

# The Great Impasta

Est. 1984

## — Appetizers —

<b>GF Cozzi Aglio</b> ..... 10 fresh PEI mussels steamed in a white wine roasted garlic and herb broth with arugula and crumbled gorgonzola cheese	<b>Mozzarella Fritta</b> ..... 6/10 sliced and breaded in seasoned Italian breadcrumbs fried in olive oil and served over marinara sauce
<b>Bruschetta</b> ..... 10 balsamic marinated tomatoes and four cheeses baked on basil focaccia bread	<b>GF Zuppa Pesce</b> ..... 4/6 classic fish chowder with haddock, pancetta, prosciutto, potatoes, leeks and onions
<b>Cursori di Polpetta</b> ..... 8 house made meatballs tied in seasoned dough served with a side of marinara	<b>Minestrone</b> ..... 3/5 traditional hearty italian vegetable soup with prosciutto and spinach in a robust tomato broth
<b>GF Gamberi Aglio</b> ..... 13 shrimp sautéed with tomatoes in a roasted garlic and herb olive oil white wine sauce	<b>Fragola Bruschetta</b> ..... 11 fresh strawberries and goat cheese on toasted basil focaccia bread with a balsamic glaze

## — Verdura —

<b>GF V *Verdura al Napoleon</b> ..... 17 layers of roasted eggplant, summer squash, zucchini, tomatoes, onion and red pepper served on a bed of marinara	<b>GF V Primavera Puttanesca</b> ..... 17 fresh mixed vegetables, capers, kalamata olives, tomato and roasted garlic olive oil sauce served over black rice
<b>Butternut Squash Ravioli</b> ..... 18 topped with a walnut, almond, pine nut, raisin, garlic and olive oil sauce	<b>*Melanzana Parmigiana</b> ..... 17 lightly breaded eggplant sautéed in olive oil baked with marinara and four cheeses

## — Carne —

<b>Lasagna</b> ..... 17 layered with cheeses and Bolognese sauce baked between sheets of pasta	<b>*Pollo Mediterranean</b> ..... 18 breaded chicken breast baked with prosciutto, pesto, tomatoes and cream
<b>*Saltimbocca alla Romano</b> ..... 22 veal scallopine with prosciutto, fresh sage, fontinella cheese and marsala wine	<b>Carbonara</b> ..... 18 prosciutto sautéed in a creamy alfredo sauce served over capellini pasta
<b>Bolognese</b> ..... 17 tomato meat sauce with local beef, sausage, prosciutto, carrots, red peppers and onion over linguine pasta	<b>*Mare e Monti</b> ..... 28 "surf and turf" steak medallions, Maine lobster, spinach and tomato with a garlic herb white wine sauce
<b>*Bistecca Fiorentina</b> ..... 20 tender steak medallions seared with sea salt, spices and fresh herbs, finished with lemon	<b>*Pollo Spezie</b> ..... 18 chicken breast with spices, honey, marsala wine and fresh strawberries
<b>*Pollo Tuscany</b> ..... 18 chicken breast, prosciutto, tomatoes, spinach and herbs in a creamy garlic wine sauce	<b>*Vitello Picatta</b> ..... 22 sautéed veal cutlet with capers, lemon and fresh parsley in a light white wine sauce

All entrées come with an antipasto-style salad

Upgrade to an alisa salad with gorgonzola, roasted red peppers and foriana 1.50

Upgrade to a beet and goat cheese salad topped with toasted nuts and honey balsamic dressing 1.50

Consuming raw or under cooked meats may increase your risk of foodborne illness

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## —/ Fruitti di Mare —

- Capesante Prosciutto** ..... 22  
 scallops, prosciutto, spinach, tomatoes, garlic butter and white wine served over penne
- \*Pesce Cipolla** ..... 18  
 haddock baked with caramelized onions, taleggio cheese and aglio
- Seafood Lasagna** ..... 20  
 clams, crab, shrimp, haddock, pesto, white wine and four cheeses with alfredo sauce
- GF Fruitti di Mare Risotto** ..... 22  
 shrimp and scallops sautéed with peas, tomatoes, garlic butter and white wine served over cheese risotto
- Aragosta Fettuccine** ..... 26  
 Maine lobster, peas and fresh tomatoes in a garlic butter herb cream sauce served over fettuccine pasta

- Scampi** ..... 18  
 Atlantic shrimp in a rich tomato and garlic herb sauce served over linguine pasta
- GF Gamberi Primavera** ..... 20  
 large shrimp, fresh vegetables and pesto sauce served over black rice
- \*Pesce Arancia** ..... 18  
 haddock baked with fresh basil, cranberries, pecans, white wine and orange marmalade
- Pescatore** ..... 20  
 clams, crab, shrimp, scallops, mussels, and diced tomatoes in a creamy ricotta sauce served over linguine pasta
- Mare Ricco** ..... 28  
 PEI mussels, sea scallops, and Maine lobster in a garlic butter white wine sauce with tomatoes over linguine pasta

## —/ Gluten Free —

- Gluten Free Bread** ..... 2  
 hand sliced and served with our homemade aglio olio
- Gluten Free Lasagna** ..... 17  
 rice pasta sheets, four cheeses and Bolognese sauce made with local beef
- Pizza Toscana** ..... 15  
 thin crust with marinara, prosciutto, tomato, caramelized onion, four cheese and aglio

- Primavera Pesto Marinara** ..... 18  
 fresh vegetables, marinara and pesto served over gluten free pasta
- Pizza Margarita** ..... 15  
 ten inch thin crust with fresh tomatoes, basil, four cheeses, roasted garlic and olive oil
- Penne Alfredo** ..... 17  
 brown rice penne served with a creamy pamesan sauce

## —/ Create Your Own Pasta —

PASTA CHOICES INCLUDE CAPELLINI (THIN SPAGHETTI), LINGUINE, FETTUCCINE, PENNE, WHOLE WHEAT SPAGHETTI, GLUTEN FREE PENNE AND CHEESE TORTELLINI (\$1)

- v Marinara** ..... 15  
 fresh tomato sauce with garlic and herbs  
 + add 2 meatballs or sausage \$4.00
- v Aglio oglio** ..... 15  
 roasted garlic and herb olive oil
- v Puttanesca** ..... 15  
 olives, capers, garlic, red pepper, and marinara, anchovies available upon request
- Foriana** ..... 17  
 toasted nut mixture with raisins, garlic and olive oil
- Pesto** ..... 17  
 fresh basil, pine nuts, cheeses and olive oil
- Alfredo** ..... 17  
 parmesan cream sauce  
 + vegetables \$1, chicken \$2, shrimp \$3

All entrées come with an antipasto-style salad  
 Upgrade to an alisa or beet salad 1.50

\*Entrées that include a side of pasta, risotto, or vegetable