

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* 15

Burrata *wine poached peach, prosciutto di parma, pickled red onion, aged balsamic* 22

Caprese *mozzarella di bufala, local tomato, basil pesto* 22

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

Truffle Arancini *truffle aioli* 18

Crispy Calamari *rhode island style, hot cherry peppers, lemon aioli* 18

Prime Beef Meatballs *pomodoro, parmesan, basil* 18

Grilled Octopus *pesto aioli, roasted potato, arugula, olive tapenade* 24

Monteverdi Caesar *little gem lettuce, white anchovy, parmesan* 17

Insalata Primavera *sliced apple, celery, onion, feta, toasted almonds, sun-kissed apple vinaigrette* 18

F L A T B R E A D S

Margherita *fresh mozzarella, tomato, basil* 17

Bresaola *mozzarella di bufala, arugula, roasted cherry tomato, hot honey* 21

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 at 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.

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P A S T A

Rigatoni Bolognese *homemade with beef, pork, and veal* 30

Lobster Ravioli *‘nduja sugo, fresh herbs* 36

Bucatini Scampi *shrimp, cherry tomato, shallot, garlic, white wine, basil* 36

Gnocchi Verde *basil pesto, kale, asparagus, tomato, pecorino* 28

Spaghetti Vongole *manilla clams, garlic, white wine, chili flake* 36

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 *cauliflower puree, grilled carrots, broccolini, roasted potatoes* 34

Wagyu Burger *smoked cheddar, crispy onion ring, lemon-garlic aioli, lettuce, tomato, parmesan fries* 24

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

Filet Mignon *8oz. prime, grilled asparagus, mashed potato, veal demi-glace, roasted garlic-herb butter* 62

C O N T O R N O

Truffle Parmesan Fries 14

Grilled Asparagus 10

Grilled Broccolini 10

Roasted Mushrooms 10

Confit Fingerlings 8

Grilled Carrots 8

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