

Buonarroti Ristorante

A MASTERPIECE IN ITALIAN DINING

Appetizers

Calamari Panko 13

Tender strips of calamari steak fried to a golden crisp. Served with a lemon basil aioli.

Crab Cakes 15

Fresh crab meat with red bell peppers, capers, red onion in Panko breaded crust. Served with a chipotle aioli sauce.

Deep Fried Asparagus 14

Deep fried asparagus in beer batter. Served with a chipotle aioli sauce.

Salad and Soup

Minestrone Soup

Italian vegetable and pasta soup.

New England Clam Chowder 7

Mediterranean Salad 6

Mixed garden greens with shredded carrots, a cherry tomato, and pepperoncini peppers. Served in a house-made balsamic Vinaigrette.

Spinach Salad 7

Fresh spinach, crumbled feta cheese, sweet mandarin oranges, roasted walnuts, dried cranberries, and crispy prosciutto served with our creamy citrus dressing.

Entrees

Prime Rib 38

Served with creamy horseradish, au jus, scalloped potatoes and steamed vegetables.

Cioppino 40

Fresh clams, salmon, mussels, shrimp and white fish in a savory tomato broth, served with garlic bread.

Pollo Sinatra 28

Tender chicken breast sautéed in a garlic butter sauce and topped with sautéed spinach, sliced tomatoes and melted mozzarella cheese. Served with scalloped potatoes and sautéed vegetables.

Gnocchi Carbonara 26

Potato dumplings tossed with a creamy white sauce with portobello mushrooms and topped with crispy prosciutto.

Risotto Gorgonzola 25

Risotto in a creamy gorgonzola sauce and topped with Portobello mushrooms.

Salmon Linguini 32

Linguini pasta in a creamy pesto sauce topped with grilled salmon.