



M O N T E V E R D I

CAMBRIDGE

B R U N C H

Focaccia con Marmellata *house-made raspberry jam, orange blossom honey butter* \$9

Whipped Ricotta Parfait *toasted granola, farmer's market fruits, silan honey* \$12

French Toast Aranciata *creamsicle custard, candied orange, whipped mascarpone, vanilla-maple syrup* \$18

Ricotta Donut Holes *lemon zest, cinnamon and sugar, chocolate creme anglaise* \$10

Sinatra Egg Sandwich *fried egg, salami, prosciutto, capicola, tomato, pesto, provolone, homefries* \$15

Eggs Florentine *two poached eggs, crispy pancetta, garlicky spinach, hollandaise, english muffin, home fries* \$20

Everything Lox Piattini *everything seasoning, cream cheese mousse, crispy capers, tomato, cucumber, pickled onions* \$16

Eggs in Purgatory *braised tomatoes, italian sausage, red peppers, onions, parmesan, focaccia* \$22

Steak and Eggs *8oz bavette, sunny side eggs, charred tomato bernaise, home fries* \$34

S A N D W I C H E S A N D S A L A D S

Monteverdi Burger *crispy pancetta, roasted garlic aioli, lettuce, tomato, onion, french fries* \$20  
\*\*\*add fried egg \$3

Chicken Parm Arrabbiata *spicy roasted red peppers sauce, provolone, parmesan, sesame roll* \$18

Little Gem Caesar *gem lettuce, crostini, Caesar dressing, parmesan cheese, white anchovy* \$14

Simple Greens *vine ripe tomatoes, sliced cucumber, shaved red onion, sherry vinaigrette* \$9

*Add: Chicken Breast \$8 Salmon \$12 7oz Grilled Bavette \$23*

F L A T B R E A D S

Margherita *mozzarella di bufala, blistered tomatoes, basil* \$17 Add Pepperoni +\$3

Sausage & Ricotta *sweet Italian sausage, rapini, tomato, cherry peppers* \$19

Mushroom *local mushrooms, roasted garlic, taleggio, aged balsamic, parsley* \$18

S I D E S

- Eggs \$3
- Italian Sausage \$5
- Pancetta Bacon \$5
- Homefries \$5

J U I C E S

- Orange \$4
- Grapefruit \$5
- Pineapple \$5
- Cranberry \$4

C O F F E E

- Italian Roast Drip Coffee \$4
- Espresso \$4
- Cappuccino \$5
- Cold Brew \$7

Before placing your order please inform your server if you or a person in your party has a food allergy.

\*Served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.



M O N T E V E R D I

CAMBRIDGE

C O C K T A I L S

Heatwave 16

*Ghost reposado, aperol, agave, lime*

Floreale Spritz 16

*Elderflower, vermouth, lemon, bergamot, pineapple, soda*

Corpse Reviver 20

*Don Fulano Blanco infused with Saffron tea, dry curacao, Otto's vermouth, lemon, bitters*

Mimosa 13

*Orange, grapefruit or peach*

The Jasmine 17

*Malfy Gin, dry curacao, Campari, lemon*

The Buck Stops Here 17

*Evans Williams 1783, Rittenhouse bonded, amaro blend, demerara*

B E E R

DRAFT

*13 oz draft*

Peroni 7

*Lager 4.7%*

Rotating Local Draft

*please enquiry with your sever*

Fiddlehead 9

*IPA 6.2%*

Maine Lunch 13

*IPA 7%*

Harpoon Rec League 7

*Lo-Cal IPA 4%*

Allagash White 9

*Belgian Wheat 5.2%*

CAN

Wolfer's Dry Cider Rose 14

*Cider 8.4%*

Rotating Local Can

*please enquiry with your sever*

Guinness 11

*Stout 4.2%*

Cold Harbor Juice Freak 14

*NEIPA 6.5%*

Heineken 0.0 8

*Lager 0%*

White Claw Dark Cherry 10

*Hard Seltzer 8.0%*

Chimay Premiere 15

*Trappist Dubbel 7%*

Run Wild 8

*IPA <.5%*

Aeronaut Nando 14

*West Coast IPA 6.3%*

W I N E

SPARKLING

Prosecco, Gambino (*Veneto, IT*)

Sparkling Rose, Gruet (*New Mexico, US*)

Cava, Raventos Blanc De Blanc (*Catalonia, SP*)

Champagne, Moet & Chandon (*Champagne, FR*)

*187 ml*

*gl btl*

*14 52*

*17 64*

*16 60*

*36*

2023 Orange, Oranotango (*Paso Robles, CA*)

2023 Justin (*Paso Robles, CA*)

2023 Forever Young (*Cotes de Provence, FR*)

2023 Tormaresca 'Calafuria' (*Puglia, IT*)

*gl btl*

*15 56*

*18 68*

*16 60*

*17 64*

WHITE

2022 Riesling, Karl Erbes, Urziger Wurzgarten (*Mosel, Germany*)

2022 Pinot Grigio, Gaierhof (*Trentino-Alto Adige, IT*)

2023 Vermentino, Santa Maria La Palma (*Sardinia, IT*)

2023 Gavi di Gavi, Araldica 'La Luciana' (*Piedmont, IT*)

2023 Sauvignon Blanc, Forever Young (*Languedoc, FR*)

2023 Sauvignon Blanc, Whitehaven (*Marlborough, NZ*)

2023 Sancerre, Domaine Regis Jouan (*Loire Valley, FR*)

2022 Chardonnay, "Antinori" Castello della Sala (*Umbria, IT*)

2021 Chardonnay, Jordan (*Sonoma, CA*)

*gl btl*

*14 52*

*14 52*

*14 52*

*13 48*

*17 64*

*15 56*

*22 84*

*18 68*

*22 84*

2021 Pinot Noir, Talbott Estate (*Monterey, CA*)

2022 Pinot Nero, J. Hofstatter 'Meczan' (*Trentino-Alto Adige, IT*)

2022 Montepulciano, Velenosi 'Brecciarolo' (*Le Marche, IT*)

2020 Nebbiolo, Pertinace, (*Piedmont, IT*)

2023 Malbec, Forever Young (*Mendoza, Argentina*)

2020 Chianti Classico, Vicchiomaggio 'San Jacopo' (*Tuscany, IT*)

2021 Cabernet Sauvignon, Trig Point (*Alexander Valley, CA*)

2021 Cabernet Sauvignon, Obsidian Ridge (*Red Hills Lake County, CA*)

2022 Super Tuscan, Guado al Tasso 'Il Bruciato' (*Tuscany, IT*)

*gl btl*

*17 64*

*16 60*

*15 56*

*16 60*

*14 52*

*16 60*

*16 60*

*25 96*

*24 92*

ROSE

RED