

CICCHETTI

Whipped Ricotta *silan, date & current salad, mint, parsley, pistachio, grilled bread* 15

Warm Marinated Olives *citrus, garlic, fennel, thyme* 7

Shrimp Cocktail *vodka poached shrimp, bloody mary cocktail sauce, lemon* 21

Crispy Artichoke Hearts *lemon, chili flakes, lemon basil aioli* 14

ANTIPASTI

*Local Oysters on the 1/2 Shell *six oysters, fresh horseradish, lemon, cocktail sauce, citrus mignonette* MKT

*Tuna Crudo *lemon honey vinaigrette, basil, Calabrian chili, toasted pine nut* 23

Maine Mussels *white wine, garlic, blistered tomato, basil, chili flake, grilled bread* 18

Prime Meatballs *creamy polenta, pomodoro, Parmesan, basil, olive oil* 20

Crispy Calamari *fennel, cherry peppers, sliced lemon, spicy remoulade* 20

*Pepper Crusted Beef Carpaccio *fennel, arugula, parmesan, caper, lemon, olive oil, crostini* 20

Antipasto Platter *giardiniera warm olives, marinated mozzarella, cured meat, goat cheese stuffed peppadew, grain mustard, sweet pickle, crostini* 24

INSALTA

Little Gem Caesar *little gem lettuce, crostini, Caesar dressing, Parmesan, white anchovy* 17

Shaved Beets *baby arugula, herb goat cheese croquette, pickled onion, capers, vincotto* 23

Simple Greens *vine ripe tomato, sliced cucumber, shaved red onion, sherry vinaigrette* 16

Shaved Prosciutto *melon, aged balsamic, olive oil* 27

Zuppa del Giorno *seasonal*

FLATBREAD PIZZA

17

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

Sausage & Ricotta *sweet Italian sausage, rapini, tomato, ricotta, cherry pepper*

Mushroom *local mushroom, roasted garlic, taleggio, aged balsamic, parsley*

Tartufo *robiola due latte, fontina, black truffle* 30

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

P A S T A

- Rigatoni Bolognese *homemade with beef, veal and pork, Parmesan* 30
- Linguine Vongole *Cape Cod "gem" clams, white wine, garlic, Calabrian chili, lemon, parsley* 36
- Gnocchi *roasted asparagus, peas, shallot, garlic, pine nut, pesto, whipped ricotta* 27
- Bucatini *shrimp, pancetta, roasted cherry tomato, pecorino, lemon zest* 35

S E C O N D I

- Roasted Organic Chicken *roasted cipollini, fondant potatoes, chicken demi-glace* 32
- Bone-In Pork Milanese *Beeler pork, blood orange mostarda, marinated mushroom, shaved fennel, baby arugula, Parmesan* 30
- Pan Roasted Salmon *Loch Duart farm raised salmon, rice and orzo pilaf, roasted cauliflower, lemon white wine caper* 36
- *Monteverdi Burger *gem lettuce, red onion tomato jam, brioche, Fontina, French fries* 24
- Truffle Polenta *roasted mushrooms, baby carrot, fava beans, pearl onions, cauliflower, fennel, Parmesan* 26
- Grilled Bistecca *roasted garlic, roasted mushroom, polenta "fries", rosemary demi-glace*
12oz USDA Prime New York Strip 55
8oz USDA Prime Bavette Steak 38
- Grilled Whole Branzino *Salmoriglio, lemon, fennel* 48

C O N T O R N O

Creamy Polenta	9	Fondant Potato	9
Orzo & Rice Pilaf	7	Roasted Baby Carrots	8
Grilled Broccoli Rabe	6	Roasted Cauliflower	7
Parmesan Garlic French Fries		12	

Private dining available, please inquire with your server

www.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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