

San Matteo Italian Restaurant & Bar

Fort Myers

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

beverage, gratuity, and tax not included

FIRST COURSE

Calamari Fritti

Fried squid rings & tentacles, parsley, lemon with side of marinara sauce

Meatballs

Beef & veal meat, with San Marzano tomato sauce, basil & shaved parmigiano

Carciofi in Padella

Artichoke hearts, white wine sauce, parsley & shaved parmesan cheese

Fennel Salad

Baby arugula, endive, celery, pomegranate, meyer lemon dressing

SECOND COURSE

Eggplant Parmigiana

Thinly sliced golden fried eggplant with mozzarella, marinara, parmigiano & basil

Linguine alle Vongole

Garlic oil and spicy peperoncino, clams, white wine sauce & parsley

Paccheri alla Genovese

Slow cooked veal and onion braised ragu, parmigiano, basil

San Matteo Burger

Wagyu beef burger, quadrello di bufala, caramelized onions, radicchio, smoked bacon, potato, pizza bun

THIRD COURSE

Tiramisu

Homemade coffee flavored Italian dessert with cocoa powder on top

Pastiera Napoletana

Traditional Italian cake, made with ricotta, wheat grains and Neapolitan citrus

Ricotta & Pere

A delicate ricotta cream filled with pear pieces in between two soft hazelnut cookies and finished with a dust of powdered sugar

SIZZLE COCKTAIL - \$9

Raspberry Refresher

Crisp, clean vodka meets the bright burst of fresh raspberry puree in this vibrant twist on a classic topped with sparkling soda and kissed with fragrant basil, it's a garden party in a glass - refreshing, subtly sweet, and effortlessly cool



BENEFITING:

SOUTHWEST FLORIDA CHAPTER
**BLESSINGS IN A
BACKPACK**
#DINEWITHPURPOSE



September 3 - 30, 2025

THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER, INKIND PAYMENT, OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.