

# PROSECCO • ROSÉ • DOLCE

**111 | BENVOLIO ESTATE** - \$16/\$64

Prosecco, Friuli-Venezia Giulia Italy

**085 | SALVIANO "TITIGNANO"** - \$19/\$76

Rosé of Pinot Nero, Umbria Italy

**158 | FAR NIENTE "DOLCE"** - \$20/\$120

Late Harvest Sémillon & Sauvignon Blanc  
Napa Valley CA

2oz./375ml.

## WHITE WINES

6oz./BTL

**003 | LA•VIS** - \$18/\$72

Pinot Grigio, Trentino Italy

**064 | BOLLINI** - \$20/\$80

Sauvignon Blanc, Dolomiti-Trentino Italy

**080 | BANFI "LA PETTEGOLA"** - \$19/\$76

Vermentino, Toscana Italy

**013 | MICHELE ALOIS "CAULINO"** - \$17/\$68

Falanghina, Campania Italy

**035 | SEGHEISIO** - \$22/\$88

Chardonnay, Sonoma County CA

WINES BY  
THE GLASS

MARCH 2025



# WINES BY THE GLASS

## RED WINES

6oz./BTL

**637 | TENUTA DI NOZZOLE** - \$23/\$92  
Sangiovese, Chianti Classico  
Toscana Italy

**485 | MAZZEI "BADIOLA"** - \$21/\$84  
Sangiovese & Merlot Super-Tuscana

**627 | MASCIARELLI** - \$20/\$80/\$120<sup>1.5L</sup>  
Montepulciano d' Abruzzo, Italy

**431 | C&M "FRAPPELLO"** - \$22/\$88  
Frappato & Nerello Mascalese, Sicily Italy

**532 | PEBBLE LANE** - \$20/\$80  
Pinot Noir, Monterey County CA

**414 | OBSIDIAN RIDGE** - \$25/\$100  
Cabernet Sauvignon  
Volcanic Estate - Red Hills Sonoma, CA

**468 | DAOU "PESSIMIST"** - \$22/\$88  
Petite Sirah & Zinfandel Blend  
Paso Robles CA

ITALIAN

CALIFORNIA



**- PLEASE ASK YOUR SERVER TO SEE OUR ENTIRE "300+ WINE BY THE BOTTLE" SELECTIONS -**



**MATTEO'S OSTERIA**  
CUCINA ITALIANA & WINE BAR

**PERONI - \$7**

**CAN &  
GLASS  
BOTTLE**

**MENABREA BLONDE LAGER - \$8**

**ROGUE DEAD GUY ALE - \$8**

**CORONA - \$7**

**HEINEKEN - \$7**

**COORS LIGHT - \$7**

**LAGUNITAS IPNA - \$8**

**FUN LOCAL BREWS: \$9**

**BIG SWELL IPA**

**PAU HANA PILSNER**

**BIKINI BLONDE LAGER**

**COCONUT HIWA PORTER**

**GOLDEN SABBATH BELGIAN ABBEY**

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# SPECIALTY COCKTAILS - \$18

## **APEROL • HUGO • LIMONCELLO SPRITZ**

Served over ice with Prosecco | Liqueur | Fruit Garnish

## **AMARI MAI TAI**

Conciere Light & Dark Rums | BG Reynolds Orgeat  
Elixir "G" Ginger Syrup | Maui Pineapple Wedge

## **NEGRONI SPECIALE**

Beefeater Gin | Averna Amaro | Campari | Aperol | Orange Peel

## **MATTEO'S MAUI MULE**

Maui's Organic Ocean Vodka | Dash Angostura Bitters  
House Lime Juice | Maui Brew Co. Ginger Beer

## **CIAO BELLA**

- Our Signature Cocktail -

Conciere Vodka | St. Germain Elderflower Liqueur  
Aperol | House Lemon Juice

## **SARONNO MARGARITA**

Camarena Reposado Tequila | House Ginger Sour Mix  
Topped with an Amaretto Float

## **VECCHIO FASHIONED**

Maker's Mark Whisky | Simple Syrup | Angostura Bitters  
Luxardo Amarena Cherry | Orange Peel

## **MANHATTAN ITALIANO**

High West Double Rye Bourbon | Sweet Vermouth  
Campari | Luxardo Amarena Cherry | Orange Peel

**COCKTAILS**



# MOCKTAILS SODAS &



## SODA • \$5

Sprite  
Coca-Cola  
Diet Coke  
Ginger Ale

## SODA • \$6

Maui Brew Co. Root Beer  
Maui Brew Co. Ginger Beer

## JUICE / MILK • \$6

Apple  
Cranberry  
Pineapple  
Grapefruit  
Lemonade  
Unsweetened Iced Tea\*  
Arnold Palmer  
Milk  
Chocolate Milk - \$6.50

## WATER

Pellegrino Sparkling 750ml. - \$8  
Panna Still 750ml. - \$8

## MOCKTAILS

Shirley Temple - \$6  
Roy Rogers - \$6  
Fever-Tree Tonic & Bitters - \$6  
Italian Spritzer or Mint Mojito - \$8

- Traditional Mint
- Lilikoi (aka. Passion Fruit)
- Raspberry
- Pineapple
- Mango
- Blood Orange

\*Complimentary refills included for iced tea only. All other beverages subject to additional charge.



**LEGEND:**

**V = Vegetarian**

**VR = Vegetarian upon Request**

**VV = Vegan**

**VVR = Vegan upon Request**

**GF = Gluten-Free**

**GFR = Gluten-Free upon Request**

**DFR = Dairy-Free upon Request**

# AMTIPASTI



## \*BRUSCHETTA AL TONNO - \$25

(4) Toasted Baguette / Local Vine-Ripened Tomato /  
Tuna Carpaccio / Basil Oil / Diced Garlic / Capers  
**(GFR, VR, VVR)**

## G'S MEATBALLS - \$18

(3) All-Natural Ground Turkey / Chia Seed / Quinoa /  
Kale / Parmesan / Flax Seed / Pomodoro Fresco /  
Side of House Flatbread **(GFR)**

## MELANZANE ALLA PARMIGIANA - \$18

Baked Eggplant / Tomato Sauce / Basil / Mozzarella /  
Parmigiano Reggiano / Side of House Flatbread **(V)**

## PARMA - \$24

Garlic Flatbread / Béchamel / Mozzarella /  
Prosciutto di Parma / Arugula / Truffle Oil  
**(VR)**

## GAMBERI - \$26

(3) Jumbo Tiger Prawns Wrapped in Pancetta /  
Creamy Cognac Sauce **(GF)**

\*. Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness •



**MATTEO'S OSTERIA**  
CUCINA ITALIANA & WINE BAR

# INSALATE



## **OSTERIA - \$20**

Arugula / Endive / Red Grapes / Gorgonzola Cheese /  
House-made Candied Walnuts / Creamy Lemon Dressing  
**(GF, V)**

## **\*CAESAR - \$18**

Hearts of Romaine / Parmigiano Reggiano /  
Garlic Croutons / Caesar Dressing **(GFR)**  
**- Add Anchovies \$3 -**

## **MISTO - \$19**

Marinated Red & Gold Beets / Butternut Squash /  
Shaved Fennel / Kale / Goat Cheese / Mint / Saba  
**(GF, V, VVR, DFR)**

## **CAPRESE - \$22**

Upcountry Vine-Ripened Tomatoes / Mozzarella di Bufala /  
Balsamic Glaze / Italian Extra Virgin Olive Oil **(GF, V, VVR)**  
**- Add Prosciutto di Parma \$9 -**

## **PESCE - \$28**

Grilled Seasonal Fruit / Burrata Cheese /  
Prosciutto di Parma / Balsamic Glaze / Arugula  
**(GF, VR, VVR)**

### ***Additional Proteins:***

Grilled Chicken Breast, Sautéed Jumbo Garlic Tiger Prawn(s)  
Tonight's Fresh Catch



# PASTA



## **LASAGNA - \$35**

House-Made Pasta / Mozzarella & Parmigiano / Béchamel /  
Marinara / Maui Cattle Company Beef / Italian Sausage

## **CARBONARA - \$35**

Spaghetti / Egg Cream Custard / Caramelized Maui Onion /  
Crispy Pancetta / Black Pepper **(GFR, VR)**

## **FETTUCCINE FRUTTI DI MARE - \$42**

House-Made Black Ink Squid Pasta / Crab / Clams / Shrimp /  
Tomato / Garlic / White Wine / Lobster Veloute Sauce **(GFR, DFR)**

## **BOLOGNESE - \$35**

Tagliatelle Pasta / Maui Cattle Co. Beef & Italian Sausage /  
Tomato Sauce / Parmigiano Reggiano **(GFR, DFR)**

## **RAVIOLI ALLA MANTOVANA - \$35**

House-Made Ravioli / Butternut Squash Filling /  
Butter-Sage Sauce / Toasted Pumpkin Seeds / Parmigiano  
**(V, Contains Nuts)**

## **ARRABBIATA - \$35**

Penne Pasta / Chili Flakes / Garlic / Spicy Pomodoro Sauce  
**(GFR, VV, V)**

### **Protein \$ Add-ons:**

Prosciutto di Parma, Sautéed Jumbo Garlic Tiger Prawn(s),  
Diced Chicken Breast, Italian Sausage, G's Famous Turkey Meatball(s)

**- Gluten Free Penne Pasta Available \$2 -**



**MATTEO'S OSTERIA**  
CUCINA ITALIANA & WINE BAR

**SECONDI**

**ISOLA - \$64**

Our Signature Dish:

Tonight's Fresh Catch / Crispy Carnaroli Risotto Cake /  
Sautéed Mushroom Trifolati / Heirloom Cherry Tomatoes /  
Fennel-Thyme Pureé / Sundried Tomato Oil **(GF)**

**TRIDENTE - \$59**

Seared Local Ahi Tuna / Siciliana Caponata / Pomodoro Fresco /  
Pesto Alla Genovese / Toasted Pine Nuts / Green Beans **(GF, DFR)**

**COSTOLETTE - \$62**

8-Hour Braised Espresso Short Rib / Porcini Demi-Glacé / Wild  
Mushroom Barley Risotto / King Trumpet Mushroom Carpaccio /  
SEASONAL VEGETABLES / GREMOLATA **(GFR, DFR)**

**SALTIMBOCCA - \$48**

Chicken Scallopini / Prosciutto di Parma /  
Sage / Creamy Garlic Polenta / Seasonal Vegetables /  
Vermentino White Wine Sauce **(GF)**



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## **AFFOGATO - \$14**

Vanilla Gelato “Drowned” in Espresso /  
House-Made Almond Biscotti **(GFR)**

## **TORTA DEL NONNO - \$15**

Flourless Chocolate Cake / Strawberries / Chocolate Sauce **(GF)**

## **TIRAMISU - \$14**

Italian for “Carry me up!”  
Mascarpone / Espresso & Kahlua Soaked Ladyfingers /  
Cocoa Powder / Strawberry Garnish

## **CANNOLI - \$13**

(2) Cannoli / Toasted Coconut Cream / Lemon Curd Sauce

## **MELE - \$14**

Baked Puff Pastry / Apple Slices / Almonds /  
Scoop Vanilla Gelato / Chianti Reduction

**GELATO - \$7 / Scoop**

Vanilla

\*Strawberry Rose Stracciatella

\*Dark Chocolate +\$1 / Scoop

**SORBETTO - \$7 / Scoop**

Lemon **(VV, DF)**

***\*Locally Made by Maui Gelato & Exclusively Available at Matteo's Osteria***

## **- AFTER DINNER DRINKS -**

Espresso-Tini, Choco-Tini, Ruby & Tawny Ports, Limoncello, Grappa Selections, Sambuca,  
Sambuca Black, Amaro di Capo, Petrus Amaro, Averna Amaro, Strega, Galliano, Amaretto, Vin Santo,  
Frangelico, Bailey's, Kahlua, Fernet, Grand Marnier, Hennessy VS, XO & Paradis

- Ask Your Server About Our Scotch & All Other Selections -

AGES 12  
& UNDER

**BAMBINI**



**MATTEO'S OSTERIA**  
CUCINA ITALIANA & WINE BAR

**CHICKEN CAPRESE - \$19**

Seared Chicken Breast / Melted Mozzarella /  
Marinara Sauce & Served with Spaghetti Marinara

**PEPPERONI PIZZA - \$16**

**CHEESE PIZZA - \$14**

**BOLOGNESE - \$16**

Spaghetti OR Penne Pasta:  
Maui Cattle Co. Beef & Italian Sausage /  
House Tomato Sauce (GFR)

**PASTA CREATIONS - \$14**

CHOOSE BETWEEN PENNE OR SPAGHETTI WITH ONE SAUCE:

Butter • EVOO • Marinara • Pesto • Alfredo

**PASTA \$ ADD-ONS:**

Sautéed Tiger Prawns / Diced Chicken Breast /  
Italian Sausage / G's Famous Turkey Meatball(s)

- **Gluten Free Penne Pasta Available \$2** -

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