



MATTONA DONNA

RISTORANTE & PIZZERIA

Prices subject to change due to market conditions

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	12
2 meats - 2 cheeses.....	18
3 meats - 3 cheeses.....	24
4 meats - 4 cheeses.....	30
add roasted red peppers	4

Caldi

Bruchetta	8
- Tomato and Basil - Goat Cheese and Caramelized Onions	
- Prosciutto and Honey	
Fried Olives stuffed with Bolognese.....	8
Fried Mozzarella Bites	9
Fried Risotto Balls	10
Fried Calamari with Marinara	16
Fried Calamari tossed in garlic, white wine and hot pepper sauce	16
Roasted Mussels	16
-White Wine and Garlic -Tomato and Broccoli Rabe	
Sautéed Shrimp	16
Served in a garlic white wine sauce with red pepper flakes served over sautéed spinach.	
Clams Casino served with a garlic white wine sauce	16
Breaded Asparagus	14
Topped with fresh mozzarella, tomato and basil bruchetta drizzled with balsamic reduction and olive oil	
French Fries	7

INSALATA

Mixed Greens, dried cherries, candied walnuts, gorgonzola	13
with honey lemon vinaigrette	
Arugula, fennel, asiaigo with honey lemon vinaigrette.....	13
Tomato Caprice	11
Tomato, basil, house made fresh mozzarella with balsamic reduction	
Peppers Caprice	11
Red roasted peppers, basil, house made fresh mozzarella with balsamic reduction	
Roasted beets, candied walnuts, gorgonzola and mixed greens	12
with champagne shallot vinaigrette	
Caesar Salad	11
Mixed Green Salad with cherry tomatoes with balsamic vinaigrette	9
Romaine lettuce, sliced apples, toasted almonds and gorgonzola cheese	12
with a citrus vinaigrette	
Split Plate Charge	2
Add Grilled Chicken	11
Add Filet Mignon	15
Add Anchovies	4
Add Chicken Cutlet.....	12
Add Grilled Shrimp.....	12

SOUP

Pasta Fagioli.....	8
Stracciatella	8
Soup of the Day	8

PIZZA

All Pizza available in Thin or Regular Crust

	LARGE	SMALL
Cheese.....	17	12
Margarita	19	13
Goat Cheese & Carmalized Onion	21	14
Sopressata, Spinach	22	15
White Pizza	18	13
Chicken Parmesan	22	15
Braised Pork	22	15

Toppings:

Sopressata, sausage, meatball, pepperoni
Add \$5

Peppers, onions, mushrooms, olives, spinach, extra
cheese, basil, arugula, anchovies, garlic
Add \$3

Premium Toppings:

Eggplant, grilled chicken, chicken cutlet, broccoli,
broccoli rabe, prosciutto
Add \$5

SIDES

Sautéed Spinach	\$8	Meat Balls (2)	\$10
Green Beans	\$8	Sausage (2)	\$10
Broccoli Rabe	\$8	French Fries	\$7
Mixed Vegetables	\$7	Fried Polenta (2)	\$7

PRIMI

Spaghetti Bolognese | 24

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

Linguini with Chopped Clams | 24

Choice of white wine or tomato sauce.

Creamy Duxelle Tagliatelle | 23

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

Citrus Tagliatelle | 23

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

Spaghetti Carbonara | 23

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

Baked Penne | 24

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

Rigatoni Pasta | 23

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

Pasta Farfalle | 26

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

SECONDI

Lemon Sage Chicken | 24

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

Grilled Calamari | 27

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

Grilled Salmon | 31

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

Zuppa Di Pesce | 36

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

Crispy Chicken | 24

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

Chicken Portobello | 25

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

Grilled Pork Chop | 32

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

Pork Chop Arriabiatta | 32

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

Braised Pork | 26

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

Cowboy Ribeye | 48

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

Filet Mignon | 34

in a gorgonzola cream sauce with roasted potatoes and broccoli.

Tagliata de Manzo | 34

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

Sautéed Veal | 31

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

Veal Parmigiano | 31

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

Eggplant Rollatini | 22

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

Chicken Murphy | 24

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

Shrimp Fradiavlo | 26

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

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.
PRICES SUBJECT TO CHANGE DUE TO MARKET CONDITIONS.

WINES

Bubbles

Freixenet Sparkling <i>California</i>	9
Prosecco, Luca Paretti <i>Italy</i>	10
Prosecco, Moletto <i>Italy</i>	36
Brut, Domaine Chandon <i>California</i>	45

White

Pinot Grigio, Pighin <i>Italy</i>	15	40
Pinot Grigio, Seaglass <i>California</i>	13	39
Chardonnay, Kenwood Yulupa <i>California</i>	11	33
Chardonnay, Simi <i>California</i>		39
Chardonnay, Cakebread <i>California</i>		88
Sauvignon Blanc, Seaglass <i>California</i>	13	39
Sauvignon Blanc, Oyster Bay <i>New Zealand</i> ..	15	45
Cortese di Gavi, Michele Chiarlo <i>Italy</i>		39
Reisling, Relax <i>Germany</i>	11	33

Blush

Rose, Charles & Charles <i>Washington</i>	13	39
White Zinfandel	9	24

Red

Pinot Noir, Trinity Oaks <i>California</i>	11	33
Pinot Noir, Kenwood Yulupa <i>California</i>	13	38
Pinot Noir, Rodney Strong <i>California</i>		54
Chianti, Capasaldo <i>Italy</i>	11	33
Chianti, Aziano Vineyard Ruffino <i>Italy</i>		36
Chianti, Reserva Ducale Ruffino <i>Italy</i>		62
Malbec, Kaiken <i>Argentina</i>	12	38
Malbec, Gascon <i>Argentina</i>		35
Merlot, Bollini <i>Trentino</i>		24
Merlot, Benzinger <i>Sonoma</i>		36
Cabernet Sauvignon, Pascual Toso <i>Argentina</i> ..		34
Cabernet Sauvignon, Kenwood Yulupa <i>California</i>	12	38
Cabernet Sauvignon, J Lohr <i>Paso Robles</i>		30
Cabernet Sauvignon, CK Mondavi <i>California</i>	11	30
Cabernet Sauvignon, Jordan <i>Sonoma</i>		120
Cabernet Sauvignon, Joseph Phelps <i>Napa</i>		190
Amarone Luigi Righetti <i>Italy</i>		78
Sangiovese Renieri Invetro <i>Italy</i>		38
Nero D’Avola, Stemmari <i>Sicily</i>		34
Shiraz, Lindeman’s Bin 50 <i>Australia</i>	11	34
Zinfandel, Cline <i>California</i>		34

House Wines

11 glass

Red Wine

Cebernet Sauvignon, Merlot,
Chianti, Pinot Noir

White Wine

Pinot Grigio, Chardonnay,
Sauvignon Blanc