

The Great Impasta

Est. 1984

— Appetizers —

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

— Verdura —

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

— Carne —

Lasagna 17 layered with cheeses and Bolognese sauce baked between sheets of pasta	Pollo Mediterraneo 18 breaded chicken breast baked with prosciutto, pesto, tomatoes and cream
Saltimbocca alla Romano 22 veal scallopine with prosciutto, fresh sage, fontinella cheese and marsala wine	Carbonara 18 prosciutto sautéed in a creamy alfredo sauce served over fedilini pasta
Bolognese 17 tomato meat sauce with local beef, sausage, prosciutto, carrots, red peppers and onion over linguine pasta	*Mare e Monti 28 "surf and turf" steak medallions, Maine lobster, spinach and tomato with a garlic herb white wine sauce
*Bistecca Fiorentina 20 tender steak medallions seared with sea salt, spices and fresh herbs, finished with lemon	Pollo Spezie 18 chicken breast with spices, honey, marsala wine and fresh strawberries
Pollo Tuscany 18 chicken breast, prosciutto, tomatoes, spinach and herbs in a creamy garlic wine sauce	Vitello Picatta 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 aalad 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	Scampi 18
scallops, prosciutto, spinach, tomatoes, garlic butter and white wine served over penne	Atlantic shrimp in a rich tomato and garlic herb sauce served over linguine pasta
Pesce Cipolla 18	GF Gamberi Primavera 20
haddock baked with caramelized onions, taleggio cheese and aglio	large shrimp, fresh vegetables and pesto sauce served over black rice
Seafood Lasagna 20	Pesce Arancia 18
clams, crab, shrimp, haddock, pesto, white wine and four cheeses with alfredo sauce	haddock baked with fresh basil, cranberries, pecans, white wine and orange marmalade
GF Fruitti di Mare Risotto 22	Pescatore 20
shrimp and scallops sautéed with peas, tomatoes, garlic butter and white wine served over cheese risotto	clams, crab, shrimp, scallops, mussels, and diced tomatoes in a creamy ricotta sauce served over linguine pasta
Aragosta Fettuccine 26	Mare Ricco 28
Maine lobster, peas and fresh tomatoes in a garlic butter herb cream sauce served over fettuccine pasta	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	Primavera Pesto Marinara 18
hand sliced and served with our homemade aglio olio	fresh vegetables, marinara and pesto served over gluten free pasta
Gluten Free Lasagna 17	Pizza Margarita 15
rice pasta sheets, four cheeses and Bolognese sauce made with local beef	ten inch thin crust with fresh tomatoes, basil, four cheeses, roasted garlic and olive oil
Pizza Toscana 15	Penne Alfredo 17
thin crust with marinara, prosciutto, tomato, caramelized onion, four cheese and aglio	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 Aglio oglio 15
roasted garlic and herb olive oil
v Puttanesca 15
olives, capers, garlic, red pepper, and marinara with anchovies
v Marinara 15
fresh tomato sauce with garlic and herbs + add 2 meatballs or sausage \$4.00
Pesto 17
fresh basil, pine nuts, cheeses and olive oil
Foriana 17
toasted nut mixture with raisins, garlic and olive oil
Alfredo 17
parmesan cream sauce + add chicken, shrimp, or vegetables \$3.00

All entrées come with an antipasto-style salad
 Upgrade to an alisa or beet salad 1.50
 Add two meatballs or sausage to any meal 4.00