

CUCINERIA

la Mattonaia

— IN S. AMBROGIO —

APPETIZERS

SAUTEED MUSSELS AND CLAMS €15
with black pepper, ginger and lime

CRISPY OCTOPUS €15
on a potato tartlet with lemon-scented cream

WARM SEAFOOD SALAD €14
with double-cooked fruit and vegetables

TASTING OF COLD CUTS AND CHEESES €15
with jams and cuddle bites stuffed with liver

LANDFARE CROSTINI: €13
1. liver, 2. dried tomatoes and nduja, 3. black cabbage,
4. porcini mushrooms

BEEF CARPACCIO €15
fresh truffle shavings and arugula pesto

VEGETABLE FLAN €12
on a fondue of Sienese pecorino cheese and toasted
almonds

FIRST COURSES

SPAGHETTI WITH CLAMS €18
confit cherry tomatoes and prawn tartare

RAVIOLI WITH LOBSTER AND SCAMPI €18
preserved lemon, bisque, zucchini and pistachio cream

PACCHERI WITH CARRETTIERA SEAFOOD €16
and grey mullet roe

PICI PASTA €15
with white ragù, mushrooms and fresh truffle

GUITAR SPAGHETTI CHEESE AND PEPPER €15
black cabbage cream and crispy bacon

ORECCHIETTE WITH PORCINI MUSHROOMS ... €12
brie cheese cream and toasted hazelnuts



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MAIN COURSES

TUNA STEAK €22

with sesame crust, caramelized onions and pistachio cream

FRIED FISH CUCINERIA SELECTION €20

cod, shrimps, calamari and gazpacho sauce

GRILLED FISH €25

prawns, squid, octopus, bisque sauce and vegetables

MUSKY OCTOPUS ON FRIED POLENTA €20

and confit cherry tomatoes cream

SLICED BEEF STEAK €20

with sautéed artichokes and artichoke flan

BEEF FILLET €25

porcini mushrooms, demiglace sauce and fresh truffle

PORK FILLET €18

honey reduction and truffled mashed potatoes

VEGGIE BURGER €16

burrata, dried tomatoes and potato chips

FRIED ARTICHOKES €7

FRIED VEGETABLES €7

FRENCH FRIES €6

SIDES

ROASTED POTATEOS €6

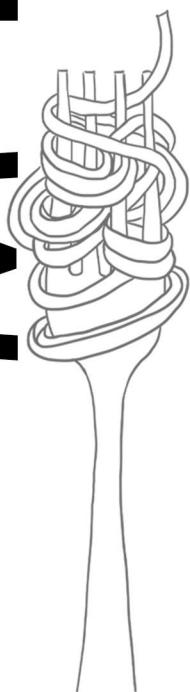
MIX SALAD €6



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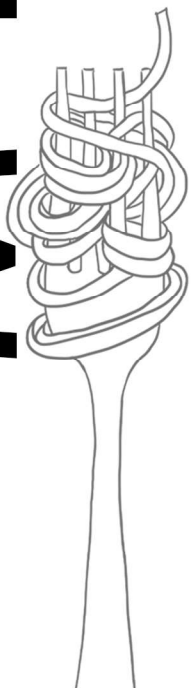
D N E M



PIZZA'S

MARINARA	€7
tomato, garlic, basil, and oregano	
MARGHERITA	€8
tomato, mozzarella, basil, and extra virgin olive oil	
MARGHERITA D.O.P	€9
tomato, bufalo mozzarella, basil, and extra virgin olive oil	
CAPRESE D.O.P	€10
tomato and raw: bufalo mozzarella, cherry tomatoes, basil, oregano	
BUFALINA	€10
tomato, bufalo mozzarella, and ricotta-stuffed crust	
NAPOLETANA	€9
tomato, mozzarella, anchovies, capers, and oregano	
NAPOLI ANNI 60'	€9
tomato, mozzarella, sausage, and broccoli rabe	
POMERIO	€8
tomato, eggplant, gorgonzola, onions, and chili	
VEGETARIANA	€9
tomato, mozzarella, zucchini, eggplant, basil, and olives	
SANT'AMBROGIO	€10
tomato, bufalo mozzarella, zucchini, and nduja	
GALATEO	€9
tomato, spicy salami, and smoked scamorza cheese	
EOLIE	€10
tomato, tuna, onions, scamorza cheese, and Taggiasca olives	
3FUMET	€10
mozzarella and smoked bufalo mozzarella, burrata, and speck	
FRANCESANA	€9
mozzarella, escarole, cherry tomatoes, burrata, and oregano	
DEL SUD	€10
smoked bufalo mozzarella, sun-dried tomatoes, burrata, oregano	
VIOLA	€10
mozzarella, smoked bufalo mozzarella, radicchio, onions, bacon	
CALZONE CUCINERIA	€11
tomato, mozzarella, zucchini, eggplant, prosciutto (raw ham)	
COVACCINO BIANCO O ROSSO	€4

DEL N E ME



SPECIAL PIZZA'S

DEL BARONE

buffalo mozzarella, porcini mushrooms, truffle burrata, and fresh truffle shavings

€18

SICILIANA

"tomato, mozzarella, ricotta, capers, eggplant, onions, sun-dried tomatoes and almonds

€15

DALLA TERRA

tomato, zucchini, olives, buffalo mozzarella, and raw ham

€18

TREVIGIANA

mozzarella, radicchio, gorgonzola, yellow squash, walnuts, and burrata chees

€15

CUCINERIA

mozzarella, ricotta, smoked bufaa mozzarella, black cabbage cream, and anchovies

€14