

MATTEO'S AT THE STABLES  
ITALIAN RESTAURANT  
PIZZERIA / BAR




**WELCOME**

# STARTERS



IL TAGLIERE DI SALUMI E FORMAGGI CON FRUTTA SECCA E OLIVE Assorted aged cured meat and cheeses with dried fruits, olives and jam served on a wooden plate	2600/-
CARPACCIATA DI BRESAOLA RUCOLA E PARMIGIANO Air dried lean beef thinly sliced topped with rocket salad, parmesan cheese flakes and olive oil	1700/-
MELANZANE ALLA PARMIGIANA  Baked layered eggplant with mozzarella, tomato sauce, basil and parmesan cheese	1300/-
CARPACCIO DI MANZO CON POMODORINI SECCHI MARINATI Thinly sliced raw beef fillet 'girello' topped with rocket salad, parmesan sun dried tomatoes	1650/-
CAPRO DUO Layered fresh mozzarella with tomatoes seasoned with olive oil, salt and pepper accompanied with Parma ham	1700/-
CAPRESE CLASSICA  Classic Italian salad with layered tomatoes, fresh mozzarella, basil leaves, seasoned with olive oil, salt and pepper	1400/-
CESTINO DI FORMAGGI FRITTI CON COULI DI FRUTTI DI BOSCO E LIMONE  Basket of breaded deep fried assorted cheeses (mozzarella, provolone, scamorza, taleggio) served with a mixed berries couli and lemon zest	1150/-
ARANCINE DI RISO E FUNGHI  Crispy deep fried rice balls stuffed with button mushrooms, served with "Inferno" sauce	1100/-

## OUR CROSTINI

BRUSCHETTA CLASSICA  Diced tomatoes, basil, olive oil, garlic and olive oil on toasted bread	700/-
TRIO CROSTINI A selection of crostini burrata, classica, mushrooms (6pcs)	1150/-
BURRATA BRUSCHETTA  A creamy version of traditional mozzarella, set on toasted bread, sun dried tomatoes and basil pesto	1100/-
BRUSCHETTA CON CREMA E FUNGHI GRATINATA  Button mushrooms in creamy sauce set on toasted bread, au gratin	950/-
CROSTINI DI ROAST BEEF CON RUCOLA E MAIONESE WASABI Roasted rump beef, set on bread croutons, rocket salad and wasabi mayonnaise	950/-



# SEAFOOD STARTERS

IL DUO DI PESCI AFFUMICATI	1700/-
Composition of smoked salmon and sailfish, set on a bed of rocket salad Served with horseradish cream and toasted bread	
INSALATA DI MARE CON BOTTARGA DI MUGGINE E POMODORINI	1750/-
Seafood salad with calamari, prawns and crab topped with 'bottarga' (Cured fish roe)	
TARTARE DI SALMONE E AVOCADO SALSA VINAIGRETTE, MOSTARDA GIALLA	1900/-
Tartare of fresh salmon set on avocados with vinaigrette sauce and Dijon mustard	
COCKTAIL DI GAMBERI	1600/-
Seasoned prawns with lemon, pepper, salt set on lettuce topped with pink mayonnaise sauce	



# SOUPS

ZUPPA DI CIPOLLE GRATINATA CON CROSTINI AL FORMAGGIO		1050/-
Onion soup with cheese croutons au gratin		
MINISTRONE DI VERDURE		1050/-
Classic Italian vegetable soup		
ZUPPA RUSTICA DI FUNGHI E PATATE CON CROSTONI ALL'AGLIO		1000/-
Farm mushrooms and potatoes soup with garlic		
ZUPPA DI PESCE		1450/-
Mediterranean seafood soup with red snapper, calamari, prawns and crab meat		
VELLUTATA DI POMODORO		1050/-
A blend of fresh tomatoes, onions and carrots, served with croutons		

# RISOTTI

RISOTTO CON PORCINI		1750/-
Traditional Italian style risotto with porcini mushrooms creamed with butter and parmesan cheese		
RISOTTO ASPARAGUS AND SPECK (VEGETARIAN OPTION AVAILABLE)		1750/-
Italian style risotto with asparagus and speck creamed with butter and parmesan cheese		
RISOTTO ZUCCA CON FONDUTA DI FORMAGGIO		1750/-
Italian style risotto with baked pumpkin and cheese fondue		
RISOTTO DI MARE		1850/-
Italian style risotto with seafood, basil, cherry tomatoes creamed with olive oil		

# PASTE

SPAGHETTI DEL PESCATORE	1800/-
Spaghetti in red sauce with seafood (white sauce available)	
PENNE ALLA CARBONARA	1600/-
Classic penne with eggs, pan fried bacon, pecorino cheese	
PENNE "INFERNALI" 	1300/-
Short pasta tossed in chili, garlic and tomato sauce	
LINGUINE AL BASILICO DI PESTO "ARRICCHITO" 	1400/-
Flat spaghetti in basil pesto sauce, with steamed diced potatoes, and French beans	
AMATRICIANA	1400/-
Pasta of your choice with 'pancetta' (Cured pork belly), onions, tomatoes and pecorino cheese	

# HOMEMADE PASTA

PAPPARDELLE CON ARAGOSTA E POMODORINI CILIEGIA E BASILICO	2800/-
Large homemade tagliatelle pasta in lobster chunks, cherry tomatoes, basil and olive oil	
RAVIOLI DI RICOTTA E SPINACI BURRO E SALVIA 	1550/-
Homemade ravioli stuffed with ricotta, spinach & parmesan cheese, pan-fried with butter and sage (available in cherry tomatoes and basil)	
RAVIOLI AL SALMONE FRESCO E AFFUMICATO	1700/-
Homemade ravioli stuffed with fresh and smoked salmon with baby marrow in cherry tomato sauce and basil	
TAGLIATELLE BOLOGNESE	1500/-
Homemade tagliatelle in classic meat ragout sauce	
PAPPARDELLE AI PORCINI E GORGONZOLA 	1750/-
Home made large tagliatelle - style pasta with sun dried porcini mushrooms and gorgonzola cheese sauce, (porcini sauce only when available , also available without gorgonzola)	
GNOCCHI QUATTRO FORMAGGI 	1550/-
Soft potato dumplings in creamy four- cheeses sauce	
GNOCCHI 'SORRENTINA' 	1550/-
Soft dumpling potatoes in tomato sauce, mozzarella cheese au gratin	
LASAGNA ALLA BOLOGNESE	1600/-
Baked layered pasta with ragout meat sauce, parmesan cheese and white sauce	
<b><i>Vegeterian option available</i></b> 	

# MAIN COURSES



COSTATA DI MANZO CON RUCOLA, SALSA GORGONZOLA Grilled Rib-eye, served with gorgonzola sauce	2500/-
GRILLED SIRLOIN STEAK Pepper sauce / mushroom sauce / gorgonzola	2300/-
GRILLED FILLET STEAK Pepper sauce / mushroom sauce / gorgonzola	1850/-
GRILLED TOMAHAWK Marinated with herbs, sliced, set on rocket salad, served with pepper sauce	2850/-
FIorentina ALLA GRIGLIA Marinated grilled T-bone steak (450 - 500 grams) with pepper corn sauce	2500/-
TAGLIATA DI RUCOLA Thinly sliced grilled beef fillet topped with rocket salad and parmesan cheese flakes	1900/-
MEDAGLIONI DI FILETTO AL GORGONZOLA E NOCI Beef fillet medallions in gorgonzola sauce and crushed walnuts (available in pepper sauce)	1900/-
PETTO DI POLLO CON SALSA FUNGHI Chicken breast in creamy farm mushroom sauce	1750/-
PETTO DI POLLO "MATTEO" Golden breaded chicken breast topped with Parma ham and mozzarella cheese	1800/-
COSTOLETTA DI MAIALE NAPPATA AL MIELE Grilled pork chop topped with honey glazed sauce *available, grilled or sautee	1850/-
MISTO GRIGLIA DI CARNE Selection of marinated grilled pork chop, beef fillet, lamb, chicken and sausage	2900/-
COSTOLETTA D'AGNELLO ALLA GRIGLIA Marinated grilled lamb chops	1850/-
MATTEO'S SIGNATURE BEEF BURGER Sirloin tips 180 grams, caramelized onions, cheese and tomatoes (choice of cheeses, cheddar, gorgonzola, taleggio)	1050/-

## AGED MEAT (WHEN AVAILABLE)




SIRLOIN STEAK (250 GRAMS)	2600/-
T-BONE (450 - 500 GRAMS)	2600/-

# FISH AND SEAFOOD



FILETTO DI DENTICE ALLA GRIGLIA Marinated grilled red snapper, served with garlic butter and lemon sauce	1750/-
FILETTO DI TILAPIA SPADELLATO ALLE ERBE Pan fried tilapia fillet with herbs	1700/-
FILETTO DI TONNO ALLA MOSTARDA E SEMI DI SU CIPOLLE CAMELLATE Pan fried tuna in mustard and sesame seeds, set on caramelized onions	1900/-
SALMONE CON PISTACCHIO Grilled darn of salmon topped with crushed pistachio (plain grilled available)	2600/-
ANELLI DI CALAMARI GRIGLIATI Grilled calamari rings served with garlic and lemon sauce	1850/-
DEEP FRIED OPTION AVAILABLE, SERVED WITH TARTAR SAUCE	1800/-
GAMBERONI GIGANTI ALLA GRIGLIA Grilled Jumbo prawns, split open	3600/-
ARAGOSTA ALLA GRIGLIA Grilled lobster, split open	3650/-
GRIGLIATA DI PESCE Selection of grilled seafood	3750/-

# SALADS


INSALATA GRECA  Greek salad, with cucumbers, fresh tomatoes, lettuce, olives, oregano and onion rings with vinaigrette sauce	1250/-
CHICKEN CAESAR SALAD (AVAILABLE WITHOUT CHICKEN) Lettuce, bread croutons with caesar dressing	1250/-
INSALATA MATTEO'S  Lettuce, avocado, parmesan cheese, chicken strips	1200/-
QUINOA MEDITERRANEAN SALAD  Quinoa, sun dried tomatoes, smoked mozzarella cheese, cherry tomatoes & rocket salad with vinaigrette sauce	1100/-
INSALATA DI LEVANTE Diced potatoes, tomatoes, French beans, mozzarella and basil pesto sauce	1050/-

# SIDE DISHES

FRENCH FRIES	350/-
SIDE MIXED SALAD	350/-
MASHED POTATOES	400/-
MIXED VEGETABLES (STEAMED OR GRILLED)	650/-
CREAMY SPINACH	450/-
STEAMED RICE	400/-



# PIZZAS



MARINARA	🌱	900/-
Tomato sauce, oregano and garlic		
MARGHERITA	🌱	1100/-
Tomato sauce, mozzarella cheese and basil		
VEGETARIANA	🌱	1250/-
Tomato sauce, mozzarella cheese, grilled vegetables (zucchini, capsicum, egg plant and onions)		
DIAVOLA		1350/-
Tomato sauce, mozzarella cheese, spicy salami		
PARMA		1600/-
Tomato sauce, mozzarella cheese, Parma ham		
QUATTRO STAGIONI		1400/-
Tomato sauce, mozzarella cheese, cooked ham, mushrooms, artichokes and black olives		
CHICKEN BBQ		1450/-
Chicken BBQ sauce, mushrooms, bacon		
HAWAII		1300/-
Tomato sauce, mozzarella cheese, cooked ham and pineapple		
CALZONE	🌱	1350/-
Folded pizza stuffed with ricotta cheese, ham, mushrooms, pinch of black pepper, mozzarella cheese, topped with tomato sauce		
PUGLIESE	🌱	1300/-
Tomato sauce, peeled tomatoes, grated parmesan and oregano		
PROSCIUTTO COTTO E FUNGHI		1450/-
Tomato sauce, mozzarella cheese, cooked ham and mushrooms		
PIZZA FUNGHI	🌱	1300/-
Tomato sauce, mozzarella cheese, mushrooms		
PIZZA MATTEO'S		1600/-
Tomato sauce, mozzarella cheese, calamari and shrimps		
NAPOLI	🌱	1350/-
Tomato sauce, mozzarella cheese, black olives and anchovies		
PROSCIUTTO COTTO		1350/-
Tomato sauce, mozzarella cheese, cooked ham		
PIZZA NYAMA		1400/-
Tomato sauce, mozzarella, meat ragout		
PIZZA GENOVA	🌱	1350/-
Basil pesto, sun dried tomatoes, ricotta cheese		



# PIZZAS

## PIZZA TONNO E CIPOLLA

Tomato sauce, mozzarella, tuna, onion rings

1350/-

# FOCACCIE

## CLASSICA ROSEMARY

Extra virgin olive oil, rosemary

900/-

## FOCACCIA BENITO

Cherries tomatoes, rocket salad, fresh mozzarella, Parma ham

1550/-

## FOCACCIA TOSCANA

Cherry tomatoes, rocket salad, mozzarella

1250/-

## FOCACCIA SFIZIOSA

Cherry tomatoes, rocket salad, speck

1450/-

# PIZZA BIANCHE

## PIZZA BIANCA

Mozzarella cheese, basil

1100/-

## PANNA, FUNGHI, MAIS

Mozzarella cheese, cooking cream, mushrooms, sweet corn

1300/-

## QUATTRO FORMAGGI

Mozzarella cheese, gorgonzola, taleggio, parmesan

1450/-

## MEDITERRANEA

Mozzarella cheese, cherry tomatoes, Parma ham, rocket salad, parmesan cheese flakes

1550/-

## EXTRA TOPPINGS

For 100 KSH choice of red onions, rocket salad, pineapple, capers, eggplant, zucchini

For 200 KSH choice of taleggio, gorgonzola, artichokes, black olives, mushrooms

For 300 KSH choice of chicken, cooked ham, spicy salami, anchovies

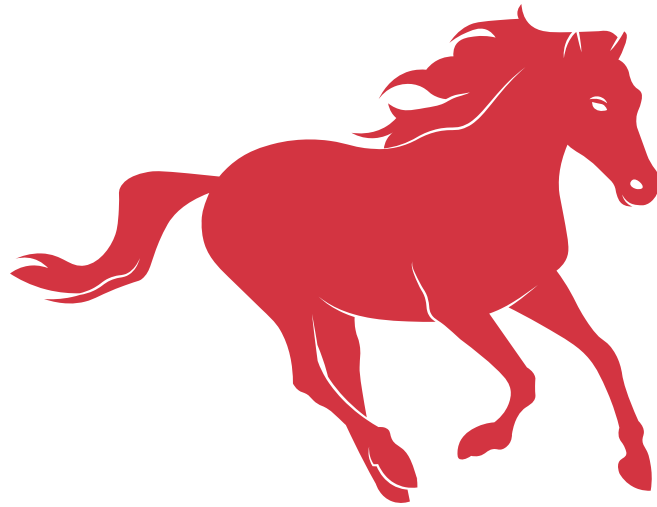
For 400 KSH Parma ham

Gluten free pizza extra cost KSH 200

# DESSERTS

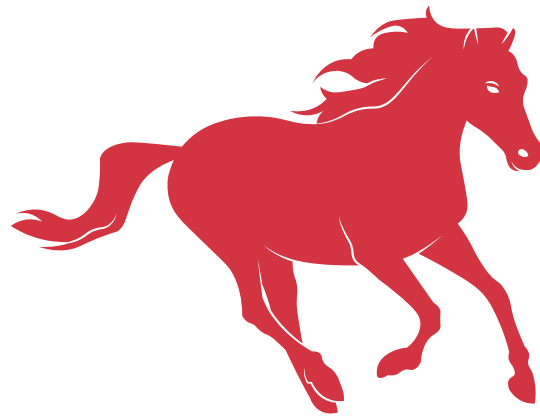


TIRAMISU' Italian traditional coffee and mascarpone cheese cake with ladyfinger biscuits	800/-
CHEESE CAKE Topped with fresh mixed berries coulis	800/-
CHOCOLATE MUD CAKE Dense, moist, fudgy cake baked to perfection	800/-
APPLE PIE Shortbread pie with raisins and cinnamon served with whipped cream	800/-
PROFITEROLES AL TIRAMISU Sweet choux pastry filled with tiramisu cream topped with chocolate sauce	800/-
CRÈME BRULEE Rich custard with a touch of vanilla flavour topped with caramelized sugar	800/-
DARK CHOCOLATE MOUSSE	800/-
FRESH STRAWBERRIES With a scoop of vanilla ice cream or plain yoghurt	800/-
AFFOGATO AL CAFFE' Vanilla icecream with hot espresso coffee, whipped cream	800/-
ICE CREAM BY SCOOP Chocolate-vanilla-hazelnut-pistachio- strawberry-passion-cream caramel	300/-
FRUIT SALAD WITH A SCOOP OF ICE CREAM	800/-



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**Thank you!**  
**Welcome back**  
**Again**



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Visit our Naivasha Branch also  
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MATTEO'S  EVENTS

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Indoor & Outdoor Spaces

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Corporate Events  
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Weddings



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