

WINE BY THE GLASS

Oct 15th, 2021



PROSECCO & ROSÉ

116 | FLOR PROSECCO - \$12/\$48

Glera, Veneto Italy, NV

031 | LA SPINETTA ROSÉ - \$17/\$68

Sangovese Blend, Toscana, 2018

WHITE WINES - 6oz./BTL

001 | JERMANN - \$16/\$64

Pinot Grigio, Friuli-Venezia Italy, 2019

013 | FUEDI di SAN GREGORIO - \$16/\$64

Falanghina, Campania Italy, 2019

010 | ANTINORI "BRAMITO" - \$16/\$64

Chardonnay, Umbria Italy, 2018

886 | RAMEY - \$23/\$92

Chardonnay, Russian River Valley CA, 2018

517 | DUCKHORN - \$22/\$88

Sauvignon Blanc, Napa Valley CA, 2020

- PLEASE ASK YOUR SERVER TO SEE OUR
FULL *"WINE BY THE BOTTLE"* SELECTIONS -

WINE BY THE GLASS



RED WINES - 6oz.

555 | LA SPINETTA "il NERO" - \$20/\$80

Sangiovese, Toscana Italy, 2017

044 | ARCANUM "il FAUNO" - \$20/\$80

Merlot, Cab Sauv & Cab Franc
Super-Tuscan, Italy, 2017

231 | MARCHESI di BAROLO - \$20/\$80

Barbera d' Alba, Piemonte Italy, 2016

651 | RAMEY - \$21/\$84

Syrah, Sonoma Coast, 2017

057 | DAVIS BYNUM - \$18/\$72

Pinot Noir, Russia River Valley, CA 2017

460 | THE CALLING - \$23/\$92

Cabernet Sauv., Alexander Valley CA, 2017

**- PLEASE ASK YOUR SERVER TO SEE OUR
FULL "WINE BY THE BOTTLE" SELECTIONS -**

GLASS
BOTTLE

BEERS



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

PERONI \$7

MORETTI \$8

ROGUE DEAD GUY ALE \$9

HEINEKEN \$7

STELLA ARTOIS \$7

COORS LIGHT \$6

BUCKLER - N/A \$6

GREEN'S LAGER (GF) \$12

"LOCAL" BIG ISLAND BREHAUS SELECTIONS:

OVERBOARD IPA (22oz.) \$15



WHITE MOUNTAIN PORTER (22oz.) \$16

COCKTAILS



SPECIALTY COCKTAILS – \$15

APEROL SPRITZ

Aperol with Prosecco & an Orange Slice

AMARI MAI TAI

Old Lahaina Light and Dark Rum,
BG Reynolds Orgeat, Elixir G Ginger Syrup

MATTEO'S NEGRONI

Beefeater Gin, Averna Amaro, Campari, Aperol

CIAO BELLA

Grey Goose Vodka, St. Germain Elderflower
Liqueur, Aperol, Fresh Lemon Juice

MAUI MULE

Maui's Organic Ocean Vodka,
Local Ginger Beer, Fresh Lime Juice

STRAWBERRY DAISEY

Alipus Mezcal, House-Made Strawberry Shrub,
Chili Liqueur, Lime Juice, Agave Syrup

AIR ITALIA

Makers Mark Bourbon, Amaro Nonino,
Aperol, Fresh Lemon Juice

SICILIAN ROSE

Ketel One Vodka, Prosecco, White Peach Nectar

SODAS & MOCKTAILS



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

SODAS | JUICES | H2O

Coca-Cola

Diet Coke

Sprite

Ginger Ale

Local Root Beer

Tonic & Bitters

Local Ginger Beer

Roy Rogers

Shirley Temple

Arnold Palmer

Lemonade

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice

Milk / Chocolate Milk

Pellegrino Sparkling Water 750ml.

Panna Still Water 1L

SPRITZER or MOJITO:

Traditional Mint

Lilikoi/Passion Fruit

Raspberry

Mango

Pineapple

Peach

Blueberry



MATTEO'S OSTERIA CUCINA ITALIANA & WINE BAR

BRUSCHETTA AL TONNO - \$24

Toasted House-Made Multigrain Bread,
Local Upcountry Vine Ripened Tomatoes,
Basil Oil, Diced Garlic, Capers,
Tuna Carpaccio, Balsamic Reduction
(Vegetarian Option Available, GFR)

G'S MEATBALLS - \$16

All-Natural Ground Turkey with Chia Seeds,
Quinoa, Kale, Parmesan, Flax Seeds, Pomodoro
Fresco, Side House Flatbread (GFR)

MELANZANE ALLA PARMIGIANA - \$15

Eggplant Baked in Tomato Sauce, Basil,
Mozzarella, Parmigiano Reggiano DOP,
Side of House Flatbread (V)



GOURMET PIZZETTE



MATTEO'S OSTERIA CUCINA ITALIANA & WINE BAR

WHITE PIZZETTE

OUR WHITE PIZZA SAUCE IS A CLASSIC BECHAMEL SAUCE,
FROM THE REDUCTION OF BUTTER, FLOUR AND MILK

PORTOFINO - \$18

Sliced Potatoes, Genovese Pesto, Mascarpone

GOLOSA - \$22

Cremeni Mushroom, Fresh Arugula, Bresaola Beef, Truffle Oil

AMORE - \$19

Goat Cheese, Butternut Squash, Toasted
Pumpkin Seeds, Balsamic Reduction

RED PIZZETTE

(GLUTEN-FREE UPON REQUEST)

OUR TOMATO PIZZA SAUCE IS CREATED FROM SAN
MARZANO, EVOO, TOMATOES, BASIL, OREGANO & GARLIC

MARGHERITA - \$20

Mozzarella di Bufala Campana DOP, Heirloom Tomato, Basil

UPCOUNTRY - \$22

Homemade Italian Sausage, Maui Onion, Mushroom

AMATRICIANA - \$20

Caramelized Maui Onion, Heirloom Tomato, Pancetta Bacon

INSALATE



MATTEO'S OSTERIA CUCINA ITALIANA & WINE BAR

SEMPLICE - \$16

Arugula, Cherry Tomatoes, Ricotta Salata, Cremini
Trifolati, Lemon Citronette Dressing (V) (VV)

CAESAR - \$16

Hearts of Romaine, Parmigiano Reggiano DOP,
House Garlic Croutons, House Caesar Dressing (GFR)

SUPERFOOD - \$18

Kale, Red Cabbage, Carrots, Sprouts, Quinoa,
Hemp Seeds, Toasted Pumpkin Seeds, Lemon-
Honey-Mustard Dressing (GF) (V)

MISTO - \$17

Roasted Marinated Beets, Lemon-Honey Vinaigrette,
Butternut Squash, Marinated Figs, Goat Cheese, Mint,
Shaved Fennel, Saba Drizzle (GF) (V)

CAPRESE - \$21

Upcountry Vine Ripened Tomatoes, Mozzarella di Bufala,
Balsamic Glaze, Italian Extra Virgin Olive Oil (GF) (V)

Add Prosciutto di Parma \$6

Additional Proteins:

Grilled Chicken Breast,
Sautéed Garlic Shrimp, Fresh Catch



PASTA FRESCA



MATTEO'S OSTERIA CUCINA ITALIANA & WINE BAR

LASAGNA - \$27

House-Made Lasagna Pasta Baked Piping Hot:
Mozzarella & Parmigiano, Béchamel, Marinara,
Maui Cattle Co. Beef, Italian Sausage, Tomato Ragu

GNOCCHI CREMA ROSA - \$26

Potato Dumplings: Fresh Tomatoes, Zucchini, Basil,
Creamy Vodka & Tomato Sauce (V) (GFR+\$2)
\$Protein Add-on: Prosciutto di Parma, Bresaola Beef,
Sauteed Shrimp, Diced Chicken Breast, Italian Sausage,
G's Famous Turkey Meatball(s)

FETTUCCINE FRUTTI DI MARE - \$30

Black Ink Squid Pasta:
Clams, Crab & Shrimp, Fresh Tomatoes,
Garlic White Wine Sauce (GFR+\$2) (DFR)

RAVIOLI ALLA MANTOVANA - \$30

Butternut Squash filled Pasta: Butter-Sage Sauce,
Toasted Pumpkin Seeds, Parmigiano (V) (Contains Nuts)

BOLOGNESE - \$26

White Tagliatelle Pasta, Maui Cattle Co. Beef & Italian
Sausage, House-made Tomato Sauce, Parmigiano Reggiano
(GFR+\$2) (DFR)

SECOND



MATTEO'S OSTERIA CUCINA ITALIANA & WINE BAR

ISOLA - \$MP

Seared Fresh Catch, Carnaroli Risotto Cake,
Mushroom Trifolati, Heirloom Cherry Tomatoes,
Artichoke-Thyme Puree, Sundried Tomato Oil (GF)

COSTOLETTE - \$44

Slow Braised Espresso Beef Short Ribs, Mashed Potato,
Heirloom Carrots, Green Beans, Gremolata
(GF) (DFR)

MATTEO'S CHICKEN PARMESAN - \$36

Organic Breaded Chicken Breast, Melted Mozzarella &
served with a side of Spaghetti Pomodoro



DOLLO



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

AFFOGATO - \$11

Vanilla Gelato "Drowned" in Maui Organic Espresso,
House-made Almond Biscotti (GFR)

TORTA DEL NONNO - \$12

Flourless Chocolate Cake, Strawberries, Shaved Chocolate (GF) (DF)

TIRAMISU - \$10

Italian for "Carry me up"! Mascarpone, Espresso Soaked
Ladyfingers, Cocoa Powder

MELE - \$14

Baked Puff Pastry, Apple Slices. Vanilla Gelato, Chianti Reduction

GELATO: VANILLA

1 Scoop \$5

2 Scoops \$8

- AFTER DINNER DRINKS -



Limoncello, Grappa, Sambuca, Amaro di Capo, Espresso-Tini,
Choco-Tini, Ruby & Tawny Ports, Strega, Borsci, Fernet, Tuaca,
Galliano, Disaronno, Frangelico, Bailey's, Kahlua, Hennessy VS & XO