

The Great Impasta

Est. 1984

— Appetizers —

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| Mozzarella Fritta 6/10 sliced and breaded in seasoned Italian breadcrumbs fried in olive oil and served over marinara sauce | GF Cozzi Aglio 12 fresh PEI mussels steamed in a white wine roasted garlic and herb broth with arugula and crumbled gorgonzola cheese |
| Bruschetta 10 balsamic marinated tomatoes and four cheeses baked on rosemary focaccia bread | GF Gamberi Aglio 12 shrimp sautéed with tomatoes in a roasted garlic and herb olive oil white wine sauce |
| Fragola Bruschetta 11 fresh strawberries, goat cheese and honey on toasted rosemary focaccia bread with a balsamic glaze | Minestrone 4/6 traditional hearty Italian vegetable soup with onions, prosciutto and spinach in a robust tomato broth |
| Cursori di Polpetta 10 house made meatballs tied in seasoned dough served with a side of marinara | GF Zuppa Pesce 5/8 classic fish chowder with haddock, pancetta, prosciutto, potatoes, leeks and onions |

— Insalate —

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| Antipasto Salad 6/10 mixed greens, salami, olives, cheese, onions, chick peas, tomatoes and croutons served with Italian dressing | Alisa Salad 8/12 house antipasto topped with gorgonzola cheese, foriana and roasted red peppers finished with Italian dressing |
| Caesar Salad 7/11 romaine lettuce, parmesan cheese, croutons, and house made caesar dressing | GF Beet Salad 8/12 fresh mixed greens, roasted beets, goat cheese and toasted nuts with honey balsamic dressing |

— Carne —

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| Lasagna 20 layered with cheeses and Bolognese meat sauce baked between sheets of pasta | Carbonara 20 prosciutto sautéed in a creamy parmesan alfredo sauce served over capellini pasta |
| *Saltimbocca alla Romano 26 veal scallopine with prosciutto, fresh sage, fontinella cheese and marsala wine | *Vitello Picatta 24 sautéed veal cutlet with capers, lemon and fresh parsley in a light wine sauce |
| *Bistecca Fiorentina 24 tender steak medallions seared with sea salt, spices and fresh herbs finished with lemon | *Mare e Monti 32 "surf and turf" steak medallions with lobster in a garlic herb white wine sauce |
| Bolognese 20 tomato meat sauce with local beef, sausage, prosciutto and onion served over linguine pasta | Pollo Mediterraneo 22 breaded chicken breast baked with prosciutto, pesto, tomatoes and cream |
| Pollo Tuscany 22 chicken breast, prosciutto, tomatoes, spinach and herbs in a creamy garlic wine sauce | Pollo Spezie 22 chicken breast with spices, honey, marsala wine and fresh strawberries |

All entrées come with an antipasto salad

Upgrade to an alisa salad, beet salad or caesar salad for 2.50

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

Many entrées can be prepared Gluten Free, please ask your server

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—/ Fruitti di Mare —

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| Scampi 20 | Seafood Lasagna 22 |
| Atlantic shrimp in a rich tomato and garlic herb sauce served over linguine pasta | layered with clams, crab, shrimp, and haddock baked with white wine, pesto and four cheeses |
| Gamberi Pepperoncini 22 | Pescatore 22 |
| shrimp sautéed with prosciutto, onions, red peppers, pepperoncini, garlic and olive oil over capellini pasta | clams, crab, shrimp, scallops, mussels, and diced tomatoes in a creamy ricotta sauce served over linguine pasta |
| Capesante Prosciutto 24 | Mare Ricco 32 |
| seared sea scallops, prosciutto, spinach, tomatoes, garlic butter and white wine served over penne pasta | PEI mussels, sea scallops, and Maine lobster in a garlic butter white wine sauce with tomatoes over linguine pasta |
| Pesce al Forno 22 | Pesce Arancia 22 |
| haddock baked with sliced tomatoes, lemon, white wine and a butter crumb topping | haddock baked with fresh basil, cranberries, pecans, white wine and orange marmalade |
| Aragosta Alfredo 30 | Fruitti di Mare Risotto 24 |
| Maine lobster sautéed with tomatoes and spinach with creamy alfredo sauce served over fettuccine | sea scallops and gulf shrimp with peas, tomatoes, garlic butter and white wine over cheese risotto |

—/ Verdura —

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| v Verdura al Napoleon 20 | v Primavera Puttanesca 20 |
| layers of roasted eggplant, summer squash, zucchini, tomatoes, onion and red pepper served with house marinara | mixed vegetables, capers, kalamata olives, tomato and roasted garlic olive oil sauce served over linguine pasta |
| Melanzana Parmigiana 20 | Butternut Squash Ravioli 22 |
| lightly breaded eggplant sautéed in olive oil baked with marinara and four cheeses | topped with a walnut, almond, pine nut, raisin, garlic and olive oil sauce |

—/ Gluten Free —

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| Gluten Free Bread 2 | Creamy Pesto Primavera 20 |
| hand sliced and served with our homemade aglio olio | fresh vegetables, alfredo and pesto served over gluten free pasta |
| Gluten Free Lasagna 20 | Pizza Margarita 16 |
| rice pasta sheets, four cheeses and Bolognese sauce made with local beef | thin crust with fresh tomatoes, basil, four cheeses, roasted garlic and olive oil |

—/ Create Your Own Pasta —

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

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| v Marinara 16 | Foriana 18 |
| fresh tomato sauce with garlic and herbs | toasted nut mixture with raisins, garlic and olive oil |
| v Aglio olio 16 | Pesto 18 |
| roasted garlic and herb olive oil | fresh basil, pine nuts, cheeses and olive oil |
| v Puttanesca 16 | Alfredo 18 |
| olives, capers, garlic, red pepper, and marinara, anchovies upon request | parmesan cream sauce |
| | + vegetables \$3, shrimp \$4 chicken \$5 |

Add two meatballs or sausage to any meal \$4

Upgrade to an alisa salad, beet salad or caesar salad for 2.50