

Proud Member of the Common Man Family of Restaurants



Exit 24 or 25 off I-93, on Route 3 between Plymouth and Ashland . 536-4536, theCman.com

Antipasti

Farmhouse Bread (Spiedini di Mozzarella)

Fresh mozzarella stuffed Italian bread with salsa capperi or marinara. 5.99

Fresh Mussels (Cozze)

Steamed in spicy marinara sauce or garlic butter and white wine. 7.99

Fried Ravioli (Ravioli Fritti)

Breaded cheese ravioli, deep-fried and served with marinara. 5.99

Artichokes Pomodoro (Carciofi Pomodoro)

Sautéed artichoke hearts, sundried tomatoes, olive oil, garlic, and fresh basil over crostinis. 5.99

Fried Calamari (Calamari Fritti) A house favorite!

Squid lightly fried and served with aioli and marinara. 7.99

Portabella Bruschetta

Sliced portabella, tomato and mozzarella served over crostinis. 5.99

Farmhouse Dip (Agriturismo dip)

Spinach, tomato, artichoke hearts and garlic with cream cheese. Served with farmhouse crostinis. 5.99

Insalata

Wild Mushroom (Funghi Selvatici) Crispy fried wild mushrooms, goat cheese, mesclun greens, cranberry apricot dressing. 5.99

Caesar (Cesare) Crisp romaine lettuce tossed with croutons and our creamy, Parmesan and garlic Caesar dressing. Anchovies? Your choice! 5.99

House (Casa) Served with our homemade Italian vinaigrette or Gorgonzola cheese dressing. 4.99

Verde Seasonal baby greens, Gorgonzola, toasted hazelnuts, balsamic vinaigrette. 4.99

Add to Any Salad...

Calamari or Grilled Chicken add 4. • Salmon or Shrimp add 5.

Proudly serving rice pasta on request.

LAGO Lovers!

from our sister restaurant in Meredith, NH

Ravioli A great starter! Butternut squash ravioli, sweet cream, toasted hazelnuts. 6.99

Fettuccini with Meat Sauce (Ragu alla Bolognese) Northern Italian meat sauce, ground veal, pork, beef, fettuccini pasta. 15.99

Spaghetti Carbonara (Spaghetti alla Carbonara) Pancetta, cream, egg yolk, peas, parmesan. 13.99

Pasta

 Suggested Wines

Shrimp and Scallop Puttanesca

(Capasante e Gamberoni alla Puttanesca) Pan-seared shrimp and scallops with olive oil, garlic, tomatoes, capers, anchovies and kalamata olives - served over spaghetti. 14.99  Chardonnay

Chicken Cacciatore (Pollo Cacciatore) Sautéed chicken, peppers, onions and mushrooms tossed with marinara white wine sauce and served over spaghetti. 10.99  Pinot Grigio

Chicken and Broccoli (Pollo con Broccoli) Sautéed chicken simmered in white clam sauce with broccoli, topped with shredded Parmesan over penne pasta. 10.99  Sauvignon Blanc

Vegetable Lasagna (Lasagna Principessa)

Portabella, spinach, roasted red peppers and marinara over Alfredo sauce. 9.99  Montepulciano

Meat Lasagna (Lasagna di Manzo)

Our hearty lasagna with seasoned beef, three cheeses and marinara. 10.99  Cabernet Sauvignon

Spinach and Chicken Lasagna (Lasagna di Pollo Florentine)

Chicken, spinach, and mozzarella layered with marinara. 10.99  Cabernet Sauvignon

Penne Rosa Small, tube shaped pasta tossed with a creamy tomato sauce. 8.99 With Chicken or Italian Sausage add 3.  Merlot

Primavera Pomodoro Sun-dried tomatoes, artichoke hearts, vegetables, kalamata olives, sautéed in white wine, garlic, olive oil and basil pesto over penne pasta. 9.99 With Chicken add 4.  Pinot Grigio

Linguini in White Clam Sauce

(Vongole Bianche) Diane's Favorite! 12.99  Chardonnay

Spaghetti and Meatballs

(Spaghetti con Polpetta) 9.99  Chianti

Spaghetti Marinara


(Spaghetti con Salsa alla Marinara) 7.99  Merlot

Linguini with Italian Sausage

(Linguini alla Italiana con salsa alla Marinara) 9.99  Chianti

Help yourself to our bread table! Try our infused olive oil for dipping!

Farmhouse Favorites

Farmhouse Scampi (Scampi del Gambero) Pan-seared shrimp in white wine, butter and garlic with Roma tomatoes, scallions and fresh herbs over linguini. 14.99  Chardonnay


Stuffed Veal (Vitello Ripieno) Tender, milk-fed veal medallions, stuffed with pancetta, Gorgonzola cheese, and roasted red peppers, baked and drizzled with a Gorgonzola sauce - served with potato and vegetable. 16.99  Pinot Noir

Veal Marsala (Vitello con Marsala) Lightly floured veal medallions pan-seared with Marsala wine, mushrooms and demi glace and served with house mashed potatoes. 14.99  Shiraz

Chicken Piccata (Pollo Piccata) Breaded chicken sautéed with lemon, white wine and capers over spaghetti. 14.99  Chardonnay

Potato-Crusted Haddock (Egelfino con Patate Crostat) Fresh haddock crusted with garlic mashed potatoes, oven-roasted, and served with a fresh vegetable. 13.99  Chardonnay

Grilled Salmon (Salmone alla Griglia) Fresh grilled Atlantic salmon with a caper butter. 14.99  Sauvignon Blanc

Cioppino Shrimp, scallops, chopped sea clams, little neck clams and mussels simmered in a mildly spicy stock with stewed tomatoes, celery and onions with a side of linguini marinara. 15.99  Pinot Grigio

Grilled Farmhouse Steak (Bistecca) Char-grilled flat iron steak, topped with a bacon Gorgonzola butter. 17.99 With Shrimp Scampi add 3.99  Cabernet Sauvignon

Brick Oven Pizza – fresh from our wood-fired, brick pizza oven!  Chianti or Montepulciano

Meat Lovers Mild sausage, pepperoni, meatballs, 3 cheeses, and marinara sauce. 11.99

Capperi Pizza Diced tomatoes, anchovies, kalamata olives, capers, garlic fresh mozzarella and shredded Parmesan. 8.99

Pesto Pesto, basil, fresh tomatoes, mozzarella and Parmesan cheeses. 10.99

Margherita Diced tomatoes, fresh mozzarella, basil, garlic and olive oil. 9.99

Cheese (Formaggio) 8.99 Add toppings for \$1 each. Add Toppings: tomatoes, kalamata olives, sausage, pancetta, bacon pepperoni, onions, bell peppers, mushrooms, artichoke hearts, broccoli

Parmigiana

Breaded, lightly fried, baked with marinara sauce, mozzarella, provolone and Parmesan cheeses, and served over linguini.

Veal Parmigiana (Vitello) 14.99  Montepulciano

Chicken Parmigiana (Pollo) 11.99  Chianti

Eggplant Parmigiana (Melanzana) 9.99  Merlot

Alfredos

Farmhouse Alfredo (Alfredo Agriturismo) Spinach and egg fettuccini tossed in a creamy garlic, and Parmesan cheese sauce. 8.99 With Chicken or Broccoli add 3.  Merlot / Chardonnay

Loyster Alfredo (Arragosta Alfredo)
Maine lobster, Alfredo, spinach and egg fettuccini. 19.99  Chardonnay

Shrimp and Scallop Alfredo (Gamberetto e Capesante Alfredo) Our Farmhouse Alfredo with pan-seared shrimp and scallops. 14.99  Chardonnay

Straw and Hay (Paglia e Fieno) Narrow ribbons of spinach and egg fettuccini with julienne pancetta, Parmesan, peas and our creamy Alfredo sauce. 11.99  Shiraz

Enjoy one of our Sides – 3. each

Meatballs, Italian Sausage, Alfredo Sauce,
Fresh Vegetable, Hot Italian Sausage

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

Just for Kids

(For kids under 12 only please) all meals \$5.99

*Spaghetti and Marinara choose to have it with... Meatballs, Chicken or Sausage
Cheese Raviolis in Marinara Sauce
Chicken Tenders with mashed potatoes*

Fine Print

Dinner Nightly 5 - 9, Saturdays 4:30 - 9

Plastic We accept Mastercard, Visa, Discover, American Express or any other previously negotiated form of exchange.

*Crowd Control We discourage separate checks to provide you with better service
For groups of 8 or more. we reserve the right to add a 18% gratuity.*

Oh Yes! The State of N.H. has enjoined us to hold 9% from you, for them. What can we say?

Air Control The Italian Farmhouse is happy to provide a smoke-free environment for all of our patrons.

Wines Please see our wine list for a selection of classic Italian red and white wines offered by the glass or bottle.

C-Man Wine and Ale Try our Common Man Wines from California and our Common Man Ale offered on tap!

*The Greenhouse The greenhouse, located in our backyard, is a unique facility available for your special event!
Catering by Foster's Boiler Room. Reservations and information at 238-2888*

Directions, menus, gift cards and career opportunities at theCman.com

*Eat More Fries! We recycle our fry oil for our vehicles and furnaces! More information at theCman.com
Look for our Bio-Van on I-93! We help stranded motorists with gas, water, jump starts and rides.*

***WE TAKE YOUR SAFETY SERIOUSLY!** All of our Chefs and Management are "Serve Safe"
certified by the National Restaurant Association. We use latex-free gloves in food preparation.*

This menu is printed on recycled paper using environmentally responsible methods.

When available, we select our fresh vegetables from the Owen's Farm in Ashland.

*Our Cafe Monte Alto coffee is roasted for us daily in Plymouth, NH. It is 100% Fair Trade and comes
from family-owned farms in Peru. A portion of the proceeds from the sale of this coffee go directly to
Cooperu, Inc., an organization helping the many needy in Peru. To find out more, please go to montealto.com.*

Join us for Sunday Brunch at Lakehouse, or the Common Man Concord, Windham, Merrimack and Claremont.

Proudly Serving... 