



*Matthew's*  
**ITALIAN RESTAURANT**

*Neighborhood Italian. Redefined.*



*Matthew's*

# Matthew's

## ITALIAN RESTAURANT

### Welcome

At Matthew's Italian Restaurant classiness and comfort collide on a daily basis. Each day the doors open for business customers are transported back to a time when high quality cuisine did not require lengthy car-rides or several subway stops.

Upon entering Matthew's a bright and inviting interior dining area marked by simple yet, refined decor, offers a welcoming environment whether guests are entertaining business clients for lunch or accommodating significant others to a romantic dinner. The dining room comes to life each night and epitomizes the cozy feel of a rustic Italian eatery, allowing patrons to feel comfortable and "at home" as they enjoy the fine food, conversation and company at their table.

At Matthew's, their superior service is highlighted by its rustic menu of superb Italian classics. The extensive selection is not confined to its lunch and dinner menus, however, as guests may also choose from a fine wine list as well as a broad collection imported beers, spirits or desserts to accent their meal.

Open seven days a week, the establishment serves up bestselling dishes like its seafood salad, stuffed artichokes, zuppa di clams, linguini marechiarra as well as a filet mignon which puts many steakhouses to shame. Rife with bold flavors, each dish is also punctuated by a flawless, elegant presentation.

Unique, robust specials are also available each day, including dishes such as osso bucco with Chianti sauce, pork medallion served alongside polenta, bronzini orzo, gazpacho with goat cheese or prosciutto wrapped salmon accompanied by artichoke hearts and a balsamic reduction.

In addition, the full bar located in the rear of the restaurant is an inviting area when busier nights provides a short wait time during which guests can enjoy a cocktail of their choosing.



Mouthwatering entrees aside, the renowned service provided by an experienced and attentive waitstaff may serve as the restaurant's hallmark, a commitment inspired by Matthew's tireless owner. Day or night, owner Matthew Tyahla is not only an ever-present fixture at the restaurant but is also accessible and thoroughly involved with every aspect of the food and services his business offers.

Located in the "City that Cares" it's no wonder Matthew's has fit in so well. And, thanks to a convenient location on the City's south side, the restaurant is easily accessible to patrons from around the area via Route 3.

Matthew's is also just two blocks from local thoroughfare Allwood Road as well as the Styertowne Shopping Center.

Matthew's is open 11:30am-11:00pm daily. Full take-out and catering menus are also available for parties or other special occasions. American Express, Visa, MasterCard, and Discover cards are accepted.



## Appetizers

SHRIMP COCKTAIL 15  
*four jumbos, spicy cocktail sauce & lemon*

LITTLE NECK CLAMS 1/2 dz 9 / dozen 16  
*spicy cocktail sauce & lemon*

CRISPY CALAMARI 14  
*with tomato sauce*

CLAMS OREGANATA 1/2 dz 10 / dozen 18

MEATBALLS 10  
*with tomato sauce*

STUFFED ARTICHOKE 10  
*garlic butter, herbs, parmesan, bread crumb*

ZUPPA di CLAMS or di MUSSELS 15 / 14

STUFFED MUSHROOMS 10  
*smoked bacon, peppers, onions,  
fresh bread crumbs*

MOZZARELLA CAROZZA 10  
*ham, mozzarella, tomato sauce*

EGGPLANT ROLLATINI 10  
*ricotta, basil, tomato sauce*

## Antipasto

*"A little bit of this .... A little bit of that"*

HOT 15

stuffed shrimp, stuffed mushrooms, zucchini friti, eggplant rollatini, clams & mussels

COLD 15

fresh mozzarella, provolone, roasted red peppers, oil cured olives, dry salami, prosciutto

## Soups

TORTELLINI IN BRODO 8

STRACCIATELLA ROMANO 8

PASTA FAGIOLI 8

ESCAROLE & BEAN 8

## Salads

SEAFOOD SALAD 16 – *shrimp, calamari,  
mussels, scungilli, lemon vinaigrette*

CAPRESE 12 – *fresh mozzarella,  
heirloom tomato, basil, house vinaigrette*

CLASSIC CAESAR 10 – *parmesan  
croutons. with chicken 14*

ARUGULA 8 – *tomato, onion, lemon vinaigrette*

HOUSE 7 – *baby mixed greens, grape  
tomatoes, shredded carrots, cucumbers,  
red onion, house vinaigrette*

## Pasta

LASAGNA 20

MANICOTTI 18

SPAGHETTI 18  
*with puttanesca*

LINGUINI 24  
*with red or white clam sauce*

RIGATONI & VODKA 20  
*fresh pasta, peas, pancetta, onion*

TORTELLINI ALLA PANNA 20  
*fresh cheese tortellini pasta, pancetta, peas, mushrooms, cream sauce*

RAVIOLI 18  
*with ricotta cheese*

PENNE 16  
*with tomato sauce*

LINGUINI 18  
*with creamy meat sauce*

CAVATELLI & BROCCOLI 18  
*fresh pasta, broccoli, garlic cream sauce*

FETTUCCINI ALFREDO 18  
*fresh pasta, butter cheese sauce*

\* Gluten Free & Whole Wheat pasta  
also are available upon request

## Sunday Sauce 29

*(Available On Sundays)*

slow simmered country-style ribs, braciolo, spicy sausage and meatballs served over fresh rigatoni pasta with a side of ricotta & basil

## Fish

SOLE – *broiled, franchese, almondine* 24

STUFFED SHRIMP – *seafood stuffing* 26

SHRIMP PARMIGIANA – *mozzarella, marinara* 26

FRIED SHRIMP – *spicy cocktail sauce, lemon* 26

CALAMARI – *marinara or fra diavolo* 22

SCALLOPS – *lemon white-wine sauce* 26

STUFFED SOLE – *seafood stuffing* 26

SHRIMP FRANCESE – *egg batter, lemon sauce* 26

SHRIMP SCAMPI – *lemon, garlic, white wine* 26

SAUTE SHRIMP – *marinara or fra diavolo* 26  
*(fra diavolo is garnished with clams and mussels)*

SCUNGILLI – *marinara or fra diavolo* 22

LOBSTER TAILS – *lemon, white-wine sauce* 38

SNAPPER MARICHIARA – *little neck clams, mussels, light red sauce* 28

BROILED SEAFOOD PLATE – *shrimp, scallops, sole, clams, calamari, lobster tail, light seafood broth* 38

RED SNAPPER – *broiled or oreganata, with fresh herbs, lemon butter sauce* 26

ZUPPA di PESCE – *shrimp, scallops, sole, snapper, scungilli, calamari, clams, mussels, lobster tail* 38

LINGUINI FRUTTI DI MARE – *calamari, clams, mussels, shrimp, scungilli* 28

SPAGHETTI MALA FEMMINA – *lobster, clams, shrimp, white wine sauce* 28

# Chicken

PARMIGIANA 20  
*mozzarella, tomato sauce*

CONCETTA 22  
*breast or bone in  
potatoes, lemon herb sauce*

CACCIATORE 22  
*breast or bone in  
mushrooms, pepper, onion, tomato*

GIAMBOTTA 24  
*breast or bone in  
mushrooms, sausage, peppers, potatoes*

FRANCESE 20  
*egg batter, lemon sauce*

SCAMPI 20  
*lemon, white wine, garlic*

OREGANATA 20  
*broiled with seasoned bread crumbs and lemon*

MARSALA 20  
*mushrooms, brown sauce*

# Veal

PARMIGIANA 24  
*mozzarella, tomato sauce*

SALTIMBOCCA 28  
*spinach, proscuitto, salami*

MILANESE 24  
*lightly breaded pan fried over mix greens*

CORDON BLEU 25  
*ham, swiss cheese*

SORRENTO 25  
*eggplant, mushrooms, mozzarella*

PIZZAIOLA 25  
*peppers, onion, basil, marinara*

PICATTA 25  
*capers, lemon butter sauce*

CAPRICCIOSA 25  
*provolone, tomato, onion*

ROLLATINI 25  
*mozzarella, salami, ham, sausage, mushrooms*

MARSALA 25  
*mushrooms, brown sauce*

FRANCESE 25  
*egg batter, lemon sauce*

VALENTINO 28  
*ham, swiss, mushrooms*

# Steak

FILET MIGNON – *roasted potatoes, string beans, red wine sauce* 38

NEW YORK STRIP – *wilted spinach, house cut fries, herb butter* 34

HANGER STEAK – *broccoli rabe, Italian long hot peppers and potatoes* 28

# Sides

ITALIAN LONG HOTS & POTATOES 10

BROCCOLI RABE 8

SAUTE MUSHROOMS 8

ESCAROLE & BEANS 8

SAUTE SPINACH 8

BROCCOLI OREGANATA 8

STRING BEANS OREGANATA 8

RISOTTO 8

# Lunch Menu

## Salads

- HARVEST – *bibb lettuce, candied cashews, granny smith apple, gorgonzola, in a balsamic glaze* 12  
COBB – *chicken, romaine, bacon & avocado, ham, swiss, egg, tomato, bleu cheese in a house vinaigrette* 14  
PASTA – *penne, fresh mozzarella, tomato, onion, basil, olive with a balsamic vinaigrette* 12  
CHOP-CHOP – *mixed greens chic peas, olive, tomato, onion, cucumber in a house vinaigrette* 12  
VEGETABLE – *baby greens, warm mixed grilled vegetables, fresh mozzarella, balsamic glaze* 12  
STRING BEAN – *potato, tomato & red onion in a lemon vinaigrette* 12

### *Top Your Salad With:*

Chicken 6      Shrimp 3 each      Calamari 6

## Paninis & Sandwiches

*(choice of mixed greens or house cut fries)*

- POLLO PRONTO – *chicken, provolone, arugula, onion, sundried tomato with pesto* 12  
VEGETARIAN – *grilled mixed vegetables, mozzarella, basil mayo* 12  
CAPRI – *prosciutto, mozzarella, tomato, mixed greens, basil olive oil* 14  
BISTECCA VERDE – *filet mignon, fresh mozzarella & broccoli rabe* 15  
AMERICANO – *smoked turkey, bacon, tomato & herb mayo* 12  
CHICKEN PARM – *breaded chicken cutlet, mozzarella and tomato sauce* 12  
MEATBALL PARM – *Italian style meatballs with tomato sauce and mozzarella* 12  
EGGPLANT PARM – *sliced eggplant, mozzarella and tomato sauce* 12  
SAUSAGE and PEPPERS – *sliced sausage and peppers sauteed to perfection* 12

## Desserts 8

- MIXED BERRIES & WHIPPED CREAM  
*Assortment of seasonal mixed berries*
- TARTUFO  
*A chocolate shell consisting of chocolate and vanilla ice cream, centered with cherries and nuts, topped with chocolate syrup, whipped cream*
- PANNA COTTA  
*Homemade Italian style custard served with mixed berries*
- BIRTHDAY CAKE  
*Homemade chocolate torte layered with apricot and chocolate mousse, with a chocolate ganache, whipped cream and a raspberry sauce*
- TIRAMISU  
*Homemade Italian dessert prepared with mascarpone, espresso, ladyfingers topped with sliced coco blankets, powdered sugar and whipped cream*
- THE CANNOLI  
*Sweetened ricotta with chocolate chips in a crisp shell sprinkled with powdered sugar*
- PEACH MELBA  
*A poached peach with vanilla gelato, mix berries, whipped cream and a raspberry sauce*
- ITALIAN STYLE CHEESECAKE  
*A house specialty made by Matthew's mom with ricotta cheese, strawberry sauce, caramel and whipped cream*
- BANANA FOSTER  
*Baked banana wrapped in phyllo with a side chocolate sauce & a side of vanilla gelato*
- SEASONAL SORBET  
*Frozen sweetened fruit with whipped cream*

# Matthew's Business Menu

*(off premise)*

## Business Breakfast — \$22 per person

*(minimum of 18 guests)*

French Toast “Suzette Style” with fresh sliced oranges • Seasonal Fruit Salad • Spinach & Egg Frittata’s  
Yogurt & Granola • Assorted Pastries • Orange Juice & Bottled Water

*Includes all standard paper & plastic products*

*Optional: 20 cup Box of Coffee with necessities @ \$25 per box*

## Lunch Box — \$24 Per Person

*(minimum of 18 guests)*

Caesar Salad and Mixed Green Salad

Assortment of Baguette Sandwiches *(choose 3)*

Chicken Oreganata — *with roasted peppers & mozzarella*

Chicken Parmesan — *mozzarella, tomato sauce & basil*

Eggplant Parmesan — *thinly sliced eggplant, tomato sauce  
& mozzarella*

Smoked Turkey — *tomato, bacon and herb mayo*

Vegetarian — *grilled mixed vegetables, mozzarella, basil mayo*

Bistecca Verde — *filet mignon, fresh mozzarella & broccoli rabe*

Italian Style — *fresh sliced cold cuts, Italian vinaigrette*

Meatball Parmesan — *Italian style meatballs, mozzarella,  
tomato basil*

Seasonal Fruit Salad

Cannoli

Bottled Water & Soft Beverages

*Includes all standard paper & plastic products*



# Private Event

*(on premise)*

## Pre-Set Menus

*(requires a minimum of 40 guests)*

### Brunch Time – \$30 Per Person

French Toast “Suzette Style” with fresh sliced oranges  
Seasonal Fruit platters  
Faro Salad with a pesto dressing  
Grilled Vegetable Sandwiches  
Smoked Turkey Sandwiches with bacon,  
tomato and herb mayo

Spinach & Egg Frittata’s  
Italian Pastries & Chocolate Covered Strawberries  
Fresh Squeezed Orange Juice & Tomato Juice  
Coffee & Tea

### Family Style – \$34 Per Person

#### *Course I*

Crispy Calamari – *tomato sauce*  
Stuffed Mushrooms – *fresh herbs, bacon, peppers,  
breadcrumbs*  
Mixed Green Salad – *baby mixed greens, grape  
tomatoes, cucumbers & shredded carrots*

#### *Course II*

Chicken Oreganata – *seasoned chicken served over  
roasted peppers*  
Fresh Rigatoni – *tomato basil sauce, crispy eggplant &  
pancetta*  
Broiled Salmon – *seasoned with fresh herbs,  
white wine & lemon served with seasonal vegetables*

#### *Course III*

Seasonal Fruit with Cannoli, Coffee & Tea

### THE Italian Dinner – \$40 Per Person

#### *Course I*

“Family Style”  
Crispy Calamari – *tomato sauce*  
Eggplant Rollatini – *ricotta with tomato basil sauce*  
Stuffed Mushrooms – *fresh herbs, bacon, peppers,  
breadcrumbs*

#### *Course II*

Arugula Salad – *in a lemon vinaigrette*

#### *Course III*

“Choice”  
Chicken Concetta – *lemon herb sauce with roasted potatoes*  
Fresh Rigatoni Vodka Sauce – *pancetta, peas, red onion*  
Hanger Steak – *with Italian long hots, broccoli rabe,  
and roasted potatoes*  
Red Snapper Oreganata – *seasoned with fresh herbs,  
white wine & lemon served with risotto*  
Veal Saltimbocca – *served over spinach with prosciutto*

#### *Course IV*

Seasonal Fruit with Cannoli, Coffee & Tea

\* Custom menus are available upon request \*

# Matthew's Catering – By the Tray

(Small Tray 8-10 Guests / Large Tray 16- 20 guests)

## Appetizers

Small Tray / Large Tray

Cold Antipasto – <i>fresh mozzarella, provolone, dry salami, prosciutto, roasted red peppers, artichoke hearts &amp; olives</i>	55	95
Mixed Green Salad – <i>baby mixed greens, grape tomatoes, cucumbers, shredded carrots</i>	35	65
Vegetable, Cheese & Cracker Display with Dip	55	95
Tomato Bruschetta with Crostini	30	58
Caprese Salad – <i>sliced mozzarella and tomato with extra virgin olive oil, black pepper and fresh herbs</i>	50	95
String Bean Salad – <i>roasted potatoes, tomato &amp; red onion in a lemon vinaigrette</i>	40	75
Melon wrapped with Prosciutto	40	75
Mussels Marinara (Prince Edward Island)	42	80
Eggplant Rollatini – <i>thinly sliced eggplant stuffed with ricotta cheese in a tomato basil sauce</i>	45	82
Meatballs Tomato Basil	45	82
Zuppa di Clams – <i>little neck clams in a plum tomato sauce</i>	50	95
Clams Oreganata – <i>seasoned bread crumbs, white wine, lemon sauce</i>	50	95
Stuffed Mushrooms – <i>smoked bacon, peppers, onions, bread crumbs</i>	45	82

## Pasta

Penne Vodka – <i>peas, pancetta red onion</i>	45	80
Orecchiette – <i>broccoli rabe, crumbled sausage and hot cherry peppers</i>	50	95
Cavatelli & Broccoli – <i>garlic, cream sauce</i>	45	80
Rigatoni – <i>tomato &amp; basil sauce with crispy eggplant and pancetta</i>	45	80
Penne Pomodoro – <i>tomato basil sauce</i>	40	75
Baked Ziti – <i>with parmesan</i>	45	80
Sunday Sauce! (serves 12 guests / includes a large tray of mixed green salad) – <i>slowly simmered country style ribs, braciole, spicy sausage and meatballs served over fresh rigatoni pasta with a side of ricotta and basil</i>		250

## Chicken

Francese – <i>lemon, lemon butter sauce</i>	52	100
Piccata – <i>capers, cream, white wine</i>	52	100
Concetta – <i>lemon herb sauce with roasted potatoes</i>	52	100
Marsala – <i>mushroom wine sauce</i>	52	100
Parmesan – <i>mozzarella, tomato &amp; basil</i>	52	100
Giambotta – <i>mushrooms, sausage, peppers &amp; potatoes</i>	68	130

## Veal

Rollatini – <i>mozzarella, salami, ham</i>	68	130
Francese – <i>lemon butter sauce</i>	65	128
Saltimbocca – <i>spinach, prosciutto, salami</i>	68	135
Pizzaiola – <i>peppers, onion, basil, marinara</i>	65	128
Parmesan – <i>mozzarella, tomato &amp; basil</i>	65	128

## Seafood

Seafood Salad – <i>shrimp, calamari mussels, scungilli, lemon vinaigrette</i>	65	130
Baked Salmon – <i>fresh herbs, lemon, white wine</i>	70	138
Stuffed Sole – <i>with seafood stuffing</i>	75	138
Broiled Tilapia – <i>breadcrumbs, white wine sauce</i>	50	90
Sauteed Shrimp – <i>(francese, scampi, or marinara)</i>	85	169

# Matthew's Catering – By the Tray

(Large Tray 16- 20 guests)

## Assortment of Italian Sandwiches (Choose 3)

- Chicken Oreganata – *with roasted peppers & mozzarella*
- Chicken Parmesan – *mozzarella, tomato sauce & basil*
- Eggplant Parmesan – *thinly sliced eggplant, tomato sauce & mozzarella*
- Smoked Turkey – *tomato, bacon and herb mayo*
- Vegetarian – *grilled mixed vegetables, mozzarella, basil mayo*
- Bistecca Verde – *filet mignon, fresh mozzarella & broccoli rabe*
- Italian Style – *fresh sliced cold cuts, Italian vinaigrette*
- Meatball Parm – *Italian style meatballs, mozzarella, tomato basil*

Small    Large Tray

90

## Side Dishes

- Green Beans – *(almondine, balsamic or oreganata)*
- Risotto – *(vegetable, parmesan or artichoke)*
- Italian Long Hot Peppers & Potatoes
- Whipped Potatoes
- Vegetable Medley
- Stuffed Artichokes
- Dinner Rolls – \$6 per dozen

30

58

40

78

45

85

32

60

32

60

38

75

## Sauces

- Veal Bolognese Sauce
- Vodka Sauce
- Tomato Basil Sauce
- Marinara Sauce
- Meat Sauce
- Spicy Sausage Bolognese

Pint

Quart

12

24

10

20

6

12

6

12

9

18

11

22

## Additional Options

Buffet Kit Setup

*(chaffing racks, sternos & serving utensils)*

\$12 per station

Delivery

Minimum \$175 order *(within a ten mile radius)*

\$25

Premium Plastic & Paper Products *(utensils, plates, cups, napkins)*

\$4 per person



# Taking a chance on a dream

FRIDAY, FEBRUARY 4, 2011  
BY TONY GICAS  
STAFF WRITER  
CLIFTON JOURNAL

CLIFTON – It's an entrepreneurial tale of dishrags to riches, of a busboy becoming a businessman.

Matthew Tyahla's career in the food service industry began humbly at La Finestra, an Italian restaurant located a stone's throw from his home on Vincent Drive.

After repeatedly bugging the restaurant's owner to see if he was hiring, Tyahla finally got his way and, at 14 years old, landed his first job serving as a food-runner and busboy on the weekends.

"I fell in love with the business from day one," he said.

Tyahla stayed at the restaurant for the next two years until it closed in 2000. His job search did not last long and he began again as a food-runner at the Bloomfield Avenue establishment Bella Napoli which later became Cafe d' Amici.

After becoming a busboy, Tyahla later joined the waitstaff, working diligently through high school and college up until the last table cleared when Cafe d' Amici closed last August.

Through good and bad times, his co-workers said the enterprising Clifton native remained a reliable stalwart for staff and customers to lean on.

Amy Barklow, 34, worked with Tyahla for several years and was an experienced waitress when he first began working at the restaurant as a teenager.

"Now Matt is like a little brother to me, but he's also always been mature beyond his years," Barklow said. "An old soul in a young kid."

With a decade spent at the eatery, Tyahla had not only learned the restaurant business from the inside out but was also armed with a degree in business communications from Ramapo College.

Although just 26 years old, Tyahla said he had been saving up his money since he was 5 years old and saw the closure of Cafe d' Amici as a potential once-in-a-lifetime break.



"I'd been waiting a long time for an opportunity like this to come along and when it did I put everything on the line," he said. "I reacted very quickly [because] my dream always was to have a restaurant of my own."

While aware of the risk and challenges which punctuated the decision, Tyahla did not seek financial backing from family or friends and instead sought to acquire the restaurant himself.

He said the restaurant's future lay entirely on his shoulders and, as its sole owner, so did the risk.

Over the next 100 days Tyahla sifted through a seemingly endless collection of permits, applications, registrations, fees and contracts.

"There was a lot of work, which was at times a bit overwhelming, especially because the initial process was something that was never taught during my formal education," Tyahla said. "I actually think the hardest part is when you officially sign and get on board because you have to pick out every single thing."

From the type of salt and pepper shakers to the color of the dining room's floor to the font style used on the menus, he was responsible for every aspect of the business.

With a new decor Tyahla called "chic, clean, sophisticated yet comfortable" accompanied by a revamped lunch menu and entirely new wine list, Matthew's Italian Restaurant officially opened its doors on Dec. 14, 2010.

Open seven days a week for lunch and dinner, the establishment serves up some of Tyahla's favorites including seafood salad, stuffed artichoke, zuppa di clams, linguini marechiaro as well as a filet mignon he says is "off the charts."

Though she had left Cafe d' Amici two years before it closed, Barklow said she gave Tyahla "a resounding yes" when he asked her to return as a waitress and bartender.

"I very much look forward to going to work now and I find that the atmosphere that we work in is professional and yet laid back and enjoyable," she said. "Because he's such a great person and we know what he expects, his age has never been a problem."

Although skeptical Matthew's would succeed so quickly, Barklow was not the least bit surprised to see her friend become a business owner.

"Matthew was always destined to be the owner of a restaurant," Barklow said. "In fact I would often encourage him to look into it when he was on the waitstaff."

Cliftonite John Resciniti, one of Tyahla's closest friends since childhood, also said he was initially concerned about his friend's decision but has since come away "totally impressed" by the restaurant's success and quality.

"He put everything on the line to do it and it's doing great," Resciniti said. "I can't tell you one person I've sent there that hasn't raved about it. I'm a real picky [eater] and I'm blunt but I haven't been able to find anything to complain about."

Barklow echoed Resciniti's sentiments, going a step further because the restaurant's success has come from clientele word-of-mouth considering Tyahla has done very little advertising.

Also hearing nothing but positive feedback from Matthew's patrons Barklow said she can't remember a time when anyone was happier than Tyahla is now.

It turns out she couldn't have been more right.

"The past eight weeks have been the happiest eight weeks of my life," Tyahla said. "It's a dream that became a reality."

I'm confident in this place, this location, the food and myself to make this work.

I truly enjoy coming to work to the point where I don't even think of this as work. It's a true passion."

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- **Corporate Luncheons**
- **Repast Luncheons**
- **Social Gathering Events**
- **Full Catering Services (on/off premise available)**





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