

# antipasti

## BAKED CLAMS [6] | 9.5

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

## GRILLED CALAMARI | 13.5 GF

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

## CALAMARI FRITTI | 13.5

Lightly breaded, lemons, marinara sauce

## BRUSCHETTA JAR | 11

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

## STUFFED MUSHROOMS | 10.5

Spinach, bacon, parmesan, Marsala cream sauce

## CACIO E PEPE WINGS | 13

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

## ROLLED EGGPLANT | 11

whipped ricotta, spinach, parmesan, marinara, baked with mozzarella on top

## ARANCINI | 10.5

Risotto ball, ground beef, peas, mozzarella

## FRIED RAVIOLI | 9.5

Filled with ricotta cheese, served with marinara

# insalate

## MOZZARELLA CAPRESE | 12

Fresh mozzarella, Roma tomatoes, balsamic drizzle

## ARUGULA INSALATE | 10.5 GF

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

## CHOPPED MATTONE | 13.5

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

## CHARRED CAESAR | 11

Charred romaine, croutons, parmesan dust  
With chicken 13

## SIDES

Side Chopped Salad | 6.5

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

## ORECCHIETTE CAPRA | 20 GF

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

## SUMMER GNOCCHI | 19

Grape tomatoes, zucchini, peas, basil butter sauce

## SPAGHETTI POLPETTE | 19.5

Veal and ricotta meatballs, braised veal tomato sauce

## RIGATONI CONTADINA | 18.5 GF

Artichokes, sausage, onions, mushrooms, tomatoes

## LASAGNA | 17

Ground beef, whipped ricotta, Bechamel, Bolognese sauce

## CARBONARA | 19

Parmesan cream sauce, bacon, peas, onions, linguini

## SHRIMP PESTO | 23.5 GF

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

## LINGUINI CLAMS | 20.5 GF

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

## DRUNKEN GNOCCHI | 18

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 \$6.5

## CRISPY STUFFED CHICKEN | 23

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

## CHICKEN MARSALA | 20

Sautéed mushrooms, Marsala sauce, creamy white polenta

## CHICKEN PARMIGIANA | 20

Lightly breaded, Bolognese, mozzarella, linguini

## CHICKEN LIMONE | 19

Sautéed in a white wine lemon butter sauce, sautéed spinach

## EGGPLANT PARMIGIANA | 16.5

Layered eggplant, parmesan, mozzarella, tomato sauce

## CEDAR PLANK SALMON | 26

Marinated and grilled on the plank, sautéed spinach

## PANKO TILAPIA | 22

Spinach, tomatoes, olives, capers, onions

## MARINATED SKIRT STEAK | 27

Grilled vegetables, roasted herbed potatoes

## BBQ RIBS | FULL 22 / HALF 15.5

Smoked ribs, barbecue sauce, parmesan fries

## MATTONE BURGER | 15.5

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



18" \$23.5 – EXTRA INGREDIENT \$3 EACH

12" GLUTEN-FREE PIZZA \$12.99 – EXTRA INGREDIENT \$2 EACH GF

### ADD YOUR PROTEINS

Canadian Bacon, Ground Beef, Pepperoni, Sausage, Italian Beef

### ADD YOUR VEGGIES

Mushroom, Green Pepper, Onion, Black Olives, Green Olives, Spinach, Sliced Tomatoes, Broccoli

\*On Fridays and Saturdays, pizzas may take 45 minutes to 1 hour\*

GF Item is gluten-free GF 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.



# WOOD FIRED FAVORITES

PIZZA

## MARGHERITA | 12

Tomato sauce, mozzarella, basil

## IL MATTONE | 15

Tomato sauce, sausage, red onion, roasted red peppers, mozzarella

## SPINACHI UOVO | 16

Mozzarella, provolone, spinach, egg, Grana Padano

## BIANCO | 15

Mozzarella, provolone, Grana Padano, lemon-infused arugula

## BEEF & HOT G | 16

House made Italian beef, hot giardiniera, tomato sauce, mozzarella

Sandwiches are served with homemade chips

Add: Fries \$2 | Sweet Potato Fries \$3

## ROASTED VEGGIE PANINO | 13

Zucchini, mushrooms, roasted red peppers, Kalamata olives, mozzarella, goat cheese, arugula, balsamic

## CHICKEN PESTO | 15.5

House made pesto, roasted red peppers, tomatoes, mozzarella

## NEAPOLITAN STEAK | 18.5

Grilled rib eye, peppers, onions, provolone

## THE BENNY | 15

Ham, salami, prosciutto, mozzarella, lettuce, tomato, mayo

SANDWICHES

## BOTTLED BEER

\$4 - MILLER LITE, MILLER HIGH LIFE, MILLER 64, BUD LIGHT, BUDWEISER, COORS LIGHT, O'DOUL'S

\$6 - SAM ADAMS, CORONA, STELLA ARTOIS

## 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

**JACKED TEA** • Jack Daniels Honey, Iced Tea, Cranberry, Fresh Lemon Juice, Lemon Wedge

**MATTONE REFRESHER** • Titos Vodka, Strawberry Blend, Fresh lemon juice, Simple Syrup, Splash of Soda, Lemon Wedge

**MOJITO** • Bacardi Rum, Fresh Lime Juice, Splash of Club Soda, Mint Leaves

**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

**KEY LIME** • Vanilla Vodka, Key Lime Syrup, Sour Mix, Half & Half, Graham Cracker Rim

**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

ROCCA PINOT GRIGIO • Italy

ALDOIS 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