

PRIMI

- ANTIPASTO** — Chef's selection of artisanal charcuterie, Old World cheeses, crostini, and select accompaniments. 18.
- BURRATA** — Fresh burrata, garlic vinaigrette-dressed arugula, dueling heirloom tomatoes, balsamic reduction, and truffle salt. 17.
- STUFFED ARTICHOKE**S — Parmesan and herb-stuffed artichoke bottoms, fennel arugula salad, pistachios, and lemon zest. 16.
- MEATBALLS** — House-made beef and sausage meatballs, marinara, and ricotta mousse. 14.
- SKILLET MUSSELS** — PEI mussels steamed with garlic, spinach, teardrop tomatoes, horseradish, and spicy Italian sausage. Served with grilled ciabatta wedges. 16.
- CALAMARI** — Crispy calamari, artichoke hearts, cherry peppers, olives, and lemon basil aioli. 16.
- PARMIGIANA SPRING ROLLS** — Hand-rolled egg rolls filled with house panko-crusted chicken breast, marinara, and fresh mozzarella. 14.
- TUNA TARTARE**^o — Ahi tuna, avocado mousse, chili oil, sesame-balsamic reduction, pasta crisps, and spicy aioli. 18.
- HOUSE-MADE PRETZELS** — Garlic and rosemary-infused pretzels and provolone fondue. 13.

FLATBREADS

- MARGHERITA FLAT** — Oven-roasted tomatoes, fresh mozzarella, EVOO, and basil. 15.
- SCARPARELLO** — Roasted chicken, onions, peppers, and sweet sausage with roasted garlic, poultry pomodoro, and Parmesan. 17.
- SHRIMP SCAMPI** — Colossal shrimp, garlic, marinated tomatoes, spinach, Gruyère, and basil. 20.
- CALZONE** — Spicy Italian sausage, roasted peppers and onions, whipped ricotta, and mozzarella baked in a golden crust. Served on house marinara and finished with lemon oil-dressed arugula and prosciutto. 17.

INSALATA

- ARUGULA** — Arugula, field greens, balsamic vinaigrette, Gorgonzola, and candied pecans. 11.
- CAESAR** — Romaine, traditional dressing, focaccia croutons, Parmesan, and anchovies. 11.
- SICILIAN** — Romaine heart, dueling heirloom tomatoes, mixed olives, marinated artichokes, prosciutto, Parmesan, herb crostini, and garlic vinaigrette. 13.

MAKE IT A MEAL Chicken 7. | Salmon^o 11. | Shrimp 11.

PASTI

- ORECCHIETTE SAUSAGE BROCCOLINI** — Italian sausage, orecchiette, garlic broccolini, chiles, lemon, butter, and Parmesan cheese. 24.
- BOLOGNESE** — Northern Italian meat sauce tossed with fresh pappardelle. 25.
- ALFREDO** — Penne and Parmesan cream sauce. 19. With chicken. 25. With shrimp. 28.
- LASAGNA** — Pasta sheets layered with herb ricotta, mozzarella, marinara, and Parmesan cream. 23.
- LOBSTER RAVIOLI** — Fresh lobster-filled ravioli, asparagus, red pepper cream, and lobster. 37.

SECONDI

- NY STRIP**^o — Grilled sirloin, pan jus, and herbed vinaigrette served with a Parmesan and herb-stuffed artichoke. 39.
- SHORT RIBS** — Balsamic and tomato-braised short ribs with herbed Parmesan mashed potatoes. 35.
- VEAL MILANESE** — Pan-fried, bone-in cutlet with lemon-dressed arugula. Served with heirloom tomatoes, prosciutto, artichokes, and kalamata olives. Finished with truffle salt and Asiago. 35.
- SCALLOPS** — Pan-seared with butternut caponata, maple sweet potato purée, and apple fennel slaw. 37.
- OVEN-ROASTED SNAPPER** — Served with summer vegetable ragout, cavatelli, lemon-dressed arugula and olive salad, and balsamic reduction. 36.
- SALMON**^o — Mango and chili-glazed oven-roasted salmon, curried couscous, avocado yogurt drizzle, and wasabi pea dust. 30.
- PICCATA** — Chicken breast, garlic, capers, fresh lemon, butter, and linguine served with sautéed carrots and green beans. 25.
- MARSALA** — Prosciutto-wrapped chicken breast with Marsala, mushrooms, cipollini onions, and mascarpone. Served on a bed of herbed whipped potatoes. 27.
- PARMESAN** — Pan-fried chicken breast, marinara, mozzarella, and Parmesan over linguine. 25.
- EGGPLANT** — Pan-fried roasted vegetables with mozzarella, tomato sauce, and turned zucchini “pasta.” 23.
- SEAFOOD RISOTTO** — Saffron and Parmesan arborio rice, pan-seared shrimp, scallops, and lobster with a zesty tomato butter sauce. 43.

Gluten-free pasta available on request.

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.

^oConsuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

FINE PRINT

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We reserve the right to add a gratuity to parties of six or more.

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All of our dining rooms are non-smoking.

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.

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New Hampshire's Common Man Family



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