

## Vitello (Veal) & Pollo (Chicken)

We use the best milk fed veal on the market... We Use Provimi Pro – Protein VI – Vitamin MI – Mineral

We use the best natural chicken around... and we use only boneless breasts.

All entrees are served with Chef's choice of pasta.

For Marinara or Bolognese add 4.00.

### CACCIATORE

Veal 28.95 / Chicken 24.95 / Sausage 21.95

Scaloppini of Provimi or Tenders of Chicken or Homemade Sausage sautéed with peppers, onion, mushrooms and plum tomatoes with a touch of wine in a light marinara sauce.

### MARSALA

Veal 27.95 / Chicken 24.95

Scaloppini of Provimi or Tenders of Chicken sautéed with mushrooms, in a light Marsala wine sauce.

### PICCATA

Veal 28.95 / Chicken 24.95

Scaloppini of Provimi or Tenders of Chicken sautéed with capers, mushrooms and peppers in a nice light lemon sauce.

### FRANCESE

Veal 28.95 / Chicken 24.95

Scaloppini of Provimi or Tenders of Chicken sautéed in an egg batter, sautéed with sherry wine and lemon sauce... delicate and unique.

### GRILLED CHICKEN

WITH VEGETABLES..... 23.95

### COLOSSEUM

Veal 29.95 / Chicken 26.95

Provimi Veal Cutlets or Chicken Cutlets, stuffed with Parma prosciutto, mozzarella and broccoli, Parmigiano and romano cheese, basil and a touch of garlic, breaded and sautéed with mushrooms in a light sherry wine.

### PIZZAIOLA

Veal 28.95 / Chicken 24.95

Scaloppini of Provimi or Tenders of Chicken sautéed with fresh plum tomatoes, garlic oregano, fresh basil, and parsley with a touch of sherry wine in a light marinara sauce.

### SALTIMBOCCA

Veal 29.95 / Chicken 26.95

Provimi Veal Cutlets or Chicken Cutlets, stuffed with Parma prosciutto, mozzarella, Parmigiano and romano cheese, basil and a touch of garlic, breaded and sautéed with mushrooms in a light sherry wine.

### CHICKEN CAPRICCIOSA

WITH ZITI ..... 25.95

Peppers, mushrooms, and broccoli with fresh tomatoes in garlic oil, finished with parmigiana and romano cheese.

### CUTLET ALLA PARMIGIANA

Chicken (Marinara) 24.95

Veal (Bolognese) 27.95

Provimi Veal Cutlet or Chicken Cutlets, breaded & pan-fried every single time you order it, baked with meat sauce, and topped with mozzarella, parmigiano and romano cheese.

Add Vodka Pink Sauce +4.00

### CUTLET & EGGPLANT PARMIGIANA

Chicken (Marinara) 25.95

Veal (Bolognese) 28.95

### TRUFFLE ALLA PIZZAIOLA

Veal 29.95 / Chicken 26.95

Scaloppini of Provimi or Tenders of Chicken sautéed with fresh plum tomatoes, mushrooms, garlic oregano, fresh basil, and parsley with a touch of sherry wine in a light marinara sauce drizzled with truffle oil.

### CHICKEN WITH

VINEGAR PEPPERS & FRIES ..... 24.95

## Pesce (Fish)

### STUFFED CALAMARI

OVER LINGUINE .....27.95

Stuffed with bread crumbs, cheese, and garlic in a delicious tomato sauce over linguine.

### SHRIMP SCAMPI

OVER LINGUINE .....34.95

Jumbo shrimp sautéed in a garlic and sherry wine sauce with a hint of lemon, basil and parsley. Served on a bed of linguine.

### SHRIMP FRANCESE

OVER LINGUINE .....34.95

Jumbo shrimp dipped in egg batter, sautéed with sherry wine and lemon sauce.

### SHRIMP FRA DIAVOLO

OVER LINGUINE .....34.95

Jumbo shrimp sautéed with fresh tomatoes in a light spicy tomato sauce. Served over Linguine. Add mushrooms +2.00

### SEAFOOD COLOSSEUM

OVER LINGUINE... MARKET PRICE

This dish is the ultimate in seafood... All Italian. Lobster tail, countnecks, large shrimp, baby clams, mussels. Scallops & more, sautéed in a light tomato sauce with onions & garlic.

### LINGUINE IN RED OR WHITE

BABY CLAM SAUCE .....27.95

Red or white sauce

### LINGUINE & MUSSELS

ARRABIATE.....24.95

Mussels sautéed with fresh mushrooms and tomatoes in a light spicy tomato sauce.

### LINGUINE ALLA

FRUTTI DI MARE .....34.95

Lobster, shrimp, and clams sautéed with fresh tomatoes and onions in a light marinara sauce.

### SCALLOP SCAMPI OVER

LINGUINE.....37.95

Jumbo Scallop sautéed in a garlic and sherry wine sauce with a hint of lemon, basil and parsley.

### LOBSTER RAVIOLI

ALLA VODKA CREAM..... MARKET PRICE

Lobster Ravioli sautéed in a vodka cream sauce with roasted red pepper, lobster meat, and spinach.

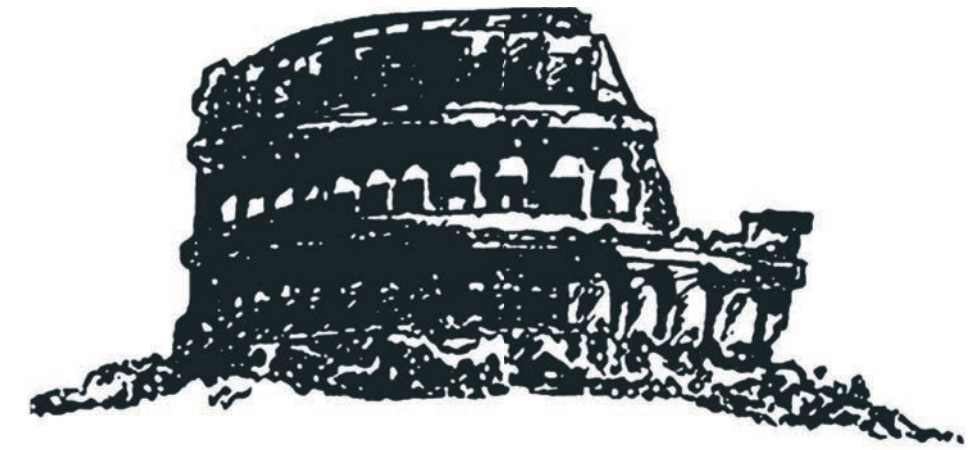
### LOBSTER TAIL

FRA DRAVOLO ..... MARKET PRICE

### HADDOCK AQUA PAZA

OVER LINGUINE ..... 29.95

Parsley, cherry tomatoes, light wine tomato broth.



## The Colosseum Restaurant

EST. 1987

When I decided to open an Italian restaurant, I wanted my customers to enjoy the same Southern Italian cooking that I enjoyed back in Italy. However, to provide the same quality would mean that I would have to go to the marketplace each day as my mother does, her mother did before her and the Todesca's have been doing for generations.

Everyday I go to the markets in Boston and select only the freshest of vegetable and the highest-quality meat and seafood.

The secret to good Italian cooking is quality, freshness, plus the ability to prepare the meal properly. Everything is cooked to order. So, if we take a few minutes more than usual this is because we want your meal to be a dining experience you'll remember again and again!

### THE MOST WINNING ITALIAN RESTAURANT IN NEW ENGLAND 1ST PLACE INTERNATIONAL PLATINUM PLATE AWARD

2006 THROUGH 2025

Best of New Hampshire

1993 TO 2025

Best Italian Restaurant in New England

2004

Platinum Plate Awarded by Prince Montaldo in Rome, Italy

2002

Winner AEREC: Gold Silverware Award in Rome, Italy; given by the Italian Government

2002

Winner Gold Medal and Academic Award; given by the AEREC

2000

Winner Gold Plate Best Italian Chef and Restaurant in the World by The Knights of the Nine Doors in Rome, Italy

1997 THROUGH 2006

Winner Best Italian Restaurant and Ambiance in New England; given by People's Choice Magazine

1993 TO 2025

Winner Best of the Best in New Hampshire

1993

Winner Best Value, given by People's Choice Magazine

1993 THROUGH 2006

Nominated for one of the Best Italian Restaurants in New England

1993

Winner Best Kept Secret in Boston; given by People's Choice Magazine

### PASTA OPTIONS

ZITI  
LINGUINI

SPAGHETTI  
ANGEL HAIR

### HOMEMADE PASTA OPTIONS

Our homemade pasta is made with pasteurized eggs

PAPPARDELLE + \$2  
FETTUCCINI + \$2

GEMELLI + \$2  
GLUTEN FREE + \$5

Please inform your wait staff of any food allergies before ordering.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## Antipasti (Appetizers)

**EGGPLANT ALLA ROMANA .....14.95**  
Pan-fried eggplant filled with ricotta and Formaggio. Baked and topped with fresh marinara and Formaggio. A unique dish prepared for your "Majesty."

**STUFFED MUSHROOMS.... 12.95**  
Stuffed with homemade sauce seasoned bread crumbs. Very light and unique.

**MOZZARELLA IN CARROZZA ..... 12.95**  
Breaded, baked and topped with our fresh marinara sauce.

**GARLIC BREAD ..... 8.95**  
Add Cheese +2.00

**STUFFED ARTICHOKE.....16.95**  
Stuffed with our homemade seasoned bread crumbs and other secret ingredients. Please allow 15 minutes for cooking.

**ARANCINI (RICE BALLS) ..12.95**  
Fried rice balls coated with panko bread crumbs, stuffed with ground beef, sweet peas and cheese

**FRIED CALAMARI.....15.95**  
Served with our fresh marinara sauce and lemon wedges. Add **Cherry Peppers +3.00**

**CLAMS CASINO .....14.95**  
We use premium quality count necks, stuffed with our homemade seasoned bread crumbs and topped with fresh pancetta.

**MUSSELS ALLA ROMANA OR SCAMPI ..... 16.95**  
Sautéed with garlic and onions in a light marinara sauce.

**ROASTED PEPPERS .....14.95**  
Homemade roasted peppers sautéed in garlic and olive oil topped with fresh mozzarella served over toasted Italian bread. Add Sliced Prosciutto +5.00

**SHRIMP FRANCESE .....17.95**  
Shrimp in egg batter, sautéed with sherry wine and lemon.

**FRIED BRUSSEL SPROUTS.....15.95**  
Fried brussel sprouts tossed with crispy prosciutto in garlic + oil with cowboy sauce.

**BRUSCHETTA ..... 10.95**

**ANTIPASTO DELLA CASA .....20.95**  
Cherry pepper stuffed with prosciutto and provolone cheese, imported Parma prosciutto, imported artichoke hearts, our own homemade marinated string beans, eggplant, mushrooms, and many more homemade items to please.

**WORLD FAMOUS SEAFOOD STUFFED MUSHROOMS .....18.95**  
Mushrooms stuffed with smoked mozzarella cheese, scallops, shrimps, and crab meat, bread crumbs, fresh garlic, and tomatoes, blended with olive and variety of seasoning.

**MOZZARELLA DI BUFFALA ..... 17.95**  
Thick slices of vine ripened tomatoes, flavored with fresh basil, extra virgin olive oil, sprinkled with sea salt and topped with imported Mozzarella di Buffalo. Add **Prosciutto di Parma +5.00**

**ITALIAN CHARCUTERIE BOARD ..... 27.95**  
Prosciutto di parma, salami, capicola, homemade dry sausage, buffalo mozzarella, olives.

## Soup 10.95

**TORTELLINI STRACCIATELLA**

**PASTA FAGIOLI**  
(GF) Add Chicken Chunks \$3  
(GF) Add Pastina \$2

**MINISTRONE PASTINA BRODO**

## Salad

**INSALATA VERDE .....9.95**  
Mixed greens and baby lettuce mixture with Balsamic vinegar and extra virgin olive oil.

**ITALIAN STYLE .....15.95**  
Provolone, salami and marinated vegetables.

**INDIVIDUAL CAESAR ..... 11.95**

**ACCENT YOUR SALAD:**  
(3) Add Grilled Chicken 12 | Add Grilled Shrimp 12 | Add Grilled Veal 17  
Add Chicken Cutlet 14 | Add Veal Cutlet 18

## Verdure (Greens)

**MIXED VEGETABLE AGLIO E OLIO ..... 12.95**

**BROCCOLI RABE AGLIO E OLIO..... 15.95**  
A bitter mustard green

**BROCCOLI AGLIO E OLIO ..... 10.95**

**SPINACH AGLIO E OLIO ..... 13.95**

**ASPARAGUS AGLIO E OLIO ..... 14.95**

## Kids Menu

**ZITI OR SPAGHETTI ..... 10.95**  
Marinara, meat sauce, or butter

**CHICKEN FINGER..... 14.95**

**RAVIOLI MARINARA ..... 12.95**

**MOZZARELLA STICKS ..... 10.95**

**ZITI ALFREDO ..... 11.95**

**MEATBALL ..... 5.00**

## Contorni (Sides)

**MARINARA ..... 4.00**

**MEAT SAUCE ..... 4.50**

**MEAT BALLS (2) ..... 10.00**

**SAUSAGES (2) ..... 10.00**

**ITALIAN FRIES..... 9.00**

**ROSEMARY TRUFFLE FRIES..... 11.00**

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## Pasta

**SPAGHETTI MARINARA ..... 17.95**  
Fresh tomato, garlic, onions, and basil.

**SPAGHETTI AGLIO E OLIO.....17.95**  
Sautéed in garlic and extra virgin oil with a sprinkle of fresh parsley.

**SPAGHETTI ALLA BOLOGNESE .....18.95**

**SPAGHETTI ALLA PUTTANESCA .....19.95**  
Onions, anchovies, black Sicilian olives, capers and peppers in spicy tomato sauce.

**SPAGHETTI CARBONARA.....19.95**  
Egg and pancetta with parmigiano and romano cheese mixed in

**SPAGHETTI & SALSICCE (SAUSAGES) ..... 23.95**  
Our sausages are homemade.

**SPAGHETTI & POLPETTE (MEATBALLS) ..... 23.95**  
Our meatballs are homemade with ground veal, pork, and beef seasoned to perfection.

**FETTUCINE ALFREDO ..... 19.95**

## Meats

The Best Steak Money Can Buy  
Prime New York Sirloin Steak – Center Cut Only  
Add Pasta +3.00 – Add Fries +4.00  
Add Garlic Herb Butter +4.00

**NY SIRLOIN ALLA PIZZAIOLA .....38.95**  
Tomato sauce, extra garlic, and oregano.

**NY SIRLOIN ALLA CALABRESE .....38.95**  
Onions, mushrooms, peppers, in a light tomato sauce.

**NY SIRLOIN ALLA SICILIANA .....38.95**  
Onions, mushrooms, black olives, in a light tomato sauce.

**NY SIRLOIN STEAK ALLA PAT WHITLEY ..... 38.95**  
Aglie e Olio and broccoli rabe.

**BROILED NY SIRLOIN .....37.95**  
Served with Sautéed String Beans

**DOUBLE PORK CHOPS ALLA NICOLA ..... 34.95**  
Pan fried then stuffed with prosciutto di Parma and mozzarella and tossed with garlic rosemary truffle fries.

**DOUBLE PORK CHOP WITH VINEGAR PEPPERS & FRIES ..... 34.95**  
Add Fresh Rosemary

**EGGPLANT ALLA PARMIGIANA ..... 21.95**  
Over Home Made Gemelli

**ZITI TERRA & MARE ..23.95**  
Sautéed with sliced prosciutto di Parma, medium shrimp, and onions in a light tomato sauce, mixed with cheese.

**ZITI ALLA MATRICIANA .....19.95**  
Onions, pancetta and fresh tomatoes in a light marinara sauce with a sprinkle of parmigiano and romano cheese.

**(VEGAN) ZITI PRIMAVERA .....20.95**  
Fresh vegetables in a light tomato sauce. Add Vodka Pink Sauce +4.00

**(VEGAN) ZITI & BROCCOLI .....18.95**  
Sautéed in garlic and butter sauce with a sprinkle of Parmigiano and romano cheese. Add **Alfredo +3.00**

**VERMICELLI AL FILETTO DI POMODORO ..... 19.95**  
Different from the marinara and Bolognese, this light tomato sauce made with imported Sicilian plum tomatoes, onion and basil are truly in a class of their own. (Please allow 15 minutes)

**HOMEMADE LASAGNA ...20.95**  
With Ricotta, Formaggio, Ground Veal, Pork, Beef & Boiled Eggs.  
Add **meatballs or sausages +10.00**

**GNOCCHI ALLA MILANESE .....20.95**  
Marinara Sauce

**GNOCCHI ALLA BOLOGNESE .....21.95**  
Meat Sauce

**GNOCCHI AL TEGAMINO .....22.95**  
Baked in the oven with marinara sauce, parmigiano, romano, and mozzarella cheese.

**GNOCCHI COLOSSEUM .....22.95**  
Sautéed with onions, prosciutto, and peas in a light cream sauce with Parmigiano and Romano cheese.

**RAVIOLI, MARINARA SAUCE .....18.95**  
Add **Parmigiana +3.00**

**ADD PROTEINS**  
Add **Chicken Chunks +5.00**  
Add **Shrimp +5.00**  
(2) Add **Grilled Chicken +9.00**  
(3) Add **Grilled Veal +17.00**

## Vitello Chop

**VEAL CHOP ALLA MARSALA .....49.95**  
Veal chop stuffed with Parma prosciutto and mozzarella, sautéed with marsala wine, butter and mushrooms.  
Add Pasta +3.00

**VEAL CHOP VALDOSTANA .....49.95**  
Veal chop stuffed with Parma prosciutto and mozzarella, Parmigiano and romano cheese, sautéed with sun-dried tomatoes, mushrooms, peppers, fresh plum tomatoes, garlic, fresh basil with a touch of sherry wine. Add **Pasta +3.00**

**GRILLED VEAL CHOP ALLA ANNIBALE .....49.95**  
Served with broccoli, Rabe garlic and oil with Italian fries.

**TRY OUR HOME MADE FRESH PASTA! 2.00**

**EXTRA SAUCE 2.50**

**GLUTEN FREE OPTION AVAILABLE 5.00**

**DISCLAIMER**

20% will be added to tables of 6 or more

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