bar, we strive to provide quality food with the freshest ingredients. All of our dishes are prepared to order and, as a result, may take extra time. We appreciate your patience as it is our pleasure to serve you. Consuming raw or under cooked meat, seafood or egg products can increase your risk of food borne illness. Please make your server aware of any food allergies.

