



CIAO AND WELCOME TO MATTEO'S OSTERIA! THANK YOU FOR JOINING US TO EXPERIENCE THE VISION OF MATTEO & GIANNA MISTURA, BORN FROM A LOVE OF EARTH'S BOUNTY AND THE ART OF WINEMAKING. AN OSTERIA WAS ORIGINALLY A PLACE SERVING A GREAT RANGE AND QUALITY OF WINE WITH SIMPLE, DELICIOUS FOOD, AND AN EMPHASIS ON LOCAL SPECIALTIES SUCH AS PASTA, GRILLED MEAT & FISH. WE HAVE OVER 60 WINES BY THE GLASS, FROM ALL OVER THE WORLD! SO, GO AHEAD: TRY SOMETHING DIFFERENT.

## SPECIALTY COCKTAILS 14

### APEROL SPRITZ

Aperol Splashed Prosecco

### MATTEO'S NEGRONI

Bombay Sapphire Gin, Martini & Rossi Bitter,  
Rubino Vermouth Rosso

### AMARI MAI TAI

Bacardi 8 Gran Reserva Rum,  
Ferrand Dry Curacao, Elixir G Ginger Syrup,  
Old Lahaina Dark Rum Float

### CIAO FELICIA

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

### MAUI MULE

Maui Made Organic Ocean Vodka,  
Ginger Beer, Fresh Lime Juice

### TROPICAL OASIS

Muddled Cucumber, Fresh Lime Juice, Sauza  
Blue Agave Reposado Tequila, Triple Sec

### AIR ITALIA

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

### SICILIAN ROSE

Ketel One Vodka, Prosecco,  
White Peach Nectar

## BEER

PERONI 7 | MORETTI 7 | MORETTI "LA ROSSA" 9  
HEINEKEN 6 | CORONA 6 | COORS LIGHT 5 | BUCKLER N/A 6  
GREEN'S DUBBEL DARK ALE (GF) 12 | ROGUE DEAD GUY ALE 8



**BIG ISLAND BREWHAUS**

CRAFT BREWED ON THE BIG ISLAND OF HAWAII

OVERBOARD IPA 15 | WHITE MOUNTAIN PORTER 16

### WE PROUDLY OFFER CHILLED LITER BOTTLES

SAN PELLEGRINO SPARKLING MINERAL WATER 10 | ACQUA PANNA STILL MINERAL WATER 10





## ANTIPASTI

### G'S MEATBALLS

All Natural Ground Turkey with Chia Seeds,  
Quinoa, Kale, Parmesan, Flax Seeds,  
Pomodoro Fresco,  
Side of House Flatbread (GFR) **15**  
(Maui Cattle Beef Meatballs available)

### TAGLIERE

2 year aged Prosciutto di Parma,  
Cured Beef Bresaola, Gorgonzola Dolce Latte,  
Toscan Pecorino (GFR) **24**

### ARANCINI

Fried Saffron Carnaroli Risotto Spheres,  
Braised Lamb, Mozzarella, Pomodoro Fresco **18**

### POKE ITALIANO

Big Island Ahi Tuna, Balsamic Vinaigrette,  
Black Ink Rice Chips, Avocado Puree, Fennel,  
Green Onion, Cucumber Foam (GF) (DF) **21**

### MELANZANE ALLA PARMIGIANA

Eggplant Baked in Tomato Sauce,  
Basil, Mozzarella, Parmiggiano Reggiano DOP,  
Side of House Flatbread (V) **15**

### BRUSCHETTA AL TONNO

Grilled House Made Semolina Bread,  
Upcountry Vine Ripened Tomatoes, Basil,  
Garlic, Capers, Ahi Tuna Carpaccio  
(vegetarian option available) **18**

### CALAMARI

Fried Calamari, Spicy Calabrian  
Tomato Sauce (GFR) **15**

## GOURMET WHITE PIZZETTE

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

### PORTOFINO AMORE GOLOSA

Potatoes, Genovese Pesto, Mascarpone	<b>18</b>
Broccolini, Heirloom Tomato, Roasted Garlic, Sausage Meatballs	<b>20</b>
Cremini Mushroom, Arugula, Bresaola, Truffle Oil	<b>22</b>

## GOURMET TOMATO PIZZETTE

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

### MARGHERITA AMATRICIANA UPCOUNTRY

Mozzarella di Bufala Campana DOP, Heirloom Tomato, Basil	<b>20</b>
Caramelized Maui Onion, Heirloom Tomato, Pancetta Bacon	<b>20</b>
Homemade Italian Sausage, Maui Onion, Mushroom	<b>22</b>

*Our House-made pizza dough prepared in a delicately portioned oval shape  
Gluten Free Pizza Dough available for an additional \$4*

#### Consumer Advisory:

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# INSALATE

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SALADS

## OSTERIA

Arugula, Endive, Gorgonzola, Grapes,  
Macadamia Nuts,  
Lemon Citronette **(GF) (V) 16**

## CAESAR

Hearts of Romaine, Parmigiano Reggiano DOP,  
House Garlic Croutons,  
House Caesar Dressing **(GFR) 15**

## SUPERFOOD

Kale, Red Cabbage, Carrots, Sprouts, Quinoa,  
Hemp Seeds, Toasted Pumpkin Seeds,  
Lemon-Honey-Mustard Dressing **(GF) (V) 17**

## MISTO

Roasted Marinated Beets, Lemon-Honey Vinaigrette,  
Butternut Squash, Marinated Figs, Goat Cheese, Mint,  
Shaved Fennel, Saba Drizzle **(GF) (V) 16**

## CAPRESE

Upcountry Vine Ripened Tomatoes,  
Mozzarella di Bufala Campana DOP,  
Basil, Balsamic Pearls,  
Italian Extra Virgin Olive Oil **(GF) (V) 20**  
**Add Prosciutto di Parma \$6**

*Add Sautéed Garlic Shrimp \$8*

*Add Organic Grilled Breast of Chicken \$10*

*Add a Filet of Fresh Caught Fish 6oz portion MP*

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# PASTA FRESCA

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HOUSE MADE PASTA

## LASAGNA

House Made Lasagna Pasta, Béchamel Sauce, Mozzarella & Parmigiano, Maui Cattle Co. Beef, Italian Sausage, Tomato Ragu **27**

## FETTUCCINE FRUTTI DI MARE

Black Ink Pasta, Crab, Clam, Shrimp, Fresh Tomatoes, White Wine Sauce **(GFR) (DFR) 29**

## RAVIOLI MANTOVANA

Butternut Squash filled Pasta, Butter-Sage Sauce, Roasted Pumpkin Seeds, Parmigiano **(V) 28**

## GNOCCHI CREMA ROSA

Potato Dumplings, Fresh Tomatoes, Zucchini, Basil, Creamy Vodka & Tomato Sauce **(v) 25**

## PAPPARDELLE AL BRASATO D'AGNELLO

Wide Ribbon Pasta, Braised Lamb and Tomato Ragú, Caramelized Vegetables, Ricotta Salata **(GFR) (DFR) 29**

## BOLOGNESE

White Tagliatelle, Maui Cattle Co. Beef & Italian Sausage, House Tomato Sauce, Parmigiano **(DFR) (GFR) 26**

*Gluten Free Pasta Available for an additional charge of \$2*

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# SECONDI

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ENTRÉES

## ISOLA

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

## POMPEI

Grilled Local Ahi Tuna, Porcini Mushroom and Pear Risotto, Black Ink Rice Chips, Fennel, Arugula, Saba Drizzle **(GF) MP**

## COSTOLETTE

Slow Braised Espresso Beef Short Ribs, Mashed Potato, Broccolini, Gremolata **(GF) (DFR) 42**

## CICCIA

Premium Black Angus Beef Tenderloin, Roasted Sunchoke, Oyster Mushrooms, Arugula-Parsley Sauce, Blueberry-Barolo Demi, Foie Gras **(GF) (DFR) 44**

## SALTIMBOCCA

Two-Year Aged Prosciutto Di Parma, Sage, Organic Chicken Breast Scaloppine, Creamy Polenta, White Wine Sauce **(DFR) (GFR) 29**

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