



antipasti

Fried Calamari (*Calamari Fritti*)
House Favorite! Calamari and pepperoncini lightly dusted with our seasoned flour and fried crisp. Served with lemon basil aioli. 16.

Arancinì (*Arancinì*)
House-made Parmesan risotto balls fried crisp and served with our marinara. 12.

Fresh Mussels (*Cozze Fresche*)
Steamed with white wine, garlic, pancetta, arugula, and Gorgonzola. 17.

Fried Ravioli (*Ravioli Fritti*)
Breaded cheese ravioli, crispy fried and served with marinara. 10.

Tuscan Chicken Wings (*Ali di Pollo Toscana*)
Crispy jumbo wings tossed in your choice of honey garlic Buffalo with Gorgonzola, NH maple cayenne glaze with fresh chives, or a zesty Parmesan herb dust. 15.

Bruschetta (*Bruschetta Classica*)
Fresh burrata, arugula, classic tomato bruschetta, fresh basil, and balsamic glaze. 14.

WOOD-FIRED PIZZA

Pesto Chicken (*Pizza Pesto y Pollo*)
Basil pesto, sun-dried tomatoes, caramelized onions, and grilled chicken. 16.

Mediterranean Pizza (*Pizza Mediterranea*)
Signature marinara, kalamata olives, artichokes, roasted red peppers, and feta. 16.

Margherita (*Pizza Margherita*)
Sliced tomatoes, fresh mozzarella, basil, garlic, and olive oil. 15.

Build Your Own Pizza! (*Edificare Pizza*)
Start with a cheese pizza and marinara sauce. 13.

Add Veggies — 2. each
Sliced Tomatoes | Kalamata Olives | Onions | Pepperoncini
Mushrooms | Artichoke Hearts | Broccoli

Add Meat — 3. each
Sausage | Pepperoni | Meatball | Pancetta | Prosciutto

insalata

Caesar Salad (*Insalata Cesare*)
Crisp romaine lettuce tossed with our house-made croutons and our creamy Parmesan garlic dressing. Anchovies? Just ask! 12.

House Salad (*Insalata di Casa*)
Served with our Parmesan vinaigrette or Gorgonzola cheese dressing. 12.

Uncommon Salad (*Insalata Raro*)
Seasonal greens tossed with our balsamic vinaigrette and topped with Gorgonzola and candied nuts. 12.

Add to any salad...
Grilled Chicken 8. | Calamari 10. | Shrimp 10.
Salmon* 12. | Steak Tips* 14.

CLASSICS

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

Veal Parmesan (*Vitello Parmigiano*) 27.

Chicken Parmesan (*Pollo Parmigiano*) 23.

Eggplant Parmesan (*Melanzana Parmigiano*) 22.

Spaghetti & Meatballs (*Spaghetti con Polpetta*)
Homemade meatballs and marinara sauce tossed with spaghetti. 21.

Linguine in White Clam Sauce (*Vongole Bianche*)
Littleneck clams simmered in our white clam sauce and served over linguine. 24.

Traditional Cheese Ravioli (*Ravioli Formaggio*)
Ravioli filled with four cheeses and served with our house marinara. 18.

FARMHOUSE FAVORITES

Farmhouse Steak Tips* (*Suggerimenti Agriturismo Bistecca*)
Char-grilled bourbon steak tips topped with sautéed bell peppers and onions, served with homemade mashed potatoes and today's fresh vegetable. 28. **Add Shrimp Scampi +10.**

NY Strip* (*New York Bistecca*)
Char-grilled strip steak topped with sun-dried tomato butter and served with mashed potatoes and today's fresh vegetable. 36.
Add Shrimp Scampi +10.

Atlantic Salmon* (*Salmone di Finocchio*)
Pan-seared salmon, sun-dried tomato, olive, and almond tapenade, and house-made gremolata. Served with mashed potatoes and fresh vegetables. 26.

Farmhouse Scampi (*Scampi del Gamberi*)
Pan-seared shrimp and sun dried tomatoes sautéed with white wine, butter, garlic, and fresh herbs over linguine. 23.

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. 24.

Chicken Piccata (*Pollo Piccata*)
Lightly-floured chicken breast sautéed with mushrooms, lemon, capers, and white wine over spaghetti. 23.

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. 34.

Vegetable Napoleon (*Millefoglie di Verdure*)
Roasted yellow and green squash, bell peppers, and onions layered with crispy fried eggplant, herbed ricotta, zesty tomato stock, and fresh rosemary. 16.

PASTI

(Pasta Fresca del Bolognese)

Farmhouse Alfredo (Alfredo Agriturismo)

(Capesante e Gamberi alla Puttanesca)

(*Sicilian Salsiccia Spaghetti*)

Penne Rosa (Penne Rosa)

Penne pasta tossed with crème rosa and your choice of sautéed chicken OR Italian sausage. Like it spicy? Just ask! **23.**

Without meat 16.

SIDES

Meatball — 8.

Today's Fresh Vegetable — 5.

Broccoli Arrabbiata —Spicy sautéed broccoli. 7.

Loaded Mashed Potatoes —with pancetta mozzarella. 6.

DESSERTS

Ask your server about our delicious desserts
and dessert cocktails.

TAKEOUT

Call 48 hours in advance (menu online) to order our

Family-sized Meals to Go!

If you'd like to place a take out order, please
call **603-536-4536**

or order online* at **thecman.com/italian-farmhouse**
and choose pick up or our **NEW delivery by Door Dash!**

*Please note that daily specials cannot be ordered online and gift cards, coupons, Bonus Cards, and other offers cannot be used with the online ordering system. Should you wish to use gift cards, discounts, or coupons, please call in your order.

Gluten-free pasta is 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.

FOOD TEMPERATURE

*Consuming 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

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

All of our dining rooms are non-smoking.

Outdoor seating is available in season.

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

DID YOU KNOW?
The Italian Farmhouse is a proud member of the

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 beer. Just ask!*

All of our Chefs and Managers are “ServSafe” certified by the National Restaurant Association.

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

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!

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.





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