

M
M O N T E V E R D I
CAMBRIDGE

A N T I P A S T I

Whipped Ricotta *date honey, pistachio, mint, grilled focaccia* 16

Burrata *wine poached peaches, prosciutto di parma, candied walnuts, focaccia crostini* 26

*Tuna Tartare *avocado, cucumber, radish, ponzu, smoked chili aioli, puffed rice crisp* 25

Arancini *beef ragù, saffron, parmesan, pomodoro* 18

Crispy Calamari *rhode island style, hot cherry peppers, lemon aioli* 19

Prime Beef Meatballs *tomodoro, parmesan, basil* 18

Grilled Octopus *romesco, roasted potato, fennel arugula salad* 24

Monteverdi Caesar *little gem lettuce, white anchovy, parmesan* 18

Panzanella *arugula, cucumber, red onion, tomato, feta, toasted focaccia, prosecco vinaigrette* 17

F L A T B R E A D S

Margherita *fresh mozzarella, tomato, basil* 17

Florentina *fresh mozzarella, goat cheese, spinach, roasted cherry tomato* 19

Norcina *tomato, fresh mozzarella, sausage, mushrooms* 20

**B O O K Y O U R N E X T
P R I V A T E E V E N T
A T
M O N T E V E R D I**

Join us in one of our private or semi-private dining spaces for
your next corporate gathering or social dining event.

Please contact Lara@Monteverdirestaurant.com

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.

A 20% service charge will be added for parties of 6 or more.

M

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P A S T A

Rigatoni Bolognese *homemade with beef and pork* 32

Lobster Ravioli *'nduja cream sauce, fresh herbs* 36

Linguine Piccata *shrimp, cherry tomatoes, capers, lemon cream, white wine reduction, basil* 36

Gnocchi Della Nonna *pomodoro sauce, cherry tomatoes, ricotta, parmigiano reggiano* 28

Black Truffle Ravioli *brown butter, truffle, shallot* 33

Pappardelle *herb-roasted local mushrooms, leeks, white wine-miso sauce* 27

Fusilli *gluten free & vegan friendly pesto, tomato, toasted pine nuts* 25

S E C O N D I

Roasted Organic Chicken *charred cipollini, broccolini, confit fingerlings* 33

Grilled Salmon *spring pea risotto, cherry tomatoes, calabrian chili-carrot purée* 38

Wagyu Burger *smoked cheddar, crispy onion ring, lemon-garlic aioli, lettuce, tomato, parmesan fries* 26

Parmigiana focaccia *breaded chicken breast, mozzarella di bufala, spaghetti with vodka sauce* 33

Filet Mignon *8 oz. prime, grilled asparagus, mashed potatoes, veal demi-glace, roasted garlic-herb butter* 64

C O N T O R N O

Truffle Parmesan Fries 14

Grilled Asparagus 10

Grilled Broccolini 10

Roasted Mushrooms 10

Spinach alla Romana 9

Grilled Carrots 9

**FOR YOUR CONVENIENCE,
PARKING VALIDATION IS AVAILABLE
AT A DISCOUNTED RATE**

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