

Room Service: Available Thursday–Sunday, 4 PM–9 PM (beverages until 10 PM). To order, please call 978-419-4300. Orders are delivered within 30–45 minutes; a 20% service charge applies.

Mini Bar: Open 24/7 with a selection of snacks and beverages, including alcoholic options.

Antipasti

- Polenta Fritta..... \$16

Silky polenta gently fried to a golden crisp served with salsa amore e fuoco.
- Calamari Dorati.....\$18

Tender rings and tentacles of calamari, lightly dusted and fried to a golden crisp, served with a spicy homemade pomodoro sauce and a wedge of lemon.
- Rotolini di Manzo.....\$18

Shaved steak and American cheese eggrolls served with spicy ketchup.
- Bourbon Bacon.....\$19

Applewood-smoked bacon slowly caramelized in honey, and finished with a small-batch bourbon, creating a glossy, candied coating with rich layers of smoky and sweet.
- Burratta\$21

Fresh creamy burrata, served over arugula and confit tomatoes with toasted ciabatta.
- Bruschette.....\$14

3 Toasted ciabattas with a hint of garlic topped with fresh tomatoes and basil.
- Fritelle di Zucchine\$16

Crispy zucchini parmesan cakes served with sweet and salsa amore e fuoco.
- Tris di Salumi e Formaggi.....\$36

A board of Italian cheeses, smoked provolone, fresh mozzarella pearls, and asiago, paired with prosciutto, spicy calabrese salami, and soppressata. Served with pineapple chutney and crunchy crostini.
- Pallotte Cocio e Ova\$16

Traditional vegetarian Abruzzese balls, made with a mix of Italian cheeses and fresh eggs, crispy and served on a bed of homemade pomodoro sauce.

Insalate

- Caprese.....\$18

Fresh mozzarella layered with vibrant heirloom tomatoes, fresh basil leaves, and a drizzle of extra virgin olive oil, finished with aged balsamic.
- Cesare.....\$16

Tender-crisp romaine layered with our homemade signature Caesar dressing,enriched with shaved Parmesan and oven-toasted herb croutons.
- Rucola Salad..... \$16

Baby arugula with lemon citronette, shaved parm, and grilled lemon.
- Add Protein:

Pollo alla Griglia.....\$12

Tender chicken breast grilled to perfection, finished with a touch of extra virgin olive oil and fresh herbs.

- Gamberi alla Griglia.....\$13

Succulent grilled shrimp grilled to perfection served with a grilled lemon.
- *Bistecca alla Griglia.....\$16

Flame-grilled steak tips in our chef’s signature marinade, bursting with smoky, bold flavor.

Primi

- All pasta items are fresh and served al dente

Sugo al Pomodoro.....\$22

Spaghetti enveloped in our home-made pomodoro sauce, finished with fresh basil.
- Zucchini e Bacon.....\$26

Rigatoni tossed in a creamy zucchini sauce, accented with smoky crispy bacon and freshly grated Parmesan.
- Carbonara.....\$28

Rigatoni in a silky egg sauce with real eggs, Parmesan, and crispy bacon.
- Cacio E Pepe.....\$26

Classic spaghetti, garnished with Parmesan and freshly crushed black pepper.
- Zucchine , Gamberi e Pistacchio.....\$32

Spaghetti pasta entwined with a silky zucchini and pesto, pistacchio, crowned with tender grilled.
- Spaghetti alle Vongole.....\$31

Spaghetti with clams, white wine, parsley and cherry tomatoes.
- Gnocchi al Pesto.....\$26

Ricotta gnocchi with a pistachio pesto cream and parmesan tuile.
- Amatriciana..... \$28

A vibrant pomodoro sauce infused with the gentle heat of pepperoncino, studded with crisp bacon.
- Boscaiola.....\$30

Pappardelle with porcini mushrooms, white ragu, topped with chopped walnuts.
- Chefs recommend Adding Fresh truffle shavings.....\$14

Risotto

- Risotto allo Zafferano.....\$32

Traditional risotto allo Zafferano with white wine and a fragrant saffron touch.
- Risotto ai Funghi Porchini, Noci, e tartufo.....\$30

Sautéed porcini and walnut risotto, finished with a drizzle of truffle.
- Chefs recommend Adding Fresh truffle shavings.....\$14
- Risotto al Pomodoro Secco.....\$26

*Please note: Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness. Our menu contains no soy, tree nuts or peanut products.

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Sun-dried tomato and basil risotto, inspired by the flavors of Abruzzo.

Secondi

Branzino al Forno.....\$36
Roasted European Sea Bass served with arugula, onions, confit tomatoes with white wine and capers.
Salmone Arrosto.....\$32
8oz fillet of premium Norwegian salmon, oven-roasted to perfection, finished with roasted lemon.

***Filet Mignon.....\$46**
8 oz Grilled to temperature served with chefs’ signature homemade garlic herb butter.
***Ribeye..... \$42**
14 oz Grilled to temperature served with signature garlic herb butter.

***Tomahawk Steak.....\$110**
A showstopping prime 28oz bone-in tomahawk, grilled to temperature.

Chefs’ recommendation, for a once-in-a-lifetime experience, add a touch of 24 K Gold\$60

Veal Milanese..... \$44
Tender, bone-in butterfly-cut veal chop, lightly breaded and pan-seared to golden perfection, charred lemon.

Arrosticini.....\$5
1 Ea., Skewer lamb inspired by Abruzzo, herb-infused and flame-grilled, smoky flavor.

Arrosto Misto.....\$48
Gourmet grilled platter: chicken, lamb chops, steak tips, and Italian sausage.

Chef’s luxury touch: Edible 24 K Gold for any steak\$60

Contorni

Fagiolini Verdi..... \$12
Fresh green beans, pan-seared with golden garlic and creamy butter.

Broccoli.....\$12
Tender broccoli florets sautéed with fresh garlic and creamy butter.

Carote Saltate.....\$15
Colored carrots pan-seared with butter, drizzled in honey, and a token of turmeric.

Peperoni e Zucchine alla Griglia.....\$16
Roasted red peppers and grilled zucchini, marinated in extra virgin olive oil, and garlic. Served chilled.

Patate Arrosto..... \$14
Golden Yukon oven-roasted potatoes smashed, infused with fresh herbs and garlic.

Patatine Fritte.....\$13

Thick cut fries finished with a touch of salt.

Funghi Saltati..... \$13
Pan-seared mushrooms enriched with herbs, garlic, flambe with cognac.

Couscous con verdure.....\$15
Light couscous sautéed with zucchini, eggplant, peppers, onions, tomato and garlic.

Dolci


Cheesecake ai Mirtilli.....\$15
New York style cheesecake with chefs’ homemade blueberry compote.

Panna Cotta.....\$15
Coconut cream panna cotta with salted toffee pineapple caramel.

Affogato.....\$14Tahitian
Vanilla gelato served with fresh brewed espresso.

Tiramisu.....\$16
Soaked ladyfingers, espresso, crowned with our chef’s mascarpone signature cream.

*We hope you enjoy this taste of
Abruzzo, curated with care by
Chefs Alexander (IT) &
Alexandre (BR).*

For questions, concerns, or comments,
please contact us at:
 frontdesk@chateaumerrimack.com

*Please note: Consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness. Our menu contains no soy, tree nuts or peanut products.