

WINES BY THE GLASS

July 21st, 2021



SPUMANTI & ROSÉ

101 | GONDOLINO - \$12

Prosecco, Veneto Italy, NV

880 | DOMAINE DE PELLEHAUT ROSÉ - \$15

Tannat, Cotes de Gascogne France, 2020

WHITE WINES - 6oz.

027 | PRUNOTTO - \$13

Arneis, Roero Italy

001 | JERMANN - \$16

Pinot Grigio, Friuli Italy, 2019

010 | ANTINORI "BRAMITO" - \$16

Chardonnay, Umbria Italy, 2018

021 | NICKEL & NICKEL - \$22

Chardonnay, Napa Valley CA, 2019

517 | DUCKHORN - \$22

Sauvignon Blanc, Napa Valley CA, 2019

WINES BY THE GLASS

RED WINES - 6oz.

459 | CARPINETO - \$18

Sangiovese

Chianti Classico, Toscana Italy, 2016

410 | TORNATORE "ETNA ROSSO" - \$14

Nerello Mascalese, Sicilia Italy, 2017

039 | MICHELE CHIARLO - \$18

Nebbiolo, Langhe Italy, 2016

218 | ORNELLAIA - \$24

Merlot, Cabernet, Sangiovese

SuperTuscan Italy, 2019

054 | ALEXANA - \$20

Pinot Noir, Willamette Valley OR, 2018

080 | CHAPPELLET - \$22

Cabernet Sauvignon Blend

Napa & Sonoma Vineyards CA, 2019

029 | RIDGE "THREE VALLEYS" - \$24

Zinfandel, Sonoma County CA, 2019



GLASS
BOTTLE

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MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

PERONI \$7

MORETTI \$9

HEINEKEN \$7

STELLA ARTOIS \$7

COORS LIGHT \$6

BUCKLER N/A \$6

GREEN'S GLUTEN-FREE LAGER \$12

LOCAL BIG ISLAND BREHAUS SELECTIONS:



OVERBOARD IPA (22oz) \$15

WHITE MOUNTAIN PORTER (22oz) \$15

COCKTAILS



SPECIALTY COCKTAILS \$14

APEROL SPRITZ

Aperol with Prosecco

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

TROPICAL OASIS

Teremana Reposado Tequila, Muddled Cucumber,
Triple Sec, Fresh Lime Juice, Soda Water

AIR ITALIA

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

SICILIAN ROSE

Ketel One Vodka, Prosecco, White Peach Nectar



MATTEO'S OSTERIA
CUCINA ITALIANA & WINE BAR

SODAS - JUICES - H2O

Coca-Cola

Diet Coke

Sprite

Ginger Ale

Root Beer

Tonic & Bitters

Ginger Beer

Roy Rogers

Shirley Temple

Arnold Palmer

Lemonade

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice

Milk / Chocolate Milk

Pellegrino Sparkling Water

Panna Still Water

SPRITZER or MOJITO:

Traditional Mint

Lilikoi

Raspberry

Mango

Pineapple

Peach

Blueberry

**SODAS &
MOCKTAILS**



ANTIPASTI



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,
Ahi 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)





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

Cremini Mushroom, Fresh Arugula, Bresaola Beef, Truffle Oil

AMORE - \$19

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

RED PIZZETTE

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

**GOURMET
PIZZETTE**

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 Campana DOP, 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 - \$29

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)

BOLOGNESE - \$26

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

SECONDI



MATTEO'S OSTERIA CUCINA ITALIANA & WINE BAR

ISOLA - \$MP

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

COSTOLETTE - \$41

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

CIOPPINO - \$MP

Fish Stew: Fresh Catch, Clams, Crab, Shrimp, Cherry
Tomato, Garlic, Lobster Fumet, Garlic Crostini (GFR)

SALTIMBOCCA - \$31

Two-Year Aged Prosciutto di Parma, Organic Chicken Breasts
Scaloppine, Creamy Polenta, Heirloom Carrots, Green Beans,
Sage White Wine Sauce (DFR) (GFR)



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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

