

# The Great Impasta

Est. 1984

## — Appetizers —

<b>Mozzarella Fritta</b> ..... 8/12 sliced and breaded in seasoned Italian breadcrumbs fried in olive oil and served over marinara sauce	<b>GF Burrata Caprese</b> ..... 14 creamy burrata cheese with sliced tomatoes, roasted garlic olive oil, fresh herbs, and balsamic glaze
<b>GF Gamberi Aglio</b> ..... 12 gulf shrimp sautéed with tomatoes in a roasted garlic and herb olive oil white wine sauce	<b>Bruschetta</b> ..... 12 balsamic marinated tomatoes and four cheeses baked on rosemary focaccia bread
<b>GF Zuppa Pesce</b> ..... 6/10 classic fish chowder with haddock, pancetta, prosciutto, potatoes, leeks and onions	<b>Minestrone</b> ..... 4/8 hearty Italian vegetable soup with onions, prosciutto and spinach in a robust tomato broth
<b>Fragola Bruschetta</b> ..... 12 fresh strawberries, goat cheese and honey on toasted rosemary focaccia bread with a balsamic glaze	<b>GF Cozzi Aglio</b> ..... 12 fresh PEI mussels steamed in a white wine roasted garlic and herb broth with arugula and crumbled gorgonzola cheese

## — Insalate —

Add Shrimp or Chicken \$5

<b>Antipasto Salad</b> ..... 8/12 mixed greens, salami, olives, cheese, onions, chick peas, tomatoes and croutons served with Italian dressing	<b>Alisa Salad</b> ..... 10/14 house antipasto topped with gorgonzola cheese, foriana and roasted red peppers finished with Italian dressing
<b>Caesar Salad</b> ..... 8/12 romaine lettuce, parmesan cheese, croutons, and house made caesar dressing	<b>GF Beet Salad</b> ..... 10/14 fresh mixed greens, roasted beets, goat cheese and toasted nuts with honey balsamic dressing

## — Carne —

<b>Lasagna</b> ..... 22 baked pasta layered with mozzarella, provolone, parmesan, ricotta, marinara & bolognese sauce	<b>Carbonara</b> ..... 22 prosciutto sautéed in a creamy parmesan alfredo sauce served over capellini pasta
<b>*Saltimbocca alla Romano</b> ..... 28 veal scallopine with prosciutto, fresh sage, parmesan cheese, marsala wine & side pasta	<b>*Vitello Picatta</b> ..... 28 sautéed veal cutlet with capers, lemon and fresh parsley in a light wine sauce with side pasta
<b>*Bistecca Fiorentina</b> ..... 30 tender steak medallions seared with sea salt, spices, fresh herbs & side pasta	<b>*Mare e Monti</b> ..... 36 steak medallions, lobster, spinach and tomatoes in a garlic herb wine sauce with side pasta
<b>Bolognese</b> ..... 22 tomato meat sauce with local beef, sausage, prosciutto and onion served over linguine pasta	<b>Pollo Mediterraneo</b> ..... 26 breaded chicken breast baked with prosciutto, pesto, tomatoes and cream with side pasta
<b>Pollo Tuscany</b> ..... 26 chicken, prosciutto, tomatoes, spinach and herbs in a creamy garlic wine sauce & side pasta	<b>Pollo Spezie</b> ..... 24 chicken breast with spices, honey, marsala wine and fresh strawberries served with side pasta
<b>Salsiccia Cacciatore</b> ..... 24 sausage, onion, peppers, and mushrooms in a spicy tomato sauce over penne pasta	<b>Chicken Parmesan</b> ..... 24 Breaded and fried chicken breast baked with marinara and four cheeses & side pasta

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 —

<b>Scampi</b> ..... 22	<b>Seafood Lasagna</b> ..... 26
Atlantic shrimp in a rich tomato and garlic herb sauce served over linguine pasta	layered with clams, shrimp, and haddock baked with white wine, pesto and four cheeses
<b>Capesante Prosciutto</b> ..... 28	<b>Pesce Arancia</b> ..... 24
sea scallops, prosciutto, spinach, tomatoes, garlic butter and white wine served over penne	haddock baked with basil, cranberries, walnuts, wine and orange marmalade with side pasta
<b>Gamberi Tuscany</b> ..... 26	<b>Aragosta Fettuccine</b> ..... 34
shrimp, prosciutto, spinach, and tomatoes in a garlic herb cream sauce over fettuccine pasta	Maine lobster, peas, and tomatoes in a garlic butter cream sauce over fettuccine pasta
<b>Mare Ricco</b> ..... 36	<b>Pescatore</b> ..... 26
PEI mussels, sea scallops, and Maine lobster in a garlic butter white wine sauce with tomatoes over linguine pasta	clams, shrimp, scallops, mussels, and diced tomatoes in a creamy ricotta sauce served over linguine pasta
<b>Fruitti di Mare Risotto</b> ..... 26	<b>Pesce Caprese</b> ..... 26
scallops and gulf shrimp with peas, tomatoes, garlic butter & white wine over cheese risotto	haddock baked with tomatoes, pesto, parmesan cheese & wine served with side pasta

## —/ Verdura —

<b>v Verdura al Napoleon</b> ..... 22	<b>v Primavera Puttanesca</b> ..... 24
roasted eggplant, summer squash, zucchini, tomatoes, onion & red pepper over house marinara served with side pasta	sautéed mixed vegetables, capers, kalamata olives and puttanesca tomato sauce served over linguine pasta
<b>Melanzana Parmigiana</b> ..... 22	<b>Butternut Squash Ravioli</b> ..... 24
lightly breaded eggplant sautéed in olive oil baked with marinara & cheeses with side pasta	topped with a walnut, almond, pine nut, raisin, garlic and olive oil sauce

## —/ Gluten Free —

<b>Gluten Free Bread</b> ..... 3	<b>Creamy Pesto Primavera</b> ..... 24
hand sliced and served with our homemade aglio olio	zucchini, squash, broccoli, carrots, alfredo and pesto served over gluten free pasta
<b>Gluten Free Lasagna</b> ..... 22	<b>Pizza Margarita</b> ..... 20
rice pasta layered with mozzarella, provolone, parmesan, ricotta, marinara & bolognese sauce	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)*

<b>v Marinara</b> ..... 18	<b>Pesto</b> ..... 24
fresh tomato sauce with garlic and herbs	fresh basil, pine nuts, cheeses and olive oil
<b>v Aglio olio</b> ..... 18	<b>Foriana</b> ..... 22
roasted garlic and herb olive oil	toasted nuts with raisins, garlic and olive oil
<b>v Puttanesca</b> ..... 20	<b>Alfredo</b> ..... 20
olives, capers, garlic, red pepper, and marinara, anchovies upon request	parmesan cream sauce + vegetables \$3, shrimp \$5 chicken \$5

Add two meatballs or sausage to any meal \$4  
Upgrade to an alisa salad, beet salad or caesar salad for 2.50