

WINE LIST

Sparkling White

Champagne Henriot – Brut Souverain, France n.v.	Glass 125ml	Bottle 750ml
Ruinart - Blanc de Blancs, France n.v.	19	90
Trento - Giulio Riserva - Ferrari’07 Italy	23	136
	32	175

Sparkling Rosé

Champagne Pommery - Apanage, France n.v.	37	220
Champagne Taittinger - Comtes de Champagne Rosé’06 France	59	354

	Glass 125ml	Carafe 350ml	Bottle 750ml
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White Wine

Roero Arneis - B. Giacosa – Piedmont’18	10	30	60
Soave Classico - La Rocca - Pieropan - Veneto’17	13	39	75
IGT Toscana - Poggio alle Gazze - Tenuta dell’ Ornellaia - Tuscany’17	17	50	99
Friuli Venezia Giulia - Vintage Tunina - Jermann – Friuli’16	19	57	220
Umbria Chardonnay - Cervaro - Castello della Sala – Umbria’17	22	66	132
Timorasso- Grand Fosto -Vigne Marina Coppi’13	28	84	280
IGT Toscana - Ornellaia Bianco - Tenuta dell’ Ornellaia – Tuscany’16	60	180	360
Langhe Chardonnay - Gaia & Rey - A. Gaja – Piedmont’17	75	225	450

Rosé Wine

Bolgheri - Scalabrone Rosato - Tenuta Guado al Tasso – Tuscany’17	9	25	50
Côtes de Provence - Rock Angel - Château d’Esclans – France’18	22	65	115
Côtes de Provence - Muse - Miraval – France’18	42	125	500

Red Wine

Terre Siciliane - Nero Di Lupo - COS – Sicily’16	10	30	54
Barolo - Matteo’s Private label - Ascheri – Piedmont’15	12	36	69
IGT Toscana - Guidalberto - Tenuta San Guido – Tuscany’17	13	39	75
Langhe - Valmaggiore - L. Sandrone – Piedmont’16	15	45	90
Chianti Classico Riserva - Castello di Ama – Tuscany’07	20	60	100
Barolo - Mosconi - E. Pira & Figli – Piedmont’15	25	75	150
Barolo - Dagromis - Gaja – Piedmont’15	29	87	175
Bolgheri Sassicaia - Sassicaia - Tenuta San Guido – Tuscany’12	45	135	440
Amarone della Valpolicella - G. Quintarelli – Veneto’09	59	550	1100



MATTEO’S MENU

Tuesday - Saturday
6pm - 11pm

CLASSIC COCKTAILS

Medatini
The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. Its time to drink smarter
15.5

Magarita
Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime
15.5

Moscow Mule
Ketel One Vodka, Homemade ginger beer, Lime & Angostura Bitters
15.5

Negroni
Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino
15.5

Old Fashion
Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters
15.5

SIGNATURE COCKTAILS

Peach Bellini
Home Made 7 Peaches Puree, Topped Up With Champagne
16.5

Sgroppino di Matteo's
Konik's Tail Vodka, Home Made Lemon Sorbet, Champagne
16.5

Amalfi Al Fresco
Villa Ascenti Gin, Pear Flavoured Grappa, Amaro Montenegro, Amalfi Lemon, Homemade Pear, Pepper & Lemon Verbena Shrub
15.5

Bella Rosa
Konik's Tail Vodka, Mancino Rosso Vermouth, Aperol Infused with Strawberry & Basil, Cherry Bitter & Modena Aged Balsamic
15.5

Maestro Rubino
Martini Rubino Vermouth, Wild Berries & Blood Orange, Pepper Aromas
15.5

NON-ALCOHOLIC

Jax Coco Ginger & Lemon Water
Natural Ginger & Lemon Juice, Gently Carbonated

Summer Blossom
Apple Juice, Cinnamon Syrup, MEDACalm (15mgCBD,Lavander,Chamomile,Ashwagandha)

Tropical
Kiwi puree, Yuzu juice, Lemongrass Syrup & Seed-lip, Aloe Vera
(All 7.5)

MIND+BODY HEALTH

CBD Drinks
Targeted wellness to help balance the mind and body - All contain 15mg Liposomal

CBD MEDA Calm
Lavander & Chamomile Flavour + L Theanine + Ashwagandha

MEDA Glow
Elderflower & Lime Flavour + Biotin + Olive Leaf

MEDA Recover
Orange & Pineapple Flavour + Turmeric + Ginger

MEDA Focus
Espresso & Vanilla Flavour + Panax Ginseng + Rosemary (All 9.5)

COLD PRESS JUICE

Kale, Spinach & Cucumber Apple, Ginger & Lemon (All 9)

ANTIPASTI

Olive di Cerignola 3.75 pp
& 36 Months old Parmesan Cheese
Carpaccio di Manzo, Rafano,
Tartufo Nero e Pecorino Sardo 32
Beef Fillet Carpaccio, Horseradish,
Black Truffle and Pecorino Cheese
Fiori di Zucchini Fritti 23
Fried Baby Zucchini Flower, Ricotta Cheese,
Amalfi Lemon Zest and Acacia Honey
Burrata di Andria DOP e
Confit di Pomodori Datterini 18
Burrata DOP from Andria
and Datterini Tomatoes Confit

Insalata di Granchio Reale alla ‘Tonnata’ 32
King Crab Salad ‘Tonnata Style’
Arancini ai Funghi Selvatici 27
Wild Mushroom & Mozzarella Cheese Croquette,
Truffle Mayo
Insalata di Radicchio Tardivo e Spinaci,
Gorgonzola Dolce, Nocciole e Miele d’Acacia 24
Tardivo Radicchio & Spinach Salad,
Gorgonzola Cheese, Hazelnuts & Acacia Honey
Prosciutto “di Maiale Nero” e Melone 39
Prosciutto “Black Pork” & Melon,
Grapefruit, Mint & Limoncello

PRIMI

Spaghetti alla Bolognese 26
Spaghetti Pasta with Bolognese Sauce
Pasta allo ‘Scarpariello’ 28
‘Scarpariello’ Pasta, Datterini Tomatoes,
Fresh Basil, Chillies & Smoked Provola Cheese

Caserecce al Pesto Ligure 28
Caserecce Pasta with Fresh Basil Pesto Sauce
Linguine alle Vongole 38
Linguine Pasta with Clams & White Wine
Spaghetti all’ Astice Blu 68
Spaghetti Pasta, Blue Lobster & Datterini Tomatoes

SECONDI

Filetto di Manzo alla ‘Rossini’ <i>‘Rossini’ Style Beef Fillet with Foie Gras,</i> <i>Port Reduction and Black Truffle</i> Cotoletta alla Milanese <i>Veal Chop Milanese, Datterini Tomatoes,</i> <i>Rocket and 36 months old Parmesan</i> Parmigiana di Melanzane <i>Aubergine Parmigiana</i> Polletto all Griglia, salsa ai Limoni di Amalfi <i>Grilled Baby Chicken, Amalfi Lemon sauce</i>	51 53 27 38	Spigola e Zucchini alla ‘Ligure’ <i>Seabass Filet & Summer Courgette,</i> <i>Basil, Pinenuts & Taggiasche Olives</i> Merluzzo Arrosto e Insalata di Panzanella <i>Roasted Cod with Panzanella Salad</i> Tagliata di Manzo Wagyu, Ruccola e Parmigiano <i>Wagyu Beef Sirloin,</i> <i>Rocket & Parmesan Cheese for two</i>	41 36 150
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CONTORNI

Patate Novelle Arrosto <i>Roasted New Potatoes</i> Spinaci, Aglio e Peperoncino <i>Spinach Garlic & Chillies</i> Insalata di Ruccola e Parmigiano 36 Mesi <i>Rocket Salad, 36 Months Old Parmesan & Datterini Tomatoes</i>	8 8 8	Funghi Selvatici Trifolati, Aglio e Prezzemolo <i>Sautéed Wild Mushrooms, Garlic & Parsley</i> Insalata Mediterranea Cipolla di Tropea e Pomodorini Datterini <i>Mediterranean Salad</i> <i>Tropea Onion & Datterini Tomatoes</i>	11 8
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Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill. All prices include VAT.