

MATTO

BAR & PIZZERIA

Matto [adjective] [noun]
crazy for food; mad for taste, wild;
为食而疯狂的; 热衷于美食的;
example sentence: **We have**
a Matto for Italian food.
我们喜爱各种美味的意大利
I go matto when I am hungry.
如果我感到饿了, 我会立即
We had a matto night.
我们有一个味道疯狂的夜晚



GF50 SUPER BRAND MALL, 168 LUJIAZUI XI ROAD,
PUDONG, SHANGHAI 200120
上海浦东陆家嘴西路168号正大广场GF50单元邮编200120
T: +86 21 5081 0966
F: +86 21 5081 0977
E: hello@mattopizza.com
www.mattopizza.com

FACT SHEET

Concept

Casually-chic in its simplicity, MATTO is a dynamic pizzeria and bar specializing in authentic Neapolitan-style pizzas, but also offers made-to-order pastas, hot grill dishes and a dynamic menu of drinks. It features the traditional fuss-free style while offering guests simple, fresh, delicious Italian food, friendly service and a vibrant and welcoming ambience.

In Italian, “*Matto*” is a light-hearted term meaning ‘crazy’, ‘mad’ or ‘wild’, embodying the restaurant’s unique personality and sense of fun. It is an away-from-the-normal dining and drinking experience that provides a refreshing contrast.

Address

GF50 Super Brand Mall, 168 Lujiazui Xi Road, Pudong, Shanghai 200120, China

Contacts

Phone: +86 21 5081 0966
Fax: +86 21 5081 0977
Email: hello@mattopizza.com
Website: www.mattopizza.com

Owners

Yenn Wong, owner of JIA Boutique Hotels in collaboration with Chef Enzo Carbone and designer Darryl Goveas

Restaurant Manager

Giovanni Wang

Executive Chef

Enzo Carbone

Interior Designer

Darryl Goveas, Founder and Director, Pure Creative International

Date Opened

28 April, 2012

Opening Hours & Promotion

BAR
10 am - midnight
Happy Hour Promotion with a 2 for 1 offer on all cocktails, draft beer, draft Prosecco, soft drinks and house wines by the glass, Monday-Friday 5pm-8 pm.

PIZZERIA

10 am – midnight

All day menu – lunch menu – late night menu

Capacity

Interior: 253m²; 106 seats

Outdoor Terrace: 120m²; 64 seats

Design Overview

The stylish interiors represent an artful blend of industrial materials, tailor-made fixtures as well as geometric and organic shapes. With rustic, raw materials such as natural wood, special pattern concrete wall, travertine from Italy, raw iron, and a ceiling covered with European-style metal tin, the space features a compelling contrast with a sense of play, as well as plenty of understated aspects for guests to discover. The hand-drawn sketches and MATTO characters on the black walls add a subtle sense of fun and the brand's unique personality, bringing an element of warmth to the overall design.

A highlight feature of Matto is its custom-designed pizza oven with all materials flown in specially from Italy and hand-crafted on the premises by an artisan pizza oven builder from Naples.

Matto also features two landscaped outdoor terraces with comfortable furniture for al fresco dining and drinks.

Cuisine

MATTO's motto – "fresh ingredients, good, authentic Italian food and passion" – is reflected throughout its extensive menu.

The Neapolitan pizzas are created by Enzo Carbone, a seasoned chef and Neapolitan pizza specialist. Enzo comes from a family of trattoria owners in Naples. The pizzas are prepared to the specifications of The Association Verace Pizza Neapolitana – using only buffalo mozzarella from Campania and the freshest ingredients and baked in a custom-designed pizza oven shipped in from Naples.

Aside from the award-winning Neapolitan pizzas, Enzo has created a palate-pleasing selection of delicious antipasti, salads, pasta dishes, soups, grilled meats and tempting desserts.

Signature Dishes

PIZZE

Margherita (basil, mozzarella, grana padano)

Forcella (Margherita with ham and mushrooms)

Marinara Caputo (garlic, oregano and pecorino)

Montanara (fried pizza Margherita)

Tutto Matto (a variety of MATTO-exclusive recipes)

ANTIPASTI

Burrata (imported fresh burrata from Puglia, vine-ripened tomatoes and rucola)

Parmigiana (Napolitana eggplant parmigiana with grana padano, tomatoes, basil and mozzarella)

Capri (vine-ripened cherry tomatoes, oregano, mozzarella, basil and extra virgin olive oil)

PASTA

Lasagna (nonna's beef lasagne, mozzarella, scamorza, ricotta)

Gnocchi (potato gnocchi, sausage, tomato, basil, provola cheese)

Fettucine (egg pasta with mushrooms and a hint of cream)

Pappardelle (egg pasta with Bolognese sauce)

SPIEDINI & FRIGGITORIA

MATTO "Capatosta" Burger (100% organic Angus beef, pork pancetta, tomatoes, lettuce, teleggio cheese and fries)

Polpette "My Way" (meatballs, tomatoes and grana padano)

Costolette Di Agnello (prime Mongolian organic lamb cutlets with homemade herb butter)

Schiatti (buckwheat, cheese and cauliflower fritters)

DESSERT

La Pazzaria All Nutella (pizza with Italian chocolate Nutella)

The Bar

The bar captures a lively, energetic vibe, destined to be Shanghai's hotspot. Catering to people who enjoy a tippie in a fun atmosphere, the bar features a dynamic drinks menu consists of over 150 select wines, premium spirits, refreshing cocktails including Beer and Prosecco cocktails, beers and liqueurs. A unique feature of the Bar is its Draft Prosecco.

Signature Cocktails

The Special (draft beer, rye whiskey, simple syrup, aromatic bitters and Pastis)

Mojito Matto (Bacardi, mint, fresh limes, syrup and Prosecco)

Matto Shake (vodka, espresso, dark Crème de Cacao, cream, lemon essence)

Al Fresco area

Matto features two landscaped outdoor terrace areas with comfortable furniture for dining and drinks.

Reservations Accepted

Yes

Corkage Fee

RMB 200 per bottle

Dress Code

Casual/smart casual

Children	Children welcome in restaurant and outdoor terraces (except in immediate bar area). Children dishes available on request
Private Functions & Events:	Matto can cater for private events and parties for up to 150 for dining and 300 for cocktails. Indoor Restaurant: Dining 100 /Cocktails 150 Outdoor Terrace: Dining 50/Cocktails 150
Credit Cards	Amex, Visa, Mastercard, JCB, and China UnionPay
Parking	At Super Brand Mall and some Fucheng Road parking

For more information and interviews please contact **CatchOn Marketing Communications**. High resolution images can be downloaded from www.jiaboutiquehotels.com/public

Media Contact

Jenny Lo
CatchOn Marketing Communications
E: jenny.lo@catchonco.com
T: +86 138 1699 4945

Lisa Li
MATTO Bar & Pizzeria
E: lisali@mattopizza.com
T: +86 136 2172 1169