



BENVENUTO...

## Welcome to Mattoni.

Mattoni??? What does it mean??? In Italian it means 'brick'. Why call it 'BRICK'???

**Mattoni Restaurant** is situated in the township of Hampton, and Four Chimneys Crescent is built on the site of the previous London Brick Company's Fletton brickyard.

The London Brick Company was responsible for bringing the majority of the Italian community in Peterborough to Great Britain to work in the brickyards after the Second World War.

Here at **Mattoni Italian Restaurant and Wine Bar** we pride ourselves on serving freshly prepared Italian food with excellent service. We welcome all our customers; whether it be for a quiet romantic dinner for two or a large family meal, we will strive to give all our customers an experience to remember. As all our food is freshly made to order we will do our best to accommodate any special requirements you may have, and if there is an ingredient you don't like in a dish just let your waiter know and we will alter the dish accordingly.

As well as having a comprehensive menu we also offer Specials which you will find on the 'Specials' section of this menu.

We welcome all and any feedback so please do not hesitate to let us know about your experience. Either in person to your waiter/waitress or via e-mail, phone, Facebook, Twitter or Trip Advisor.

We complement our extensive food menu with a great selection of hand-picked, exclusive wines which you can find on your wine menu, or why not try one of our cocktails.

***We hope you enjoy your visit and look forward to seeing you again soon.***



# LIGHT BITES, BREADS AND SHARERS

<b>1. Olives</b> 	<b>£3.95</b>
A bowl of Italian, marinated, pitted olives.	
<b>2. Focaccia and Olives</b> 	<b>£4.95</b>
Freshly baked focaccia bread with a bowl of Italian, marinated, pitted olives.	
<b>3. Pane all'olio</b> 	<b>£2.95</b>
Our own home-made Italian, crusty bread. Served with Extra Virgin Olive Oil and Balsamic Vinegar of Modena for dipping.	
<b>4. Garlic Bread</b> 	<b>£4.95</b>
Homemade pizza dough hand stretched and rolled to a base topped with garlic butter and baked in our stone oven. Approximately 12”.	
<b>5. Cheesy Garlic Bread</b> 	<b>£5.95</b>
Homemade pizza dough hand stretched and rolled to a base topped with garlic butter, 100% diced mozzarella and baked in our stone oven. Approximately 12”.	
<b>6. Antipasto Misto</b>	<b>£8.95</b>
A classic Italian starter, a mix of dry cured meats, mozzarella, combined to complement flavours and textures. Milano Salami, Parma Ham, slices of pepperoni, marinated olives, slices of beef tomato, slices of mozzarella and home-made Italian crusty bread. Served with Extra Virgin Olive Oil and Balsamic Vinegar of Modena for dipping.	





# STARTERS

## 7. Gamberoni alla Mattoni

King Prawns pan fried in Extra Virgin Olive Oil, fresh chilli and garlic, finished with lemon juice and white wine. Served with home-made crusty Italian bread.

£7.95

## 8. Farfalle Gamberoni

Large King Prawns, butterflied, basted with garlic butter, fresh chilli, lemon and stone baked to perfection. Served with a lemon butter and fresh chilli sauce.

£7.95

## 9. Half Shell Scallops

Scallops pan fried with double cream and mozzarella then stone baked in the half shell. Served flaming with home-made crusty Italian bread.

£7.95

## 10. Cozze

Whole shell mussels sautéed in a white wine sauce with onion, garlic and cream.

£7.95

## 11. Calamari Fritti

Baby Calamari dusted with flour gently fried and served with a Tartare dipping sauce, served with lemon and a garnish of rocket.

£6.95

## 12. Funghi Funghetto V

Button mushrooms pan fried in a cream and garlic butter sauce with sprinkles of freshly grated parmesan. Served with home-made crusty Italian bread.

£4.95

## 13. Bruschetta V

Slices of focaccia bread, stone charred, topped with diced tomato, red onion, garlic and basil, marinated in Extra Virgin olive oil.

£4.95

## 14. Mozzarella Mattoni V

Mozzarella rolled in a coating of egg, flour and bread crumbs then fried till melting in the middle. Served with a Napoli dipping sauce.

£5.95

## 15. Insalata Caprese V

Sliced mozzarella served with slices of beef tomato and basil leaves and dressed in extra virgin olive oil.

£4.95

## 16. Polpette

Handmade meatballs with minced beef, egg, flour, chilli and oregano, pan fried in a Napoli sauce.

£5.95





# PASTA

<b>17. Pasta Alfredo</b> Sliced button mushrooms, ham, cherry tomatoes pan fried with fettuccini in a creamy, parmesan sauce and finished with fresh basil.	<b>£10.95</b>
<b>18. Linguine Marinara</b> Mixed seafood (including cuttlefish, mussels, shrimps and squid) pan fried in white wine, chilli, garlic, seafood stock and Napoli sauce.	<b>£11.95</b>
<b>19. Pollo Arrabiatta</b> Slices of chicken breast pan fried with penne, fresh chillies in a Napoli sauce.	<b>£9.95</b>
<b>20. Spaghetti Carbonara</b> A classic Italian dish, that always goes down well. This dish uses a fresh cream sauce which contains slices of smoked back bacon, egg and parmesan.	<b>£9.95</b>
<b>21. Spaghetti Bolognese</b> A very popular dish which we are proud to say uses our home-made Mattoni Bolognese saucepan fried with spaghetti. This sauce contains ..... now that would be telling!	<b>£9.95</b>
<b>22. Pasta Alfredo Vegetariano</b>  Sliced button mushrooms, Italian pitted olives, cherry tomato, pan fried in a creamy parmesan sauce with fettuccini.	<b>£9.95</b>
<b>23. Penne ai Funghi</b>  Sliced mushrooms sautéed in white wine, Extra Virgin olive oil, diced garlic and parsley.	<b>£7.95</b>
<b>24. La Pasta dello Chef</b> Slices of smoked back bacon pan fried with penne, mushrooms, olive oil, garlic, chilli, Marsala then finished with fresh basil.	<b>£8.95</b>
<b>25. Spaghetti Polpette</b> Handmade meatballs with minced beef, egg, flour, chilli and oregano slow cooked in a Napoli sauce. Served with spaghetti.	<b>£9.95</b>





# AL FORNO

## 26. Lasagne

Layers of Mattoni bolognese sauce and baked sheets of lasagne pasta. This dish is topped with cream and mozzarella and then finished by browning on our stone oven. This is a Northern Italian style lasagne and has very little meat in it if you prefer a meaty Al Forno dish we would recommend the Cannelloni.

£9.95

## 27. Cannelloni Di Carne

Cannelloni pasta tubes filled with minced beef and a mix of Italian herbs then baked in our stone oven topped with cream and mozzarella.

£9.95

## 28. Marinara Al Forno

Mixed seafood (including cuttlefish, mussels, shrimps and squid) pan fried in our secret seafood sauce, fresh cream with fettuccine, then finished in our stone oven with parmesan.

£11.95

## 29. Lasagne Vegetariano al Forno

Whole leaf spinach, sliced mushrooms and courgettes baked between layers of lasagne pasta in Napoli sauce, finished in our stone oven with cream and mozzarella.

£8.95

# GNOCHI AND RISOTTO

## 30. Risotto Marinara

Risotto rice pan fried with white wine, garlic butter, fish stock and mixed seafood (including cuttlefish, mussels, shrimp and squid).

£11.95

## 31. Risotto Pollo Provinciale

Risotto rice pan fried with white wine, slices of chicken breast, sliced peppers, sliced onion, garlic, white wine and Napoli sauce.

£10.95

## 32. Gnocchi alla Mattoni

Gnocchi part boiled then pan fried in olive oil with king prawns, fish stock, chilli, garlic and white wine.

£11.95



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# CARNE

### 33. Pollo Parolaccia

Slices of chicken breast with sliced mushroom, diced onion pan fried with double cream & brandy. Served with mixed leaves, dressed in a sweet onion dressing and sautéed potato chips.

**£15.95**

### 34. Pollo alla Griglia

Whole chicken breast butterflied, marinated with chilli, garlic and lemon and grilled. Served with mixed leaves, dressed in a sweet onion dressing and sautéed potato chips. Add smoked streaky bacon for £1.50.

**£14.95**

### 35. Bistecca Sirloin

10oz extra mature sirloin steak, cooked to your liking. Sirloin is one of the most popular cuts of beef due to its marbling. Served with Pattata Fritti and a mixed leaf salad with sweet onion dressing

**£19.95**

### 36. Bistecca Rib Eye

10oz extra mature rib eye steak, cooked to your liking. Rib eye is a very juicy cut of beef as the fat in the meat retains moisture. Served with Pattata Fritti and a mixed leaf salad with sweet onion dressing.

**£19.95**

### 37. Bistecca Fillet

8oz extra mature fillet steak, cooked to your liking. Fillet is arguably the best cut of beef – with almost zero fat it is always a luxury. Served with Pattata Fritti and a mixed leaf salad with sweet onion dressing.

**£23.95**

### 38. Diane Sauce 39. Peppercorn Sauce 40. Blue Cheese Sauce

**£2.00**

### 41. Vitello

Dutch Rose Veal Sirloin served with sautéed potato chips, Mediterranean vegetables and a garnish of rocket. (Cooked in three different ways, see below).

#### Piccatta

Slices pan fried in a creamy brandy sauce, with sliced mushrooms and diced onions.

#### Marsala

Steaks lightly floured then pan fried with a sweet and savoury Italian Sherry.

#### Vino Bianco

Steaks lightly floured then pan fried with white wine and parsley.

**£15.95**





## PESCE (FISH)

### 42. Salmone al Vapore

Steamed salmon supreme elegantly cooked in olive oil, white wine, lemon butter, slices of onion and cherry tomato – healthy and nutritious. Served with roasted Mediterranean vegetables, sautéed potato chips a garnish of mixed leaves.

£14.95

### 43. Salmone alla Griglia

Salmon supreme grilled to perfection and dressed with a salsa verde; a beautiful combination of basil sauce and anchovies. Served with roasted Mediterranean vegetables, sautéed potato chips and a garnish of mixed leaves

£13.95

### 44. Orata ai Semi di Finocchio

Two fillets of seabass pan fried with olive oil, white wine, slices of onion, cherry tomato and lemon. Served with roasted Mediterranean vegetables, sautéed potato chips and a garnish of mixed leaves.

£15.95

### 45. Marinara Provençal

Fillet of Seabass, salmon supreme, mussels, king prawns and potato wedges pan fried with white wine, sliced peppers, sliced onions, cherry tomatoes, fish stock, Parsley and Napoli sauce. Finished in our stone oven.

£15.95

### 46. Pesce Spada

Swordfish loin seasoned with salt, pepper and lemon juice then grilled to perfection. Served with roasted Mediterranean vegetables, sautéed potatoes, a garnish of mixed leaves and Hollandaise sauce.

£13.95

## INSALATA

### 47. Insalata Caesar

Mixed leaves with chargrilled slices of chicken breast, croutons and Parmesan shavings. Dressed in a classic, creamy, Caesar salad dressing.

£9.95

### 48. Insalata ai Fromagio di Caprio

Rocket, croutons, slices of smoked back bacon and slices of goats cheese on toasted ciabatta bread. Dressed with Extra Virgin olive oil and Balsamic glaze.

£9.95





# PIZZA

Our dough is freshly made, in house, daily using our chef's special recipe. The pizzas are all hand rolled, stretched and cooked in our stone oven. All of our pizzas are topped with Italian tomato and 100% mozzarella.

<b>49. Regina</b> Ham and sliced mushroom.	<b>£8.95</b>
<b>50. Hawaii</b> Ham and juicy pineapple chunks.	<b>£8.95</b>
<b>51. Quattro Stagioni</b> On the Quattro Stagioni (meaning 'four seasons'), each topping is separated to its own quarter like the four seasons. Sliced mushrooms, ham, pitted Italian olives and spicy salami.	<b>£9.95</b>
<b>52. Vegetariano</b>  Sliced mushrooms, pitted Italian olives, sliced peppers and slices of red onion.	<b>£8.95</b>
<b>53. Mattoni Special</b> Sliced mushrooms, ham, spicy salami, sliced peppers and pitted Italian olives.	<b>£10.95</b>
<b>54. American Hot</b> Sliced red onion, spicy salami, sliced jalapeno peppers and dried chilli flakes.	<b>£10.95</b>
<b>55. Quattro Fromaggi</b>  A base of mozzarella, with a trio of grated Parmesan, chunks of Stilton cheese and grated Cheddar.	<b>£10.95</b>
<b>56. Calzone</b> Folded pizza containing ham, grated mozzarella and a free range egg.	<b>£10.95</b>
<b>57. Pescatore</b> Mixed seafood (including cuttlefish, mussels, shrimp, squid and king prawns).	<b>£11.95</b>
<b>58. Margherita</b>  Tomato and oregano puree and grated mozzarella.	<b>£7.95</b>

## Extra Toppings

Why not create your own pizza by adding toppings of your choice?











Anchovies .....	£1.50	Spicy Salami .....	£1.50
Sliced Peppers .....	£0.50	Grated Mozzarella .....	£1.00
Jalapeños.....	£0.50	Sliced Red Onion .....	£0.50
Diced Ham .....	£1.00	Slices of Chicken Breast .....	£1.50
Sliced Mushroom .....	£0.50	Parma Ham.....	£1.50
Pitted Italian Olives .....	£0.50	Bacon .....	£1.50
Pineapple Chunks .....	£0.50		










# SIDE DISHES

<b>59. Pan fried courgettes</b> 	<b>£3.50</b>
<b>60. Spinach in garlic and olive oil</b> 	<b>£3.50</b>
<b>61. Mixed Leaf Salad with Sweet Onion Dressing</b> 	<b>£3.50</b>
<b>62. Roasted Mediterranean Vegetables</b> 	<b>£3.50</b>
<b>63. Gnocchi with chilli and garlic</b> 	<b>£3.50</b>
<b>64. Rocket and Parmesan Salad In olive oil</b> 	<b>£3.50</b>
<b>65. Sliced Tomato and Red Onion Salad</b> 	<b>£3.50</b>
<b>66. Sautéed Potato Chips</b> 	<b>£3.50</b>
<b>67. French Fries</b> 	<b>£3.50</b>
<b>68. Patata Fritti</b>  Chunky chips, Italian style, tossed with salt and rosemary.	<b>£3.50</b>





# DESSERTS

<b>69. Amaretto Cheesecake</b> Home made smooth cheesecake made with crushed Amaretti biscuits, Amaretto and double cream.	<b>£5.50</b>
<b>70. Tiramisu</b> Hand crafted layers of vanilla sponge, mascarpone cream, Brazilian coffee and Marsala sherry.	<b>£4.95</b>
<b>71. Hazelnut Crème Brûlée Pyramid</b> Individual crisp hazelnut bases topped with a pyramid of crème brûlée flavour cream & chocolate mousse, decorated with dark cocoa velvet & a whole hazelnut.	<b>£4.95</b>
<b>72. White Chocolate Box</b> White chocolate mousse injected with raspberry coulis on all butter shortbread, decorated with an ivory velvet coating & whole raspberry.	<b>£4.95</b>
<b>73. Movenpick Ice Cream</b>  Three scoops of your choice of Vanilla Dream, Swiss Chocolate, Strawberry, Mint Chocolate Chip or Pistachio.	<b>£5.50</b>
<b>74. Movenpick Ice Sorbet</b>  Three scoops of your choice of Lemon, Passion Fruit and Mango.	<b>£5.50</b>
<b>75. Cheese Board</b>  A selection of mixed cheeses served with crackers and grapes. Why not try a glass of Port or Italian red wine with your cheese?	<b>£6.95</b>

## COFFEE

Espresso .....	£2.00
Macchiato.....	£2.20
Cappuccino .....	£2.25
Americano .....	£1.95
Café Latte.....	£2.25
Mocha Latte .....	£2.50

## COFFEE LIQUEUR

Amaretto Coffee.....	£4.00
Baileys Latte.....	£4.00
Calypso Coffee.....	£4.00
Irish Coffee .....	£4.00
Tia Maria Coffee.....	£4.00

## TEA

English Tea.....	£1.85
Earl Grey .....	£1.85
Green Tea .....	£1.85
Peppermint Tea.....	£1.85

## HOT CHOCOLATE

Hot Chocolate .....	£2.00
Premium Hot Chocolate .....	£2.50

***Please ask to see our extensive Cocktail Menu.***



# DRINKS

## BEER.....ABV ..... Pint..... Half .....330ml ....660ml

Peroni.....	5.1%...	£5.00...	£3.00.....	£3.50 .....	£5.95
Estrella Damn...	4.6%...	£5.00...	£3.00		
Birra Moretti ...	4.6%.....			£3.50 .....	£5.95
Birra Poretti 4 ...	5.6%.....			£3.50	
Birra Poretti 5 ...	6.5%.....			£3.75	
Birra Poretti 6 .....	7%.....			£4.00	
Guinness Surger (4.1%) .....		£4.00			

## REAL ALE (500ml)

Lacons Encore..	3.8%.....				£4.00
London Pride ..	4.7%.....				£4.00
Old Speckled Hen...	5%.....				£4.00
Spitfire.....	4.5%.....				£4.00

## CIDER

Koppaberg Strawberry & Lime - 4% - 500ml .....	£4.00
Koppaberg Pear - 4.5% - 500ml .....	£4.00
Mella Rosa - 4.5% - 300ml.....	£3.50

## SPIRITS 25ml

### House

Amaretto .....	£3.00
Brandy .....	£3.00
Dark Rum .....	£3.00
Gin.....	£3.00
Sambucca .....	£3.00
Spiced Rum .....	£3.00
Vodka.....	£3.00
Whiskey .....	£3.00
White Rum.....	£3.00

### Premium

Baileys (50ml).....	£4.00
Cointreau.....	£3.50
Frangelico.....	£3.50
Galliano.....	£3.50
Gordons Gin.....	£3.50
Grand Marnier.....	£3.50
Grappa.....	£4.00
Limoncello .....	£3.00
Malibu.....	£3.50
Martini (50ml).....	£3.50
Midori .....	£3.50
Pimms (50ml).....	£3.50
Sambucca.....	£3.00
Southern Comfort.....	£3.50
Tequilla Gold.....	£3.50
Tequilla Silver.....	£3.50
Tia Maria.....	£3.50

**PLEASE ASK FOR MORE DETAILS ABOUT OUR EXTENSIVE SELECTION OF SPIRITS**



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## Brandy

Courvoisier VS.....	£3.50
Marquisde Caussade Armagnac.....	£4.00
Vecchia Romagna .....	£4.00
Courvoisier XO .....	£9.00

## Gin

Gordons .....	£3.50
Bombay Sapphire .....	£3.50
Tanqueray.....	£4.00
Tanqueray10 .....	£4.50
Hendrix.....	£4.50

## Rum

Bacardi .....	£3.50
Captain Morgans .....	£3.50
Captain Morgans Spiced .....	£3.50
Mount Gay.....	£4.00
Apeltons Estate .....	£4.00
The Kraken.....	£4.00

## Whisky

### Scotch Whisky

Bells.....	£3.50
Johnnie Walker Black Label.....	£4.00
Glenfiddich .....	£4.00
The Balvenie.....	£4.50

### World Whisky

Jack Daniels .....	£3.50
Jamesons .....	£3.50
Gentleman Jack .....	£4.00
Jack Daniels Single Barrel.....	£4.50

## Vodka

Smirnoff .....	£3.50
Belvedere .....	£4.50
Ciroc - Various Flavours .....	£4.50

## SOFT DRINKS

J20.....	£2.95
Apple & Mango, Apple & Raspberry, Orange & Passion Fruit, <b>Please About Seasonal Special J20</b>	
Fruit Juices .....	£2.50
Apple, Cranberry, Orange, Pineapple	
Coke/Diet Coke/Coke Zero.....	£2.00
Lemonade .....	£2.00
Post Mix Mixer .....	£0.50
Schweppes Baby Mixer - Tonic, Slim Tonic, Canada Dry, Tomato, Lemonade (200ml) .....	£1.50
Fever Tree Baby Mixer - Tonic, Light Tonic, Aromatic Tonic (200ml).....	£1.75
Appletiser.....	£2.30
Orangina.....	£1.95
Still/ Sparkling Mineral Water	
Small (330ml).....	£1.75
Large (1Ltr).....	£2.95

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# SPECIALS



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SPECIALS

**EARLY BIRD**

**Any Pizza  
or Pasta Dish**

**£7.95**

**Tuesday - Thursday**

12 Noon - 2.30pm 5.00pm - 7.00pm

**EXCLUDING SEAFOOD ITEMS - BILL TO BE PAID BY 7.00PM OR NORMAL PRICE APPLIES**



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