



antipasti

Fried Calamari (*Calamari Fritti*)
House Favorite! Squid and zucchini lightly-dusted with our seasoned flour and fried crisp. Tossed with sweetie drop peppers and served with lemon basil aioli and marinara. **13.99**

Carbonara Arancini (*Arancini*)
House-made Parmesan and pea risotto balls, crispy fried and served over marinara. Finished with house Alfredo and topped with a prosciutto crisp. **10.99**

Fresh Mussels (*Cozze Fresche*)
Steamed with white wine, garlic, pancetta, arugula, and Gorgonzola. **13.99**

Fried Ravioli (*Ravioli Fritti*)
Breaded cheese ravioli, crispy fried and served with marinara. **9.99**

Tuscan Chicken Wings (*Ali di Pollo Toscana*)
Marinated with fresh herbs, wood oven-roasted and fried crisp. Your choice of wings tossed in our herb butter and topped with Parmesan OR tossed in our cherry pepper jam and finished with orange zest and crushed pistachios. **13.49**

Strawberry Bruschetta (*Bruschetta di Fragole*)
Fresh burrata cheese and dressed arugula finished with summer strawberry bruschetta. Served with fresh basil, balsamic reduction, and herb crostini. **12.99**

Lobster Garlic Knots
House pizza dough tied in knots, wood-fire roasted, smothered in herb garlic butter, and stuffed with Maine lobster meat and creamed leeks. Served over hollandaise. **13.99**

WOOD-FIRED PIZZA

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**

Nona's Rustica
Roasted ricotta-stuffed Italian hot peppers, mozzarella, and Parmesan. Finished with cherry pepper jam and fresh lemon-dressed arugula. **15.99**

Build Your Own Pizza! (*Edificare Pizza*)
Start with a cheese pizza and marinara sauce. **10.99**

Add Veggies — 1.49 each
Sliced Tomatoes | Kalamata Olives | Onions | Pepperoncini
Mushrooms | Artichoke Hearts | Broccoli

Add Meat — 2.49 each
Sausage | Pepperoni | Meatball | Pancetta | Prosciutto

Gluten-free pasta is available on request.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical condi-

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**

Strawberry Spinach Salad (*Insalata di spinaci e fragole*)
Baby spinach and red onion tossed in balsamic poppy seed dressing, topped with spiced walnuts, feta, and fresh strawberries. **9.49**

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 6. | Calamari 8. | Shrimp 10.
Salmon* 9. | Steak Tips* 11.

CLASSICS

Lasagna Bolognese (*Lasagna di Bolognese*)
Hearty lasagna with our signature Bolognese sauce, three cheeses, and marinara. **20.49**

Parmesan (*Parmigiana*)
Breaded, lightly fried, and baked with marinara sauce, mozzarella, provolone, and Parmesan. Served over linguine.
Choose — Veal 22.99 | Chicken 19.99 | Eggplant 17.49

Spaghetti & Meatballs (*Spaghetti con Polpetta*)
Homemade meatballs and marinara sauce tossed with spaghetti. **16.99**

Linguine in White Clam Sauce (*Vongole Bianche*)
Littleneck clams simmered in our white clam sauce and served over linguine. **19.99**

Traditional Cheese Ravioli (*Ravioli Formaggio*)
Ravioli filled with four cheeses and served with our house marinara. **16.49**

Each day, our chefs create dishes using the freshest seasonal ingredients.
Your server will happily share today's specials.

FOOD ALLERGIES

Please inform your server of any food allergies you or anyone in your party may have.
We want to protect your health and make sure you enjoy your meal.

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Happy with your dining experience? Please tell others! If not, tell us!
Fill out a comment card or e-mail us at info@theCman.com.



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. 24.99

NY Strip* (Bistecca) 12 oz. char-grilled strip steak topped with sun-dried tomato butter. Served with roasted ricotta-stuffed Italian hot pepper, mashed potatoes, and today's fresh vegetable. 31.99

Haddock (Eglefino) Fresh haddock baked in a white wine butter sauce and topped with shrimp, scallop, and lobster-studded sherry cracker crumbs. Served with homemade mashed potatoes and today's fresh vegetable. 23.99

Atlantic Salmon* (Salmone di Finocchio) Pan-seared salmon, pesto-crust and topped with heirloom tomato bruschetta. Served with mashed potatoes and fresh vegetables. 23.99

Farmhouse Scampi (Scampi del Gamberi) Pan-seared shrimp and roasted tomatoes sautéed with white wine, butter, garlic, and fresh herbs over linguine. 22.99

Chicken Milanese (Pollo alla Milanese) Breaded and lightly-fried chicken breast topped with basil and mint marinated strawberries. Served over lemon-thyme dressed arugula with Gorgonzola and finished with balsamic reduction. 19.49

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. 21.99

Chicken Piccata (Pollo Piccata) Lightly-floured chicken breast sautéed with mushrooms, lemon, capers, and white wine over spaghetti. 19.99

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. 29.99

PASTI

Fresh Pappardelle Bolognese (Pasta Fresca del Bolognese) Fresh pappardelle pasta tossed in our signature slow-cooked Bolognese sauce. 20.49

Wild Mushroom Ravioli (Ravioli ai Funghi Selvatici) Wild mushroom-filled ravioli, sliced mushrooms, and oven-dried tomatoes served with a Marsala pan sauce. 19.49

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. 26.99

Farmhouse Alfredo (Alfredo Agriturismo) Sautéed chicken and broccoli tossed with penne pasta and Farmhouse Alfredo sauce. 19.49

Scallop & Shrimp Puttanesca (Capesante e Gamberi alla Puttanesca) Scallops and shrimp with our classic puttanesca sauce over spaghetti. 26.99

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. 18.49

Penne Rosa (Penne Rosa) Penne pasta tossed with crème rosa and your choice of sautéed chicken OR Italian sausage. Like it spicy? Just ask! 18.49 Without meat 15.49

Vegetable Primavera (Vegetariano Primavera) Zucchini noodles tossed with roasted tomatoes, artichokes, olives, broccoli, mushrooms, olive oil, garlic, and fresh basil. Vegan friendly! 15.99 Add... Grilled Chicken 6. | Shrimp 10. | Salmon* 9.

SIDES

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

DID YOU KNOW?

The Italian Farmhouse is a proud member of the Common Man Family of Restaurants, established in 1971.

Our Common Man Joe is fair trade coffee. The 100% Arabica beans are shade-grown, hand-picked and roasted for us in Plymouth, NH by Café Monte Alto.

We proudly recommend our own Common Man Ale. We also serve non-alcoholic wine and beer. Just ask!

All of our Chefs and Managers are "Serve Safe" certified by the National Restaurant Association.

We use latex-free gloves in food preparation and our fry oil does not contain trans fats.

FINE PRINT

All of our dining rooms are non-smoking.

We can accommodate you for a large party. Please let us know in advance.

Sign up for our e-mail newsletter at theCman.com and we'll let you know about our special events, wine dinners, and celebrations at all of our Common Man Family restaurants. Include your birth month and we'll send you some birthday perks!

Visit our Company Store located just across the street from the Common Man Ashland and online at shop.theCman.com. We stock your favorite Common Man gear and goodies, homemade fudge, gift baskets, and so much more!

