

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	1500/-
CARPACCIO DI MANZO CON POMODORINI SECCHI MARINATI Thinly sliced raw beef fillet 'girello' topped with rocket salad, parmesan sun dried tomatoes	1700/-
CAPRO DUO Layered fresh mozzarella with tomatoes seasoned with olive oil, salt and pepper accompanied with Parma ham	1750/-
CAPRESE CLASSICA  Classic Italian salad with layered tomatoes, fresh mozzarella, basil leaves, seasoned with olive oil, salt and pepper	1450/-
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	1250/-
ARANCINE DI RISO E FUNGHI  Crispy deep fried rice balls stuffed with button mushrooms, served with "Inferno" sauce	1300/-

OUR CROSTINI

BRUSCHETTA CLASSICA  Diced tomatoes, basil, olive oil, garlic and olive oil on toasted bread	750/-
TRIO CROSTINI A selection of crostini burrata, classica, mushrooms (6pcs)	1300/-
BURRATA BRUSCHETTA  A creamy version of traditional mozzarella, set on toasted bread, sun dried tomatoes and basil pesto	1200/-
BRUSCHETTA CON CREMA E FUNGHI GRATINATA  Button mushrooms in creamy sauce set on toasted bread, au gratin	1050/-
CROSTINI DI ROAST BEEF CON RUCOLA E MAIONESE WASABI Roasted rump beef, set on bread croutons, rocket salad and wasabi mayonnaise	1100/-

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	1800/-
Seafood salad with calamari, prawns and crab topped with 'bottarga' (Cured fish roe)	
TARTARE DI SALMONE E AVOCADO SALSA VINAIGRETTE, MOSTARDA GIALLA	2000/-
Tartare of fresh salmon set on avocados with vinaigrette sauce and Dijon mustard	
COCKTAIL DI GAMBERI	1700/-
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	1400/-
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	1800/-
Traditional Italian style risotto with porcini mushrooms creamed with butter and parmesan cheese	
RISOTTO ASPARAGUS AND SPECK (VEGETARIAN OPTION AVAILABLE)	1800/-
Italian style risotto with asparagus and speck creamed with butter and parmesan cheese	
RISOTTO ZUCCA CON FONDUTA DI FORMAGGIO	1800/-
Italian style risotto with baked pumpkin and cheese fondue	
RISOTTO DI MARE	1900/-
Italian style risotto with seafood, basil, cherry tomatoes creamed with olive oil	


PASTE

SPAGHETTI DEL PESCATORE	1900/-
Spaghetti in red sauce with seafood (white sauce available)	
PENNE ALLA CARBONARA	1650/-
Classic penne with eggs, pan fried bacon, pecorino cheese	
PENNE ALLIARRABIATA 	1350/-
Short pasta tossed in chili, garlic and tomato sauce	
LINGUINE AL BASILICO DI PESTO "ARRICCHITO" 	1500/-
Flat spaghetti in basil pesto sauce, with steamed diced potatoes, and French beans	
AMATRICIANA	1500/-
Pasta of your choice with 'pancetta' (Cured pork belly), onions, tomatoes and pecorino cheese	

HOMEMADE PASTA

PAPPADELLE 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 	1650/-
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	1800/-
Homemade ravioli stuffed with fresh and smoked salmon with baby marrow in cherry tomato sauce and basil	
TAGLIATELLE BOLOGNESE	1600/-
Homemade tagliatelle in classic meat ragout sauce	
PAPPADELLE AI PORCINI 	1850/-
Home made large tagliatelle - style pasta with sun dried porcini mushrooms and (porcini sauce only when available , also available without gorgonzola)	
GNOCCHI QUATTRO FORMAGGI 	1650/-
Soft potato dumplings in creamy four- cheeses sauce	
GNOCCHI 'SORRENTINA' 	1600/-
Soft dumpling potatoes in tomato sauce, mozzarella cheese au gratin	
LASAGNA ALLA BOLOGNESE	1700/-
Baked layered pasta with ragout meat sauce, parmesan cheese and white sauce	
<i>Vegeterian option available</i> 	

MAIN COURSES



COSTATA DI MANZO CON RUCOLA, SALSA GORGONZOLA Grilled Rib-eye, served with gorgonzola sauce	2550/-
GRILLED SIRLOIN STEAK Pepper sauce / mushroom sauce / gorgonzola	2400/-
GRILLED FILLET STEAK Pepper sauce / mushroom sauce / gorgonzola	1950/-
GRILLED TOMAHAWK Marinated with herbs, sliced, set on rocket salad, served with pepper sauce	2950/-
FIorentina ALLA GRIGLIA Marinated grilled T-bone steak (450 - 500 grams) with pepper corn sauce	2600/-
TAGLIATA DI MANZO Thinly sliced grilled beef fillet topped with rocket salad and parmesan cheese flakes	2100/-
MEDAGLIONI DI FILETTO AL GORGONZOLA E NOCI Beef fillet medallions in gorgonzola sauce and crushed walnuts (available in pepper sauce)	2000/-
PETTO DI POLLO CON SALSA FUNGHI Chicken breast in creamy farm mushroom sauce	1850/-
PETTO DI POLLO "MATTEO" Golden breaded chicken breast topped with Parma ham and mozzarella cheese	2000/-
COSTOLETTA DI MAIALE NAPPATA AL MIELE Grilled pork chop topped with honey glazed sauce *available, grilled or sautee	1950/-
MISTO GRIGLIA DI CARNE Selection of marinated grilled pork chop, beef fillet, lamb, chicken and sausage	3050/-
COSTOLETTA D'AGNELLO ALLA GRIGLIA Marinated grilled lamb chops	2050/-
MATTEO'S SIGNATURE BEEF BURGER Sirloin tips 180 grams, caramelized onions, cheese and tomatoes (choice of cheeses, cheddar, gorgonzola, taleggio)	1200/-

AGED MEAT (WHEN AVAILABLE)




SIRLOIN STEAK (250 GRAMS)	2950/-
T-BONE (450 - 500 GRAMS)	2950/-

FISH AND SEAFOOD



FILETTO DI DENTICE ALLA GRIGLIA Marinated grilled red snapper, served with garlic butter and lemon sauce	1850/-
FILETTO DI TILAPIA SPADELLATO ALLE ERBE Pan fried tilapia fillet with herbs	1800/-
FILETTO DI TONNO ALLA MOSTARDA E SEMI DI SU CIPOLLE CAMELLATE Pan fried tuna in mustard and sesame seeds, set on caramelized onions	2100/-
SALMONE CON PISTACCHIO Grilled darn of salmon topped with crushed pistachio (plain grilled available)	2700/-
ANELLI DI CALAMARI GRIGLIATI Grilled calamari rings served with garlic and lemon sauce	1850/-
DEEP FRIED OPTION AVAILABLE, SERVED WITH TARTAR SAUCE	1850/-
GAMBERONI GIGANTI ALLA GRIGLIA Grilled Jumbo prawns, split open	3700/-
ARAGOSTA ALLA GRIGLIA Grilled lobster, split open	4100/-
GRIGLIATA DI PESCE Selection of grilled seafood	3900/-

SALADS

INSALATA GRECA  Greek salad, with cucumbers, fresh tomatoes, lettuce, olives, oregano and onion rings with vinaigrette sauce	1350/-
CHICKEN CAESAR SALAD (AVAILABLE WITHOUT CHICKEN) Lettuce, bread croutons with caesar dressing	1300/-
INSALATA MATTEO'S  Lettuce, avocado, parmesan cheese, chicken strips	1300/-
QUINOA MEDITERRANEAN SALAD  Quinoa, sun dried tomatoes, smoked mozzarella cheese, cherry tomatoes & rocket salad with vinaigrette sauce	1200/-
INSALATA DI LEVANTE Diced potatoes, tomatoes, French beans, mozzarella and basil pesto sauce	1200/-

SIDE DISHES

FRENCH FRIES	400/-
SIDE MIXED SALAD	350/-
MASHED POTATOES	500/-
MIXED VEGETABLES (STEAMED OR GRILLED)	750/-
CREAMY SPINACH	550/-
STEAMED RICE	500/-

Sodas

COKE ZERO	250/-
COKE	250/-
FANTA ORANGE	250/-
SPRITE	250/-
BITTER LEMON	250/-
GINGER ALE	250/-
STONEY TANGAWIZI	250/-
SODA WATER	250/-
TONIC WATER	250/-

Juice

FRESH MANGO	450/-
FRESH PASSION	450/-
FRESH PINEAPPLE	450/-
FRESH ORANGE	450/-
FRESH TROPICAL MIX	450/-
MANGO MINUTE MAID	450/-
APPLE MINUTE MAID	450/-
TROPICAL MINUTE MAID	450/-
SMOOTHIE (Mix Fruits/Bananas/Mango/Strawberry/Pineapple/Raspberry)	450/-
MILK SHAKE (Vanilla/Chocolate/Strawberry)	600/-



PIZZAS



MARINARA	🌱	1000/-
Tomato sauce, oregano and garlic		
MARGHERITA	🌱	1250/-
Tomato sauce, mozzarella cheese and basil		
VEGETARIANA	🌱	1400/-
Tomato sauce, mozzarella cheese, grilled vegetables (zucchini, capsicum, egg plant and onions)		
DIAVOLA		1600/-
Tomato sauce, mozzarella cheese, spicy salami		
PARMA		1800/-
Tomato sauce, mozzarella cheese, Parma ham		
QUATTRO STAGIONI		1600/-
Tomato sauce, mozzarella cheese, cooked ham, mushrooms, artichokes and black olives		
CHICKEN BBQ		1650/-
Chicken BBQ sauce, mushrooms, bacon		
HAWAII		1400/-
Tomato sauce, mozzarella cheese, cooked ham and pineapple		
CALZONE	🌱	1500/-
Folded pizza stuffed with ricotta cheese, ham, mushrooms, pinch of black pepper, mozzarella cheese, topped with tomato sauce		
PUGLIESE	🌱	1500/-
Tomato sauce, peeled tomatoes, grated parmesan and oregano		
PROSCIUTTO COTTO E FUNGHI		1500/-
Tomato sauce, mozzarella cheese, cooked ham and mushrooms		
PIZZA FUNGHI	🌱	1400/-
Tomato sauce, mozzarella cheese, mushrooms		
PIZZA MATTEO'S		1750/-
Tomato sauce, mozzarella cheese, calamari and shrimps		
NAPOLI	🌱	1500/-
Tomato sauce, mozzarella cheese, black olives and anchovies		
PROSCIUTTO COTTO		1450/-
Tomato sauce, mozzarella cheese, cooked ham		
PIZZA NYAMA		1600/-
Tomato sauce, mozzarella, meat ragout		
PIZZA GENOVA	🌱	1450/-
Basil pesto, sun dried tomatoes, ricotta cheese		

PIZZAS

PIZZA TONNO E CIPOLLA

Tomato sauce, mozzarella, tuna, onion rings

1450/-

FOCACCE

CLASSICA ROSEMARY

Extra virgin olive oil, rosemary

900/-

FOCACCIA BENITO

Cherries tomatoes, rocket salad, fresh mozzarella, Parma ham

1800/-

FOCACCIA TOSCANA

Cherry tomatoes, rocket salad, mozzarella

1300/-

FOCACCIA SFIZIOSA

Cherry tomatoes, rocket salad, speck

1750/-

PIZZA BIANCHE

PIZZA BIANCA

Mozzarella cheese, basil

1200/-

PANNA, FUNGHI, MAIS

Mozzarella cheese, cooking cream, mushrooms, sweet corn

1350/-

QUATTRO FORMAGGI

Mozzarella cheese, gorgonzola, taleggio, parmesan

1600/-

PIZZA BIANCA DIAVOLA

Mozzarella cheese, spicy salami

1550/-

MEDITERRANEA

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

1800/-

EXTRA TOPPINGS

For 150 KSH choice of red onions, rocket salad, pineapple, capers, eggplant, zucchini

For 250 KSH choice of taleggio, gorgonzola, artichokes, black olives, mushrooms

For 350 KSH choice of chicken, cooked ham, spicy salami, anchovies

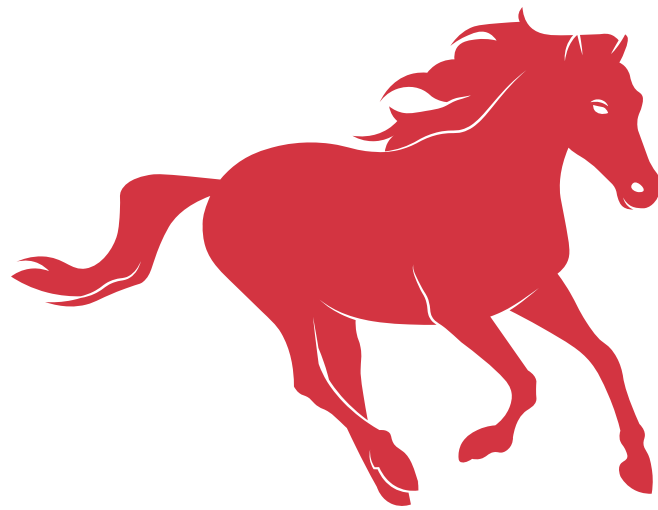
For 450 KSH Parma ham, Speck

Gluten free pizza extra cost KSH 250

DESSERTS

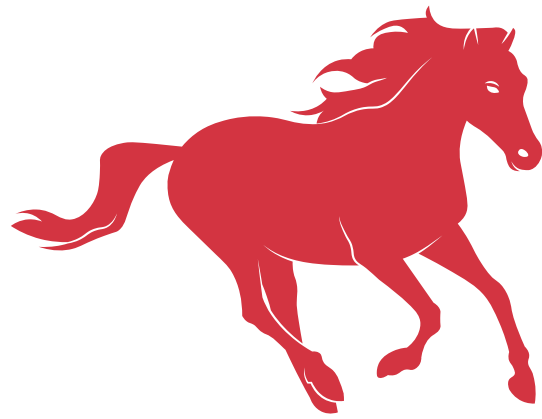


TIRAMISU' Italian traditional coffee and mascarpone cheese cake with ladyfinger biscuits	850/-
CHEESE CAKE Topped with fresh mixed berries coulis	850/-
CHOCOLATE MUD CAKE Dense, moist, fudgy cake baked to perfection	850/-
APPLE PIE Shortbread pie with raisins and cinnamon served with whipped cream	850/-
PROFITEROLES AL TIRAMISU Sweet choux pastry filled with tiramisu cream topped with chocolate sauce	850/-
CRÈME BRULEE Rich custard with a touch of vanilla flavour topped with caramelized sugar	850/-
DARK CHOCOLATE MOUSSE	850/-
FRESH STRAWBERRIES With a scoop of vanilla ice cream or plain yoghurt	850/-
AFFOGATO AL CAFFE' Vanilla icecream with hot espresso coffee, whipped cream	800/-
ICE CREAM BY SCOOP Chocolate-vanilla-hazelnut-pistachio- strawberry-passion-cream caramel	350/-
FRUIT SALAD WITH A SCOOP OF ICE CREAM	850/-



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Thank you!
Welcome back
Again



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Visit our Naivasha Branch also
located on Moi South Lake road

MATTEO'S  EVENTS

Matteos Events offers a World Class Venue with
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Weddings



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