

OLIVIA MATTO

Dinner ~ To Go

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Ristorante & Bar

Open year-round • Lunch, Dinner, Catering & Take-out

104 North Main Street • East Hampton, NY 11937

Linguini alle Vongole in Bianco o Rosso
Fresh baby clams in natural clam broth, served in white or red sauce. 25

Penne Cognac
Penne splashed with cognac & tossed with prosciutto. 21

Pappardelle con Porcini e Crema
Ribbon-style pasta in a cream sauce with porcini mushrooms. 23

Rigatoni Bolognese
Our twist on the traditional Italian sauce — made with veal. 23

Penne al Forno
Baked penne — our chef's special creation — featuring 4 cheeses. 20

PIZZETTE

"Ideas are like pizza dough, made to be tossed around."
~ Anna Quindlen

Pizza Napoletana (Margherita)
Fresh tomatoes, extra virgin olive oil, mozzarella & basil. The original "pane povero" — right to the point.
small 9
large 17

Pizza Pepperoni
Spicy salami, tomatoes & pecorino romano. Give your mouth a tingle: un po' piccante.
small 10
large 18

Pizza Quattro Formaggi
Ricotta, mozzarella, parmigiano Reggiano & gorgonzola. Can there be too much cheese? We don't think so!
small 10
large 21

Pizza Matto
Roasted garlic with cherry peppers, & pecorino romano. Franco's own original design!
small 10
large 19

Pizza Rapini e Salsiccia
Sautéed rapini with spicy sausage. The spiciness of the sausage & the bitterness of the rapini (broccoli rabe) — what a marriage!
small 11
large 21

Pizza Puttanesca
Gaeta olives with capers & marinara. Rome's working girls knew how to make pizza too!
small 10
large 18

Pizza Spinaci
Sautéed spinach & goat cheese. Get your daily greens!
small 10
large 21

Pizza Capricciosa
Arugula with prosciutto & parmigiano Reggiano. As the name suggests, our wicked take on the naughty pizza.
small 13
large 22

SECONDI PIATTI

"Vegetables are interesting but lack a sense of purpose when unaccompanied by a good cut of meat."
~ Fran Lebowitz ('Metropolitan Life')

Cotoletta alla Milanese
Herbed breaded veal cutlet with arugula, red onion and shaved parmigiano wedges. 24

Bistecca al Pepe Verde*
New York steak* with crusted green peppercorns & brandy sauce. 29
*This menu item can be cooked to order.

Pollo Portobello con Marsala Siciliano
Thin chicken cutlet sauteed with portobello mushrooms, shallots & Sicilian Marsala wine. 25

Pollo alla Parmigiano
Chicken cutlet parmigiano with fresh tomato & mozzarella. 24

Pesce and Dolci! next section...

Executive Chef: Franco Russo

"Matto" or the "Madman" offers a fanciful take on the best of Italy's varied culinary traditions with our chef's own "mad" variations on the same. Familiar but new at the same time — the true definition of madness. Buon Appetito!

ANTIPASTI

"First things first, second things never." ~ Cicero
Start your mad excursion at Matto with one of our delectable beginners, sure to lead you to the other delicious dishes we have on our menu or combine them to make a meal!

Crostini di Mozzarella
Battered layer of mozzarella in special white sauce, butter & lemon. 10

Mozzarella Fresca
Fresh mozzarella with roasted peppers & gaeta olives 12

Cozze in Umido
Steamed mussels with lemon & black pepper in a white wine & lemon broth. 10

Tartare di Tonno
Diced tuna tartar with Tobiko Wasabi, freshly marinated when ordered. 12

Gamberetti Arrabiatti
"Angry Shrimp." Sautéed shrimp with roasted garlic & scallions and enough spice to make your mouth tingle. 12

Calamari Fritti Matti
Fried squid served with spicy cherry peppers & our own dipping sauce. 11

Raviolini Fritti
Fried Ravioli filled with ricotta and served with two dipping sauces, marinara & gorgonzola. 9

Zucchini Fritti
Fried zucchini with wedges of lemon. 9

Matto is proud to serve only produce that is grown locally.

"In the hands of an able cook, fish can become an inexhaustible source of perpetual delight."
~ Jean-Anthelme Brillat-Savarin

Salmone Crostato
Mustard & walnut-crusting salmon. 24

Sogliola alla Meuniere
Flounder filet with lemon, butter and white wine. 22

Filetti di San Pietro
Sautéed tilapia with caramelized onions & capers. 23

Tonno* alla Griglia
Grilled tuna steak with escarole, amphissa olives & tomatoes. 26
*This menu item can be cooked to order.

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

CONTORNI

Verdi had his librettist, Boito, & every meal needs a great side to complement the flavors.

Funghi trifolati con herbe
A trio of mushrooms sauteed with garlic and herbs. 7

Rapini
Broccoli rabe ~ "bitter" broccoli. 7

Asparagi au Gratin
Asparagus with parmigiano. 7

INSALATE

"It takes four men to dress a salad: a wise man for the salt, a madman for the pepper, a miser for the vinegar, and a spendthrift for the oil." ~ Anonymous

Insalata Firenze
Fresh arugula & parmigiano Reggiano 11

Insalata Matto
A truly mad creation! Radicchio, endive, onions, cherry tomatoes, peppers & blue cheese with a splash of balsamic vinegar reduction, drizzled with olive oil. 12

Insalata Giulio Cesare
Our tribute to Julius Caesar himself: eggless & anchovie-less, served with herb focaccia croutons & a creamy garlic dressing. For grilled chicken, add \$4. 9

Insalata di Barbabietola Arrosta
Roasted beet salad with gorgonzola, fresh watercress & a champagne vinaigrette 12

PRIMI PIATTI

"Life is a combination of magic and pasta." ~ Fellini

Fettucine alla Carbonara
Pasta tossed with pancetta, onions, prosciutto, parmigiano & parsley. 21

Orrechiette con Salsiccia Piccante e Rapini
"Little Ears" with crumbled sausage (un po' piccante — spicy!), with rapini (broccoli rabe) & garlic. 22

Spaghettini Aglio Olio e Pepperoncini
Thin spaghetti tossed with garlic, olive oil, red pepper & parsley, un po' piccante. 18

Bucatini Amatriciana
Thick spaghetti with caramelized onions & pancetta: the hole in the pasta allows the flavors to saturate the dish. 22

more Pasta! next section...

DOLCI

"The dessert crowns the dinner." ~ Anonymous
A delicately crafted selection of our premium desserts.

Crostata di Mele
Warm apple tart with caramel sauce 7.50

Tiramisu
Literally means "Lift Me Up", a combination of Lady Fingers, espresso, custard, Tia Maria liqueur and brandy 7.50

Paradiso di Cioccolato
Chocolate mousse cake with pistachio ice cream, a true Paradise! 7.50

Torte di Formaggio
Traditional cream cheese cake with strawberry sauce, Italian style. 7.50

Assorted Daily Sorbet and Gelato 7.50

One of the very nicest things about life
is the way we must regularly stop whatever it is we are doing
and devote our attention to eating.

~Luciano Pavarotti and William Wright,
Pavarotti, My Own Story