



MATTA DONNA

RISTORANTE & PIZZERIA

ANTIPASTI

Salumeria

Served with mixed marinated olives, balsamic reduction, and honey

Meats: Sopressata • Prosciutto • Capocollo • Chorizo

Cheese: Asiago • Parmigiano-Reggiano • Gorgonzola • Fresh Mozzarella

Select:

1 meat - 1 cheese	8
2 meats - 2 cheeses	12
3 meats - 3 cheeses	15
4 meats - 4 cheeses	18
add roasted red peppers	2

Caldi

Bruchetta	6
- Tomato and Basil - Roasted Red Pepper, Golden Rasin and Mozzarella	
- Prosciutto and Honey - Goat Cheese and Caramelized Onions	
Fried Olives stuffed with Bolognese	5
Fried Mozzarella Bites	7
Fried Risotto Balls	7
Fried Calamari with Marinara	11
Fried Calamari tossed in garlic, white wine and hot pepper sauce	11
Roasted Mussels	10
-White Wine and Garlic -Tomato and Broccoli Rabe	
Sautéed Shrimp	11
Served in a garlic white wine sauce with red pepper flakes served over sautéed spinach.	
Clams Casino served with a garlic white wine sauce	11
Breaded Asparagus	10
Topped with fresh mozzarella, tomato and basil bruchetta drizzled with balsamic reduction and olive oil	

INSALATA

Mixed Greens, dried cherries, candied walnuts, gorgonzola	10
with honey lemon vinaigrette	
Arugula, fennel, asiaigo with honey lemon vinaigrette.....	10
Tomato Caprice	9
Tomato, basil, house made fresh mozzarella with balsamic reduction	
Peppers Caprice	9
Red roasted peppers, basil, house made fresh mozzarella with balsamic reduction	
Roasted beets, candied walnuts, gorgonzola and mixed greens	10
with champagne shallot vinaigrette	
Caesar Salad	9
Mixed Green Salad with cherry tomatoes with balsamic vinaigrette	7
Romaine lettuce, sliced apples, toasted almonds and gorgonzola cheese	10
with a citrus vinaigrette	
Split Plate Charge	2
Add Grilled Chicken	5
Add Chicken Cutlet	5
Add Filet Mignon.....	10
Add Grilled Shrimp.....	8
Add Anchovies.....	2

SOUP

Pasta Fagioli	5
Stracciatella	5
Soup of the Day	5

PIZZA

All Pizza available in Thin or Regular Crust

	LARGE	SMALL
Cheese.....	14	10
Margarita	15	11
Goat Cheese & Carmalized Onion	15	11
Sopressata, Spinach	15	11
White Pizza	15	11
Chicken Parmesan	15	11
Braised Pork	15	11

Toppings:

Sopressata, sausage, meatball, pepperoni,
peppers, onions, mushrooms, olives, spinach,
extra cheese, basil
Add \$2

Premium Toppings:

Eggplant, grilled chicken, chicken cutlet,
broccoli rabe, anchovies
Add \$4

SIDES

Sautéed Spinach	\$5	Meat Balls (2)	\$5
Green Beans	\$5	Sausage (2)	\$5
Broccoli Rabe	\$5	French Fries	\$5
Mixed Vegetables	\$5	Fried Polenta (2)	\$5

Consumer Advisory: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PARTIES OF 6 OR MORE ARE SUBJECT TO AN 18% GRATUITY CHARGE.

PRIMI

Spaghetti Bolognese | 18

Ground beef, pork and veal slowly stewed with tomatoes, cream and Parmesan cheese.

Linguini with Chopped Clams | 18

Choice of white wine or tomato sauce.

Creamy Duxelle Tagliatelle | 18

Sauteed mushrooms and shallot sauce tossed with Tagliatelle pasta and drizzled with white truffle oil.

Citrus Tagliatelle | 18

Tagliatelle pasta tossed with mascarpone cheese, lemon zest, and cherry tomatoes, topped with arugula.

Spaghetti Carbonara | 18

Rendered pancetta, Parmesan cheese, egg yolk and mascarpone cheese.

Baked Penne | 18

Sausage, squash, spinach, onion, garlic tossed with penne pasta, tomato sauce, topped with mozzarella cheese and baked.

Rigatoni Pasta | 18

with grilled chicken, mushrooms, and onions in a pesto marinara sauce.

Pasta Farfalle | 23

with grilled shrimp, artichoke hearts and mushrooms in a pink cream sauce

SECONDI

Lemon Sage Chicken | 20

Sauteed chicken breast with sage, white wine, lemon and butter. Served with rice pilaf and sautéed spinach.

Roasted Pollock | 22

With cherry tomatoes, broccoli rabe and capers. Served over linguine.

Grilled Calamari | 20

Served over white navy beans and rendered pancetta with broccoli rabe.

Grilled Salmon | 25

Served with a lemon butter Dijon sauce, rice pilaf and sautéed spinach.

Zuppa Di Pesce | 26

Shrimp, clams, mussels, calamari and Pollok in a garlic white wine tomato sauce served with garlic toast.

Crispy Chicken | 20

Fried chicken breast topped with parmigiano-reggiano served over buttered noodles and a tomato fagoli sauce.

Chicken Portobello | 20

Sautéed chicken breast topped with Portobello mushrooms, roasted red peppers and fresh mozzarella in a light cream sauce over linguini.

Grilled Pork Chop | 24

Grilled bone-in pork chop with a red wine shallot sauce, hand cut French fries and sautéed green beans.

Pork Chop Arriabiatta | 24

Served with mushrooms, onions and hot peppers in a demi glass sauce with roasted potatoes.

Braised Pork | 18

Tender braised pork served with crispy polenta and sautéed green beans.

Cowboy Ribeye | 32

Grilled 18oz Angus bone-in ribeye. Topped with garlic herb butter, served with hand cut French fries and sautéed green beans.

Filet Mignon | 28

in a gorgonzola cream sauce with roasted potatoes and broccoli.

Tagliata de Manzo | 22

Sliced Angus beef tenderloin, served over ripe tomatoes and baby arugula with shaved asiago cheese and crispy polenta.

Sautéed Veal | 24

topped with fresh mozzarella, roasted red peppers, and artichoke hearts in a light tomato cream sauce served over linguini.

Veal Parmigiano | 23

Veal cutlet lightly breaded and served with melted fresh mozzarella and marinara sauce over pasta.

Eggplant Rollatini | 18

Eggplant stuffed with ricotta cheese and spinach. Baked with marinara and topped with mozzarella cheese served with sautéed vegetables.

Chicken Murphy | 22

Sauteed chicken breast with hot sausage, onions, peppers, mushrooms and potatoes in a brown sauce.

Shrimp Fradiavlo | 23

Grilled seasoned shrimp served with a spicy hot red pepper marinara sauce over linguini.

WINES

Bubbles

G B

Kenwood "Yulupa" California.....	9
Prosecco, Moletto Italy.....	28
Brut, Domaine Chandon California	38

White

Pinot Grigio, Sycamore Lane California	7 25
Pinot Grigio, Esperto Friuli, Italy.....	30
Pinot Grigio, Pighin Friuli, Italy.....	8 28
Pinot Gris, "Acrobat" King Estate Oregon	28
Sauvignon Blanc, Seaglass California.....	9 28
Sauvignon Blanc, Clifford Bay New Zealand.....	9 28
Cortese di Gavi, Michele Chiarlo Piedmonte ...	30
Chardonnay, Stemmari Arancio Sicily.....	27
Chardonnay, Le Bruniche Italy.....	32
Chardonnay, Kenwood "Yulupa" California ..	9 28
Chardonnay, Hess Select Monterey.....	27
Chardonnay, Simi Sonoma.....	34
Chardonnay, Good Daughter California	32
Chardonnay, Cakebread Napa	66
Reisling, Relax Germany.....	9 28

Blush

White Zinfandel, Montevina California.....	7 25
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Red

Pinot Noir, Trinity Oaks California.....	8 27
Pinot Noir, Parducci Mendocino.....	9 28
Pinot Noir, Rodney Strong Russian River.....	38
Barbara D Asti, "Le Orme" Michele Chiarlo Piedmonte	26
Chianti, Caposaldo Italy	9 28
Chianti Classico, "Aziano Vineyard" Ruffino Tuscany	30
Chianti "Riserva Ducale" Ruffino Tuscany.....	48
Nero D' Avola, Stemmari Arancio Sicily	27
Zinfandel, Cline California.....	26
Malbec, Kaiken Argentina	9 28
Malbec, Gascon Argentina.....	30
Merlot, Bollini Trentino.....	9 28
Merlot, Benzinger Sonoma.....	32
Salice Salentino, La Corte Pulia Italy	35
Montepulciano D'Abruzzo, Vasari Abruzzo Italy	26
Cabernet Sauvignon, Pascual Toso Argentina.	28
Cabernet Sauvignon, Lander-Jenkins, California	9 28
Sangiovese, Capezzana Tuscany.....	30
Cabernet Sauvignon, Monogamy North Coast.	32
Cabernet Sauvignon, J. Lohr Paso Robles.....	35
Amarone, Luigi Righetti Vento	60
Cabernet Sauvignon, Jordan Vineyards Sonoma	75
Cabernet Sauvignon, Joseph Phelps Napa ...	84

House Wine

8 glass

Chardonnay | Merlot | Cabernet Sauvignon

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