






ALLERGEN MENU



Starters

CRAB STUFFED PORTOBELLO MUSHROOM

baby arugula, aged balsamic vinegar, italian evoo, roasted garlic alfredo 11.99  


GRILLED OCTOPUS "PULPO GALLEGO" garlic potato tartine, ceviche creosa, parsley-cilantro salad, rouille, chile oil, spanish evoo 12.99 




MEDITERRANEAN TASTING fried vegetables with roasted red pepper sauce, stuffed grape leaves with tzatziki sauce, lemon hummus with toasted cumin pita and greek evoo 15.99  



CHARRED STUFFED CUBANELLE PEPPERS italian bread, olive and lemon stuffing, spicy tomato sauce, fresh basil, italian evoo 8.99  



FRESH MOZZARELLA FRITTA panko crusted ovalini mozzarella, parma prosciutto, pomodoro sauce, arugula, aged balsamic vinegar, italian evoo 9.99  


STEAMED MUSSELS "MARINIERE" white wine, fresh thyme, shallots, a touch of cream, parsley 11.99 



HOT ITALIAN BUNS beef, veal and pork meatballs in house focaccia bread. served with marinara sauce, ricotta cheese 9.99   

CLASSIC RI CALAMARI lightly fried tube and tentacle calamari tossed with pickled peppers, garlic butter, lemon and parsley. served with marinara sauce *single 9.99 table 14.99*   

MARGHERITA PIZZA valoroso tomatoes, fresh mozzarella, fresh basil, italian evoo 13.99  

PIZZA EMILIA pesto, mozzarella and provolone cheese, shaved prosciutto, balsamic dressed arugula salad with sicilian olives and roasted peppers 15.99  



MEDITERRANEAN SPINACH PIZZA garlic alfredo, roasted red peppers, artichoke hearts, kalamata olives, feta and parmesan cheese 15.99  

SPANISH SHRIMP PIZZA baby shrimp, sofrito, chorizo, smoked paprika, baby kale salad with castelvetroano olives and manchego cheese 16.99  



RAW BAR BY THE PIECE


local littleneck clams* 1.50 | regional oysters* 3.50 | cocktail shrimp 3.50

Soups & Salads




CG PASTA FAGIOLE shaved reggiano parmesan, pancetta bits, italian evoo 5.99  

CHICKEN ESCAROLE SOUP savory vegetables,   cannellini beans, ditalini pasta, parmesan crostini 5.99



NEW ENGLAND LOBSTER-CLAM CHOWDER surf clams, lobster meat, corn, sweet and Idaho potatoes, red bell pepper 8.99  

POACHED PEAR AND BURATTINI SALAD baby arugula, rhode island honey, shaved parma prosciutto, aged balsamic vinegar, california evoo 9.99 

ARCADIA GREENS SALAD red grape tomatoes, cucumber, prosecco vinaigrette 7.99 

CAESAR SALAD romaine lettuce, light garlic croutons, shaved reggiano parmesan 8.99 *add italian white anchovy 2.00*   

ROASTED BEETS AND BABY KALE CAESAR red and gold beets, shaved reggiano parmesan, grape tomatoes, croutons, aged balsamic vinegar, italian evoo 9.99   




CLEOPATRA SALAD hydroponic bibb lettuce, sliced strawberries, toasted almonds, goat cheese, pomegranate vinaigrette 9.99  

ADD TO YOUR SALAD seared salmon 9.99 *grilled chicken breast 7.99 | beef sirloin 9.99 | grilled shrimp 12.99 | seared sea scallops 13.99*


Pasta

SPAGHETTINI AND HOUSE MADE MEATBALLS beef, veal, and pork meatballs simmered in our valoroso tomato sauce with fresh basil and italian parsley 18.99   

DECECCO LINGUINE WITH SPICY SHRIMP fra diavlo sauce, fresh basil, italian evoo 22.99 

FRESH FETTUCCINE AND BEEF TENDERLOIN TIPS sundried tomatoes, mushrooms, peas, barolo crema, white truffle oil, reggiano parmesan 27.99   

RIGATONI A LA BOLOGNESE beef, veal, and pork, valoroso tomatoes, garden vegetables, reggiano parmesan cheese 24.99  







LEMON RISOTTO WITH PAN SEARED SEA SCALLOPS italian parsley, fresh basil, preserved lemon, a touch of cream, rosé wine syrup 24.99 

HOUSE MADE RICOTTA GNOCCHI valoroso tomato sauce, grape tomatoes, perlini mozzarella, fresh basil, italian evoo 17.99  

DECECCO PENNE A LA VODKA our renowned pink vodka sauce, shaved reggiano parmesan, fresh basil and italian parsley 10.99  




DECECCO CAPELLINI MARINARA house made valoroso tomato sauce, fresh basil and italian parsley 9.99 

ADD TO YOUR PASTA

grilled chicken breast 7.99 | meatballs 8.99   
shrimp scampi 12.99 | seared sea scallops 13.99
italian vegetables 5.99 | chicken parmesan 9.99   
whole wheat penne & gluten free penne available upon request

Before placing your order, please inform your server if you or a person in your party has a food allergy

**These items may be raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*


 Contains Eggs  Contains Gluten  Contains Dairy

Grille & Plancha

Steaks are listed in order of leanest to most generous fat and marbling.

6oz BEEF TENDERLOIN* béarnaise aioli 26.99  | 8oz BEEF TENDERLOIN* béarnaise aioli 31.99 








14oz NY SIRLOIN* house steak sauce 29.99 | 16oz BEEF RIB-EYE* house steak sauce 34.99

16oz VEAL CHOP* garlic herb butter, pickled peppers 34.99 

ADD SURF TO YOUR TURF



shrimp scampi 12.99 | seared sea scallops 13.99


SIDES

olive oil lyonnaise potatoes 4.99 | sweet potato fries 5.99  | french fries 4.99 
butter whipped yukon mash 4.99  | garlicky spinach 6.99 | brussels sprouts with bacon & egg 7.99 
grilled asparagus 8.99 | penne marinara 4.99  | penne a la vodka 5.99  

Entrées


ALL NATURAL MAINE GRASS FED BEEF MEATLOAF blended with mushrooms and vegetables, marsala mushroom sauce, butter whipped yukon mash, italian green beans 21.99   

FILET MIGNON BAROLO* 8oz beef tenderloin, barolo wine sauce, caramelized cipollini onion, rosemary scented polenta cake, grilled asparagus 38.99  



BRAISED LAMB SHANK yukon potatoes, carrots, asparagus, roasted red peppers, reggiano parmesan, gremolata 29.99 

ROASTED DOUBLE CUT BERKSHIRE PORK CHOP* vermont maple-dijon sauce, smoked bacon yukon mash, roasted brussels sprouts 26.99  

STUFFED STATLER CHICKEN BREAST spinach and mushroom stuffing, white wine lemon sauce, butter whipped yukon mash, italian vegetables 24.99  



ROASTED BAFFONI FARM ½ CHICKEN "MATONE" roasted in our hearth oven under a brick, rosemary pan sauce, sweet onion yukon mash, italian green beans 24.99 




GRILLED CHICKEN PAILLARD grilled vegetables, arugula, shaved reggiano parmesan, aged balsamic vinegar, italian evoo 21.99 

QUINOA AND VEGETABLES grilled asparagus, stuffed cubanelle pepper, roasted brussels sprouts and cauliflower, garlicky spinach 17.99  



STEAMED NEW BEDFORD CODFISH fresh grape tomatoes, pinot grigio, fresh basil, italian parsley, lemon, olive oil lyonnaise potatoes, italian green beans, california evoo 24.99

PEPPER CRUSTED SALMON* shiitake mushroom quinoa, cucumber-tomato slaw, cilantro-lime salad, california evoo 28.99

SWORDFISH A LA MAMA garlic herb butter, roasted red peppers, spicy lobster yukon mash, grilled zucchini 34.99  

MARSEILLE BOUILLABAISSE saffron scented tomato-leek broth, codfish, shrimp, mussels, littleneck clams and sea scallops, drizzled with spanish evoo. served with rouille and grilled bread for dipping 34.99 add linguine 4.00   




STEAMED TWO POUND LOBSTER drawn butter, fresh lemon, olive oil lyonnaise potatoes, garlicky spinach *Market Price* 

BAKED STUFFED TWO POUND LOBSTER drawn butter, fresh lemon, scallop and shrimp stuffing, olive oil lyonnaise potatoes, garlicky spinach *Market Price*  

A note from our kitchen...

For our guests with dietary restrictions, we are happy to make adjustments to our menu items where possible.

Before placing your order, please inform your server if you or a person in your party has a food allergy
*These items may be raw or under cooked, or may contain raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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