

OLIVIA MATTO

Lunch ~ To Go

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Ristorante & Bar

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

104 North Main Street • East Hampton, NY 11937

PASTA

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

Mezzi Rigatoni Veal Bolognese

A shorter version of rigatoni with a sauce made from fresh vegetables & ground veal.

15

Penne con Prosciutto e Cognac

Tomato, cream, prosciutto & a dash of cognac combine to make this tasty offering.

15

Orecchiette con Salciccia Piccante e Rapini

"Little Ears" with crumbled sausage (un po' piccante — spicy!), with rapini & garlic.

16

Linguini alle Vongole in Bianco o Rosso

Made with fresh baby clams, our linguine are served in white or red sauce.

17

Spaghetti alla Carbonara

Our version is made with Pancetta (Italian Bacon), onions & parmigiano in a creamy sauce.

15

Capellini con Arugula, Pomodoro e Mozzarella

Angel hair pasta in a light tomato sauce, tossed with arugula.

16

Fusilli Puttanesca

Gaeta olives, capers, & tomatoes. Originally created by Rome's "working girls", our puttanesca is, appropriately, a little spicy — un po' piccante.

15

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 7
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, right out of his fevered imagination.

small 10
large 19

Pizza Rapini e Salsiccia

Sautéed rapini (broccoli rabe) with spicy sausage. The spiciness of the sausage & the bitterness of the rapini — 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 & enjoy a pizza too.

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

more Pizzette! next column...

Dolci! next section...

Executive Chef: Franco Russo

In the tradition of the tarocchi (tarot cards), "Il Matto" — the "Madman" or the "Fool" — is said to be the spirit in search of experience. We hope you find a new culinary experience marked by Franco's own "mad" variations on the best of Italian cuisine. Buon Appetito!

PANINI

Don't be fooled! A Panini is not a sandwich, not something the old Earl of Sandwich slapped together while playing cards. It is a serious approach to the midday staple with the finest ingredients layered inside a fresh ciabattina roll. All are served with a delicious side salad. Each Panini is named after one of Italy's culinary capitals.

The Venezia

Prosciutto with fresh mozzarella, arugula, tomato, & olive oil.

9

The Palermo

Sausage, rapini (broccoli rabe), & roasted garlic.

10

The Napoli

Veal meatball with fresh ricotta & pecorino romano.

10

The Bologna

Grilled chicken with roasted peppers & mozzarella.

9

The Torino

Grilled portobello with zucchini & goat cheese.

9

The Parma

Chicken cutlet parmigiano with tomatoes & mozzarella.

9

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

Our salads also boast the freshest greens, vegetables & mouth-watering cheeses.

Insalata la Roqueta

Fresh arugula salad with tomato & parmigiano Reggiano, lightly sprinkled with lemon & olive oil

9

Insalata di Barbabietola Arrosta

Roasted beet salad with gorgonzola & a champagne vinaigrette

11

Insalata Caprese

Fresh mozzarella, tomato & basil sprinkled with extra virgin olive oil

11

Insalata Giulio Cesare

Ok, the original was made by that guy in Tijuana, but this is our tribute to Julius Caesar himself: eggless & anchovie-less, served with herb focaccia croutons & a creamy garlic dressing. With grilled chicken.

8
13

Chopped Salad Matto

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

11

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

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.

DOLCI

"The dessert crowns the dinner." ~ Anonymous

Reflect upon the mad abandon that you have just experienced and slow your roll with 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