

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

COLTIBUONO CETAMURA CHIANTI • 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.

