

antipasti

GRILLED CALAMARI | 14.5 ^{GF}

Balsamic herbed vinaigrette, grilled toast points

Toast points are not gluten-free

CALAMARI FRITTI | 14.5

Lightly breaded, lemons, marinara sauce

STUFFED MUSHROOMS | 11.5

Spinach, bacon, parmesan, Marsala cream sauce

CACIO E PEPE WINGS | 14

Beurre blanc, parmesan, pepper, lemon

sub BBQ, Campfire, Buffalo Sauce, Plain

insalate

MOZZARELLA CAPRESE | 12

Fresh mozzarella, Roma tomatoes, balsamic drizzle

ARUGULA INSALATE | 11.5 ^{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 | 12

Charred romaine, croutons, parmesan dust with chicken 16

pasta

ORECCHIETTE CAPRA | 20 ^{GF}

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

RIGATONI CONTADINA | 18.5 ^{GF}

Artichokes, sausage, onions, mushrooms, tomatoes

LASAGNA | 18

Ground beef, whipped ricotta, Bechamel, Bolognese sauce

CARBONARA | 22

Parmesan cream sauce, bacon, peas, onions, fettucine

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 | 19

Homemade ricotta gnocchi, vodka cream sauce

ADD CHICKEN TO ANY PASTA FOR \$5

secondi

CRISPY STUFFED CHICKEN | 24

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

CHICKEN MARSALA | 21

Sautéed mushrooms, Marsala sauce, linguini

CHICKEN PARMIGIANA | 21

Lightly breaded, Bolognese, mozzarella, linguini

CHICKEN LIMONE | 20

Sautéed in a white wine lemon butter sauce, sautéed spinach

EGGPLANT PARMIGIANA | 17.5

Layered eggplant, parmesan, mozzarella, tomato sauce

CEDAR PLANK SALMON | 26

Marinated and grilled on the plank, sautéed spinach

MARINATED SKIRT STEAK | 30

Grilled vegetables, roasted herbed potatoes

BBQ RIBS | FULL 23 / HALF 18

Smoked ribs, barbecue sauce, parmesan fries

MATTONE BURGER | 15.5

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

ADD SIDE CHOPPED SALAD FOR \$7.5

SIDES

Side Chopped Salad | 7.5

Grilled Asparagus, Lemon Aioli | 6

Meatballs (2) | 7.5

Sautéed Spinach, Grilled Lemon | 6

Grilled Vegetables | 6

chicago
STYLE
PIZZA

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

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