

MONTE VERDI

CAMBRIDGE

ANTIPASTI

Whipped Ricotta date honey, pistachio, mint, grilled focaccia 15
Monteverdi Caesar little gem lettuce, white anchovy, parmesan 17
Burrata wine poached pears, prosciutto de parma, aged balsamic 20
Caprese mozzarella di buffala, local tomato, basil pesto 21
Roasted Beets spiced labneh, honey, pistachio, watercress 18
Truffle Arancini truffle aioli 18
Crispy Calamari rhode island style, hot cherry peppers, lemon aioli 18
Prime Beef Meatballs pomodoro, parmesan, basil 17
Grilled Octopus pesto yogurt, roasted potato, watercress, olive tapenade 23

F L A T B R E A D S

Margherita fresh mozzarella, tomato, basil 17

Pepperoni fresh mozzarella, organic pepperoni, tomato 19

Norcina mozzarella di bufala, tomato, sausage, mushrooms 22

PASTA

Rigatoni Bolognese homemade with beef, pork, and veal 30

Spaghetti Scampi shrimp, white wine, shallots, garlic, cherry tomato, basil 34

Orecchiette crumbled sausage, broccoli rabe, prosecco, chili flake, pecorino 23

Gnocchi Verde kale-basil pesto, roasted cherry tomato, burrata, pine nuts 27

Pappardelle herb-roasted local mushrooms, leeks, white wine-miso sauce 26

Black Truffle Ravioli brown butter, truffle, shallot 33

SECONDI

Roasted Organic Chicken charred cipollini, broccolini, confit fingerlings 32

Grilled Salmon Piccata lemon & capers, grilled asparagus, whipped potato 33

Vegetable Polenta seasonal vegetables, parmesan 28

Filet Mignon 80z. prime, roasted carrots, mashed potato, mushroom demi-glace, watercress 58

CONTORNO

Creamy Polenta 8

Roasted Local Mushrooms 12

Truffle Parmesan Fries 14

Asparagus 10

Broccolini 8

Roasted Baby Carrots 8

BOOK YOUR NEXT PRIVATE EVENT AT

MONTEVERDI

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