

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

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

Burrata *prosciutto di parma, crispy shallots, aged balsamic, focaccia crostini* 24

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

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

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

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

Prime Beef Meatballs *pomodoro, parmesan, basil* 18

Mussels alla Romana *spiced red pepper, cherry tomato, leeks, garlic, white wine* 22

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

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

F L A T B R E A D S

Margherita *fresh mozzarella, tomato, basil* 17

Verdura *pomodoro, fresh mozzarella, delicata squash, broccolini, cherry tomato, onion* 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 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.

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

P A S T A

Rigatoni Bolognese *homemade with beef, pork, and veal* 32

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

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

Gnocchi Verde *basil pesto, kale, asparagus, tomato, pecorino, pine nuts* 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 *truffle risotto, grilled asparagus, basil pesto* 38

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

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

Filet Mignon *8oz. prime, grilled asparagus, mashed potato, 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

Confit Fingerlings 8

Grilled Carrots 8

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.