

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

C R U D O

- Fennel Rubbed Hamachi\* *preserved lemon, mustard oil, shaved fennel, birds eye chili* 18  
Tuna Crudo\* *oven-dried tomato aioli, mediterranean olives, lemon* 17  
Local Oysters\* *six prepared oysters with calabrian chile agro-dolce* 22

P I C C O L O P I A T T I

- Warm Marinated Olives *orange zest, garlic, cumin* 8  
House Rosemary Focaccia *white bean dip, peperonata, calabrian chile goat cheese* 12  
Whipped Ricotta *current and date salad, pistachio, silan honey, grilled focaccia* 15  
Burrata *wine poached pears, candied hazelnuts, prosciutto de parma, aged balsamic* 19  
Roasted Beets *honey cumin labneh, toasted pistachio, watercress* 18  
Clams Casino *focaccia breadcrumbs, calabrian chile, salsa verde, fresh herbs* 21  
Salt Cod Fritters *preserved lemon aioli, house pickles* 19  
Crispy Calamari *fennel, cherry peppers, sliced lemon, spicy remoulade* 18  
Prime Beef Meatballs *pomodoro, parmesan, crispy basil* 16  
Monteverdi Caesar *little gem lettuce, house caesar dressing, white anchovy, parmesan* 17

F L A T B R E A D S

- Margherita *mozzarella di bufala, blistered tomatoes, basil* 17  
Sausage & Ricotta *sweet italian sausage, rapini, tomato, cherry peppers* 19  
Mushroom *local mushrooms, roasted garlic, taleggio, aged balsamic* 20  
Pepperoni *fresh mozzarella, blistered tomatoes, organic pepperoni* 19  
Fall Harvest *delicata squash, granny smith apple, crispy pancetta, brie* 19

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

- Wild Boar Bolognese *homemade with fresh rigatoni, braised wild boar, beef, and veal* 28
- Lobster Scoglio *squid ink tagliatelle, maine lobster, roasted red peppers, brown butter almonds* 36
- Sweet Potato Gnocchi *delicata squash, brussels sprouts, pancetta, pecorino* 25
- Pappardelle *roasted local mushrooms, melted leeks, white wine-miso cream* 26

S E C O N D I

- Roasted Organic Chicken *charred cipollini, confit fingerling potatoes, pan jus* 28
- Truffle Polenta *wild mushroom, roman beans, cauliflower, pearl onion, carrots, fennel, parmesan* 26
- Pan Roasted Halibut *brussels sprouts and apple, celery root puree, crispy pancetta* 32
- La Bistecca\* *prime delmonico, potato pave, roasted mushrooms, rosemary demi-glace* 50

C O N T O R N O

- |                                  |                           |
|----------------------------------|---------------------------|
| Creamy Polenta 8                 | Roasted Wild Mushrooms 12 |
| Parmesan Garlic Fries 12         | Roasted Cauliflower 8     |
| Brussels Sprouts and Pancetta 10 | Grilled Broccoli Rabe 10  |

**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 [Katherine@Monteverdirestaurant.com](mailto:Katherine@Monteverdirestaurant.com)

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