



ANTIPASTI

MATERA CRAB CAKE 18

SNOW CRAB, MARINATED VEGETABLES, AND ITALIAN HERB CRUMBS PAN FRIED IN OLIVE OIL AND SERVED WITH CREAMY TARTAR SAUCE

GARLIC CHEESE BREAD 9

FRESHLY BAKED BREAD TOPPED WITH A GARLIC, MOZZARELLA AND PARMESAN CHEESE SPREAD

CALAMARI FRITTI 18

LIGHTLY BREADED CALAMARI, FRIED AND SERVED WITH HOMEMADE MARINARA SAUCE

FUNGHI AL VINO BIANCO 16

MUSHROOMS SAUTÉED IN EXTRA VIRGIN OLIVE OIL, ROASTED GARLIC, AND WHITE WINE SAUCE

GRILLED SHRIMP COCKTAIL 26

GRILLED JUMBO SHRIMP SERVED WITH A MILDLY SPICY COCKTAIL SAUCE

BAKED MEATBALLS 14

HAND ROLLED MEATBALLS BAKED AND SERVED IN TOMATO SAUCE

MOZZARELLA MARINARA 16

BREADED AND FRIED MOZZARELLA CHEESE WITH MARINARA SAUCE

ZUPPA E INSALATA

MINISTRONE 14

CLASSIC ITALIAN VEGETABLE SOUP

FAGIOLI TOSCANI CON OLIO AROMATICO 14

CANNELONI BEAN SOUP WITH CELERY AND AROMATIC EXTRA VIRGIN OLIVE OIL

ZUPPA DEL GIORNO 14

CHEF'S SOUP OF THE DAY

MATERA CHOPPED SALAD 22

*CHOPPED ICEBERG LETTUCE, MOZZARELLA, SALAMI, MARINATED GARBANZO BEANS, KALAMATA OLIVES, TOMATOES, AND CUCUMBERS, SERVED WITH MATERA'S HOMEMADE ITALIAN DRESSING
(SUBSTITUTE SALAMI WITH CHICKEN 6)*

CAPRESE SALAD 22

FRESH BUFFALO MOZZARELLA, SLICED TOMATOES, AND BASIL, DRIZZLED WITH OLIVE OIL

INSALATA MISTA HALF 14 FULL 19

MIXED GREENS, TOMATOES, CUCUMBERS, GARBANZO BEANS, AND CARROTS, SERVED WITH MATERA HOMEMADE ITALIAN DRESSING



INSALATA DI CAESAR HALF 16 FULL 22

*ROMAINE LETTUCE WITH MATERA'S CAESAR DRESSING, SHAVED PARMIGIANO, AND CROUTONS
(ADD CHICKEN OR SHRIMP 6)*

FILETTO CON RUCOLA 36

SLICED GRILLED FILET MIGNON AND SHAVED PARMIGIANO SERVED ON A BED OF ARUGULA

SANDWICHES

BALBOA BURGER 22

WITH CHEDDAR CHEESE AND TOMATO, TOPPED WITH SHREDDED LETTUCE HOUSE DRESSING SERVED A LA CARTE

CRISPY CHICKEN SANDWICH 22

FRIED CHICKEN, BABY SWISS AND TOMATO WITH SHREDDED LETTUCE HOUSE DRESSING SERVED A LA CARTE

CAPRESE SANDWICH 21

FRESH BUFFALO MOZZARELLA, SLICED TOMATOES, AND BASIL, SERVED ON FRESH BAGUETTE

BLACKENED FILET SANDWICH 36

BLACKENED FILET MIGNON AND GRILLED ONIONS SERVED WITH A SIDE OF CREAMY HORSERADISH

BALBOA DOG 16

ALL BEEF HOT DOG CUT IN HALF AND FILLED WITH GRILLED ONIONS, SERVED ON FRESH BAGUETTE

FISH AND CHIPS 28

BEER BATTERED FRESH HALIBUT SERVED WITH LEMON TARTAR SAUCE AND FRENCH FRIES

PIZZA

MARGHERITA PIZZA 22

DICED FRESH TOMATOES, MOZZARELLA AND BASIL

DI MATERA PIZZA 30

FRESH MOZZARELLA, SHRIMP, PESTO SAUCE

VEGETARIANO 24

ARTICHOKE HEARTS, PEPPERS, ONIONS, MUSHROOMS, OLIVES, CAPERS, AND FRESH BASIL

PEPPERONI 26

FRESHLY SLICED PEPPERONI, CHEESE, AND TOMATO SAUCE

FUNGHI 26

FRESH BUFFALO MOZZARELLA, TOMATOES, AND MUSHROOMS

BBQ CHICKEN PIZZA 28

FRESH MOZZARELLA CHICKEN WITH SPECIAL BBQ SAUCE SWEET ONIONS



PASTA

PENNE POMODORO 22

GARLIC, ITALIAN PARSLEY LIGHT TOMATO SAUCE

RAVIOLI ARAGOSTA 29

LOBSTER RAVIOLI IN A BRANDY, TOMATO, CREAM SAUCE

RAVIOLI AL FORMAGGIO 26

CHEESE RAVIOLI IN MATERA'S SIGNATURE MARINARA SAUCE

LINGUINE FRUTTI DI MARE 34

LINGUINE SERVED WITH MIXED SEAFOOD WHITE WINE SAUCE

LASAGNA BOLOGNESE 28

CLASSIC HOMEMADE LASAGNA WITH MEAT SAUCE

FETTUCCINE ALFREDDO CON POLLO 28

FETTUCCINE WITH CREAMY ALFREDDO SAUCE ROASTED CHICKEN

CARNE E PESCE

FILET MIGNON 54

7 OZ HAND CUT CHOICE FILET MIGNON, MUSHROOM PEPPERCORN SAUCE SEASONAL VEGETABLES

POLLO MARSALA 36

SAUTÉED CHICKEN BREAST TOPPED WITH MARSALA MUSHROOM SAUCE SEASONAL VEGETABLES

POLLO PARMIGIANO 36

HAND BREADED CHICKEN BREAST WITH MATERA'S SIGNATURE MARINARA SAUCE, TOPPED WITH FRESH MOZZARELLA

MELANZANE PARMIGIANO 28

HAND BREADED EGGPLANT, BAKED WITH MOZZARELLA AND SERVED WITH PENNE PASTA AND MATERA'S SIGNATURE MARINARA SAUCE

SALMONE ALLA LIMONE 38

FRESH GRILLED SALMON FILET WITH A LEMON, BUTTER, AND CAPER SAUCE

FISH OF THE DAY MP



SIDES

FRENCH FRIES 8

BROCOLI 8

ROASTED POTATOES 8

SAUTEED SPINACH 8

SLICE TOMATOES OLIVE OIL PARSLEY 8

SAUTEED MUSHROOMS 8

DESSERTS

TIRAMISU 12

MATERA'S HOMEMADE TIRAMISU WITH ESPRESSO, SOAKED LADY FINGERS, LAYERED WITH MASCARPONE MOUSSE AND CHOCOLATE SHAVINGS

CHOCOLATE MOUSSE 12

A SPONGE BASE TOPPED WITH WHITE AND DARK CHOCOLATE MOUSSE, COATED WITH CHOCOLATE AND TOPPED WITH WHITE CHOCOLATE SHAVINGS

MIXED BERRY CAKE 12

SHORT PASTRY BASE FILLED WITH CHANTILLY CREAM AND COVERED WITH CHOCOLATE GANACHE

FLUTE LIMONCELLO 12

REFRESHING LEMON GELATO, SWIRLED WITH LIMONCELLO

LEMON RIPIENO 12

REFRESHING LEMON SORBET SERVED IN ITS NATURAL FRUIT SHELL



BEVERAGES

TEA	6	COFFEE	5
CAPPUCINO	7	ESPRESSO	5
SODAS	4	SPARKLING WATER	8
STILL WATER	8	JUICES	8

BEERS

DOMESTIC BEER	10	IMPORTED BEER	12
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20% GRATUITY WILL BE ADDED TO ALL TABLES OF 5 OR MORE GUESTS
SPLIT CHARGE PER PLATE \$5.00
20% SERVICE CHARGE WILL BE ADDED TO ROOM SERVICE ORDERS

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VINO E COCKTAILS