



antipasti

Fried Calamari (Calamari Fritti)

A house favorite! Squid, fennel and lemon lightly-dusted with our seasoned flour and fried crisp. Served with roasted garlic aioli. 12.99

Roast Garlic Parmesan Arancini (Arancini)

House-made risotto balls, crispy fried and served with our marinara. 8.99

Fresh Mussels (Cozze Fresche)

Steamed with white wine, garlic, pancetta, arugula and Gorgonzola. 11.99

Fried Ravioli (Ravioli Fritti)

Breaded cheese ravioli, crispy fried and served with marinara. 8.99

Tuscan Chicken Wings (Ali di Pollo Toscana)

Marinated with fresh herbs and wood-oven roasted, fried crisp and topped with Parmesan. 11.99

Peach Bruschetta (Bruschetta alle Pesche)

Fresh burrata cheese and dressed arugula finished with basil balsamic marinated tomatoes and peaches. Served with fresh basil, balsamic reduction and herb crostini. 11.99

WOOD-FIRED PIZZA

Perfect for a shared appetizer! We offer gluten-free pizza crust — Add 1.00

Pesto Chicken (Pizza Pesto y Pollo)

Basil pesto, roasted tomatoes, caramelized onions and grilled chicken. 13.99

Carne Bianco (Bianco)

Pepperoni, Italian sausage and pancetta in our Farmhouse Alfredo sauce, with fontina cheese and fresh basil. 15.99

Margherita (Pizza Margherita)

Sliced tomatoes, fresh mozzarella, basil, garlic and olive oil. 12.99

Ricotta Rustica

Herbed ricotta, spinach, artichoke, kalamata olives, roasted tomatoes and Parmesan. 13.99

Build Your Own Pizza! (Edificare Pizza)

Start with a cheese pizza and marinara sauce. 9.99 • Add Veggies Sliced tomatoes, kalamata olives, onions, pepperoncini, mushrooms, artichoke hearts or broccoli. 1. each • Add Meat Sausage, pepperoni, meatball, pancetta or prosciutto. 2. each

insalata

Caesar Salad (Insalata Cesare)

Crisp romaine lettuce tossed with our house-made croutons and our creamy Parmesan garlic dressing. Anchovies? Just ask! 8.49

House Salad (Insalata di Casa)

Served with our Parmesan vinaigrette or Gorgonzola cheese dressing. 8.49

Uncommon Salad (Insalata Raro)

Seasonal greens tossed with our balsamic vinaigrette and topped with Gorgonzola and candied nuts. 8.49

Add to any salad... Grilled Chicken 5.99 • Calamari 6.99 • Shrimp 8.99 • Salmon* 9.99 • Steak Tips* 9.99

CLASSICS

Lasagna Bolognese (Lasagna di Bolognese)

Hearty lasagna with our signature Bolognese sauce, three cheeses and marinara. 18.99

Parmesan (Parmigiana)

Breaded, lightly fried and baked with marinara sauce, mozzarella, provolone and Parmesan. Served over linguine.

Choose... Veal 21.99 • Chicken 17.99 • Eggplant 16.49

Spaghetti & Meatballs (Spaghetti con Polpette)

Homemade meatballs and marinara sauce tossed with spaghetti. 15.99

Linguine in White Clam Sauce (Vongole Bianche)

Littleneck clams simmered in our white clam sauce and served over linguine. 17.99

Traditional Cheese Ravioli (Ravioli Formaggio)

Ravioli filled with four cheeses and served with our house marinara. 15.49

FARMHOUSE FAVORITES

Farmhouse Steak Tips (Suggerimenti Agriturismo Bistecca)*

Char-grilled bourbon steak tips topped with Tuscan gravy and served with homemade mashed potatoes and today's fresh vegetable. 21.99

NY Strip (Bistecca)*

Char-grilled 12 oz. strip steak topped with Tuscan butter and served with mashed potatoes and today's fresh vegetable. 28.99

Haddock (Eglefino)

Fresh haddock baked in a white wine butter sauce and topped with shrimp and scallop-studded cracker crumbs. Served with homemade mashed potatoes and today's fresh vegetable. 20.99

Atlantic Salmon (Salmon di Finocchio)*

Pan-seared salmon finished with tomato Florentine crème. Served over linguine. 21.99

Farmhouse Scampi (Scampi del Gamberi)

Pan-seared shrimp and roasted tomatoes sautéed with white wine, butter, garlic and fresh herbs over linguine. 21.49

Chicken Milanese (Pollo alla Milanese)

Breaded and lightly-fried chicken breast topped with basil balsamic marinated tomatoes and peaches. Served over lemon thyme-dressed arugula with Gorgonzola and finished with balsamic reduction. 18.49

Tuscan Beef Pie (Beef Pie Toscano)

Choice beef, slow-braised with aromatic vegetables and herbs in a rich Chianti wine gravy. Topped with homemade mashed potatoes and baked golden. 19.99

Chicken Piccata (Pollo Piccata)

Lightly-floured chicken breast sautéed with mushrooms, lemon, capers and white wine over spaghetti. 18.49

Cioppino (Cioppino)

Shrimp, scallops, littleneck clams and mussels simmered in a mildly-spicy stock with stewed tomatoes, celery and onions. Served over linguine with garlic toast for dipping. 27.99

PASTI

Fresh Pappardelle Bolognese (Pasta Fresca del Bolognese)

Fresh pappardelle pasta tossed in our signature slow-cooked Bolognese sauce. 18.99

Farmhouse Alfredo (Alfredo Agriturismo)

Sautéed chicken and broccoli tossed with penne pasta and Farmhouse Alfredo sauce. 18.49

Wild Mushroom Ravioli (Ravioli ai Funghi Selvatici)

Wild mushroom-filled ravioli, sliced mushrooms, and oven-dried tomatoes served with a Marsala pan sauce. 17.99

Scallop & Shrimp Puttanesca (Capesante e Gamberi alla Puttanesca)

Pan-seared scallops and shrimp with our classic puttanesca sauce over spaghetti. 24.99

Sicilian Sausage Spaghetti (Sicilian Salsiccia Spaghetti)

Our hand-crafted Italian sausage tossed with spaghetti, extra-virgin olive oil, spicy crushed red pepper, tomatoes, garlic and anchovies. Topped with crisp bread crumbs and Parmesan. 17.99

Penne Rosa (Penne Rosa)

Penne pasta tossed with crème rosa and your choice of sautéed chicken OR Italian sausage. Like it spicy? Just ask! 17.49
Penne Rosa. 13.99

Shrimp & Scallop Pesto Alfredo (Gamberi e Capesante Pesto Alfredo)

Pan-seared shrimp and scallops, spinach, roasted tomatoes and caramelized onions tossed with penne pasta and our Pesto Alfredo sauce. 24.99

Vegetable Primavera (Vegetariano Primavera)

Zucchini noodles tossed with roasted tomatoes, artichokes, olives, broccoli, mushrooms, olive oil, garlic and fresh basil. Vegan friendly! 14.49

Add... Grilled Chicken 5.99 • Shrimp 8.99 • Salmon* 9.99 • Steak Tips* 9.99

SIDES

Meatball 3.99 • **Today's Fresh Vegetable** 4.99 • **Broccoli Arrabbiata** Spicy sautéed broccoli. 4.99



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