

CICCHETTI

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

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

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

ANTIPASTI

*Local Oysters on the ½ Shell *six oysters, fresh horseradish, lemon, cocktail sauce, citrus mignonette* MKT

*Tuna Crudo *cucumber salsa, red onion coriander, blood orange, orange, romesco* 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

INSALATA

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* 14

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

PASTA

- Rigatoni Bolognese *homemade with beef, veal and pork, Parmesan* 30
- Linguine Vongole *Cape Cod "gem" clams, white wine, garlic, chili flakes, 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

SECONDI

- Roasted Organic Chicken *roasted cipollini, confit fingerling potato, chicken demi-glace* 32
- Bone-In Pork Milanese *Beeler pork, blood orange mostarda, marinated mushroom, shaved fennel, baby arugula, Parmesan* 30
- Pan Roasted Salmon *favetta, corn succotash, fava bean, red bell pepper, fennel* 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
- NY Strip *12 oz USDA prime, garlic basil pistou, roasted baby vegetables, aged balsamic demi-glace, crispy shallot* 55
- Grilled Whole Branzino *salmoriglio, lemon, fennel* 48

CONTORNO

Creamy Polenta	9	Confit Fingerling Potato	9
Sweet Corn Succotash	7	Roasted Baby Carrots	8
Grilled Broccoli Rabe	6	Roasted Cauliflower	7
Parmesan Garlic French Fries		12	

DESSERT

- Affogato *chocolate dipped biscotti, vanilla gelato, espresso, Grand Marnier, 21+ to order* 20
- Chocolate Tenerina *cinnamon whipped cream, chocolate sauce* 14
- Zeppole *chocolate whipped cream, crème anglaise* 15
- Tiramisu *classic recipe* 13
- Gelato *choice of vanilla, chocolate, strawberry with whipped cream + chocolate sauce* 6
- Sorbetto *choice of raspberry, lemon, mango with seasonal berries + local honey* 6