

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 27.95 / Chicken 23.95

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

MARSALA

Veal 26.95 / Chicken 23.95

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

PICCATA

Veal 27.95 / Chicken 23.95

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

FRANCESE

Veal 27.95 / Chicken 23.95

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..... 22.95

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 27.95 / Chicken 23.95

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 24.95

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

CUTLET ALLA PARMIGIANA

Chicken (Marinara) 23.95

Veal (Bolognese) 26.95

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 LINGUINE24.95

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

SHRIMP SCAMPI

OVER LINGUINE32.95

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 LINGUINE32.95

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

SHRIMP FRA DIAVOLO

OVER LINGUINE32.95

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 SAUCE25.95

Red or white sauce

SLICED CALAMARI 24.95

Marinara over linguini

LINGUINE & MUSSELS

ARRABIATE.....22.95

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

LINGUINE ALLA

FRUTTI DI MARE32.95

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

SCALLOP SCAMPI OVER

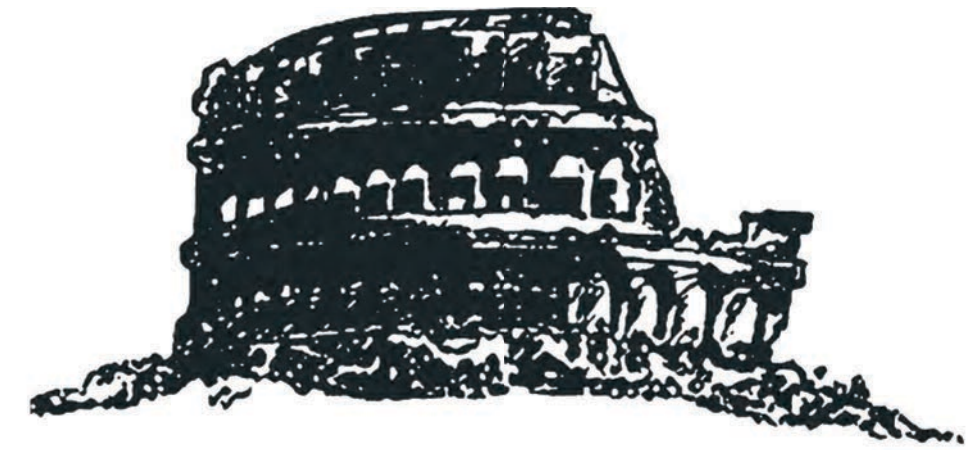
LINGUINE.....36.95

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

LOBSTER RAVIOLI MARKET

ALLA VODKA CREAM..... PRICE

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



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 2023

Best of New Hampshire

1993 TO 2022

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 2022

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 +\$1

HOMEMADE PASTA OPTIONS

Our homemade pasta is made with pasteurized eggs

PAPPARDELLE + \$1
FETTUCCINI + \$1

GEMELLI + \$1

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 ROMANA14.95
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.... 11.95
Stuffed with homemade sauce seasoned bread crumbs. Very light and unique.

MOZZARELLA IN CARROZZA 11.95
Breaded, baked and topped with our fresh marinara sauce.

STUFFED ARTICHOKE.....15.95
Stuffed with our homemade seasoned bread crumbs and other secret ingredients. Please allow 15 minutes for cooking.

ARANCINI (RICE BALLS) ..11.95
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 CASINO14.95
We use premium quality count necks, stuffed with our homemade seasoned bread crumbs and topped with fresh pancetta.

MUSSELS ALLA ROMANA.....15.95
Sautéed with garlic and onions in a light marinara sauce.

ROASTED PEPPERS13.95
Homemade roasted peppers sautéed in garlic and olive oil topped with fresh mozzarella served over toasted Italian bread. **Add Sliced Prosciutto +5.00**

SHRIMP FRANCESE17.95
Shrimp in egg batter, sauteed with sherry wine and lemon.

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

BRUSCHETTA 9.95

ANTIPASTO DELLA CASA20.95
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.
Add buffalo mozzarella +10.00 Add extra prosciutto di parma +2.50 per slice

WORLD FAMOUS SEAFOOD STUFFED MUSHROOMS.....17.95
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 Buffala. **Add Prosciutto di Parma +5.00**

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

Soup 10.95

PASTA FAGIOLI

LENTIL

MINISTRONE

STRACCIATELLA

TORTELLINI

PASTINA A BRODO

Salad

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

ITALIAN STYLE..... 14.95
Provolone, salami and marinated vegetables.

INDIVIDUAL CAESAR 10.95

ACCENT YOUR SALAD:
Add Grilled Chicken 11 | Add Grilled Shrimp 11 | Add Grilled Veal 17
Add Chicken Cutlet 13 | Add Veal Cutlet 17

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 13.95

EGGPLANT ALLA PARMIGIANA 19.95
Over Home Made Gemelli

Kids Menu

ZITI OR SPAGHETTI 9.95
Marinara, meat sauce, or butter

CHICKEN FINGER..... 12.95

RAVIOLI MARINARA 11.95

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..... 8.00

ROSEMARY TRUFFLE FRIES..... 10.00

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.

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 BOLOGNESE18.95

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.

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.

ZITI PRIMAVERA20.95
Fresh vegetables in a light tomato sauce. **Add Vodka Pink Sauce +4.00**

ZITI & BROCCOLI18.95
Sautéed in garlic and butter sauce with a sprinkle of Parmigiano and romano cheese. **Add Alfredo +3.00**

FETTUCCINE ALFREDO 19.95

VERMICELLI AL FILETTO DI POMODORO19.95
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.....19.95
Marinara Sauce

GNOCCHI ALLA BOLOGNESE20.95
Meat Sauce

GNOCCHI AL TEGAMINO21.95
Baked in the oven with marinara sauce, parmigiano, romano, and mozzarella cheese.

GNOCCHI COLOSSEUM21.95
Sautéed with onions, prosciutto, and peas in a light cream sauce with Parmigiano and Romano cheese.

RAVIOLI, MARINARA SAUCE18.95
Add Parmigiana +3.00

ADD PROTEINS
Add Chicken Chunks +4.00
Add Shrimp +4.00
Add Grilled Chicken +11.00
Add Grilled Veal +17.00

Meats

The Best Steak Money Can Buy
Prime New York Sirloin Steak – Center Cut Only
Add Pasta +3.00 – Add Fries +3.00
Add Garlic Herb Butter +5.00

NY SIRLOIN ALLA PIZZAIOLA..... 34.95
Tomato sauce, extra garlic, and oregano.

NY SIRLOIN ALLA CALABRESE..... 34.95
Onions, mushrooms, peppers, in a light tomato sauce.

NY SIRLOIN ALLA SICILIANA..... 34.95
Onions, mushrooms, black olives, in a light tomato sauce.

NY SIRLOIN STEAK ALLA PAT WHITLEY..... 37.95
Aglie e Olio and broccoli rabe.

BROILED NY SIRLOIN..... 34.95
Served with Sauteed String Beans

DOUBLE PORK CHOPS ALLA NICOLA..... 32.95
Pan fried then stuffed with prosciutto di Parma and mozzarella and tossed with garlic rosemary truffle fries.

DOUBLE PORK CHOP WITH VINEGAR PEPPERS & FRIES..... 32.95
Add Fresh Rosemary

Vitello Chop

VEAL CHOP ALLA MARSALA 44.95
Veal chop stuffed with Parma prosciutto and mozzarella, sautéed with marsala wine, butter and mushrooms.
Add Pasta +3.00

VEAL CHOP VALDOSTANA 44.95
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.

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

TRY OUR HOME MADE FRESH PASTA!

EXTRA SAUCE 2.50

GLUTEN FREE OPTION AVAILABLE 5.00

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.