

# ALLERGEN MENU

## Starters

**CRAB STUFFED PORTOBELLO MUSHROOM** baby arugula, aged balsamic vinegar, italian evoo, roasted garlic alfredo 11.99  

**HUMMUS AND PITA** lemon hummus, cumin spiced pita, dukkah spice, olive tapenade 4.99 

**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  

**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   

**CG PASTA FAGIOLE** shaved reggiano parmesan, pancetta bits, italian evoo *cup* 3.99 *bowl* 5.99  

**CHICKEN ESCAROLE SOUP** savory vegetables, cannellini beans, ditalini pasta, parmesan crostini *cup* 3.99 *bowl* 5.99  

**NEW ENGLAND LOBSTER-CLAM CHOWDER** surf clams, lobster meat, corn, sweet and Idaho potatoes, red bell pepper *cup* 5.99 *bowl* 8.99  

## Pizza

**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 pepper, artichoke hearts, kalamata olives, feta and parmesan cheese 15.99  

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

## Salads

**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   

**MEDITERRANEAN SPINACH SALAD** spinach, roasted red pepper, artichoke hearts, olives, gorgonzola cheese, hardboiled egg, pancetta bits, balsamic vinaigrette 9.99  

**BABY KALE SALAD** chick peas, red bell pepper, cucumber, tomato, feta cheese, cumin-lime vinaigrette 9.99 

**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

*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

# Sandwiches

All sandwiches served with your choice of french fries 🍟, or a side of greens. Substitute sweet potato fries 🍟 \$1.00

**PAN ROASTED TURKEY BREAST** artisan sourdough bread, gorgonzola mayo, crisp golden delicious apple, cranberry chutney, romaine lettuce 11.99 🍟🍷

**CG TURKEY REUBEN** shaved turkey pastrami, sauerkraut, house russian dressing, melted dill havarti, marble bread 12.99 🍟🍷

**GREEK CHICKEN WRAP** grilled lemon chicken tenders, spinach, feta cheese, hummus, tzatziki sauce, olive tapenade, spinach wrap 11.99 🍟🍷

**GRILLED CHIPOTLE RUBBED CHICKEN WRAP** cilantro-lime mayo, melted pepper jack cheese, crispy romaine lettuce, tomato, cucumber, chile wrap 11.99 🍟🍷

**HOT ITALIAN BUNS** beef, veal and pork meatballs in house focaccia bread. served with marinara sauce, ricotta cheese 12.99 🍟🍷

**CG BURGER\*** cheddar cheese, bacon, roasted garlic-balsamic aioli, telera roll 13.99 🍟🍷  
substitute grilled chicken breast 11.99 🍟🍷

**CG SALMON BURGER** dill yogurt sauce, cucumber-pepper-tomato slaw, chiffonade romaine lettuce, telera roll 13.99 🍟🍷

**OPEN FACED SMASHED BURRATA CAPRESE** grilled italian bread, basil aioli, marinated grape tomatoes, burrata mozzarella, arugula, aged balsamic vinegar, italian evoo 12.99 🍷

**CG GRILLED CHEESE FRITTA** fresh mozzarella and parma prosciutto, egg battered, panko crusted, and deep fried, served with house marinara sauce 12.99 🍟🍷

# Entrees

**RIGATONI A LA BOLOGNESE** beef, veal, and pork, valoroso tomatoes, garden vegetables, reggiano parmesan cheese 19.99 🍷

**DECECCO LINGUINE WITH SPICY SHRIMP** fra diavolo sauce, fresh basil, italian evoo 19.99 🍷

**HOUSE MADE RICOTTA GNOCCHI** valoroso tomato sauce, grape tomatoes, perlini mozzarella, fresh basil, italian evoo 15.99 🍷

**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

**PRIME STEAK POUTINE\*** grilled pub steak over french fries, melted cheddar and mozzarella cheese, Sam Seasonal gravy, frizzled onions 21.99 🍷

**CHICKEN MILANESE** italian bread crumbs, baby arugula, tomatoes, shaved reggiano parmesan, aged balsamic vinegar, italian evoo 16.99 🍟🍷

**CG FISH AND CHIPS** beer battered cod, french fries, tartar sauce, house pickled peppers 16.99 🍟🍷

**STEAMED NEW BEDFORD CODFISH** fresh grape tomatoes, pinot grigio, fresh basil, italian parsley, lemon, olive oil lyonnaise potatoes, italian green beans, california evoo 21.99

**PEPPER CRUSTED SALMON** shiitake mushroom quinoa, cucumber-tomato slaw, cilantro-lime salad, california evoo 21.99

**QUINOA AND VEGETABLES** grilled asparagus, stuffed cubanelle pepper, roasted brussels sprouts and cauliflower, garlicky spinach 14.99 🍷

## A note from our kitchen...

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

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