

Easter Sunday Menu

Appetizers

FRESH MOZZARELLA FRITTA

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

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

CRAB STUFFED PORTOBELLO MUSHROOM

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

CALAMARI

lightly fried tube and tentacle calamari tossed with banana 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

Soups & Salads

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

CG PASTA FAGIOLE

shaved reggiano parmesan, pancetta bits, italian evoo 5.99

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

CLEOPATRA SALAD

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

Raw Bar

local littleneck clams* 1.50

regional oysters* 3.50

cocktail shrimp 3.50

**These items are 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. Before placing your order, please inform your server if you or a person in your party has a food allergy. Menu is subject to change.

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Pastas

- PENNE VODKA WITH GRILLED CHICKEN
house pink vodka cream sauce, reggiano parmesan 23.99
- FRESH FETTUCCHINE AND BEEF TENDERLOIN TIPS
sundried tomatoes, mushrooms, peas, barolo crema,
white truffle oil, reggiano parmesan 29.99
- RIGATONI ALLA BOLOGNESE
veal, beef and pork, valoroso tomatoes,
garden vegetables, reggiano parmesan cheese 26.99
- LINGUINE WITH SPICY SHRIMP
fra diavlo sauce, fresh basil, italian evoo 24.99

Entrées

- FILET MIGNON BAROLO*
8oz beef tenderloin, barolo wine sauce, caramelized cipollini onion,
rosemary scented polenta cake, grilled asparagus 39.99
- BAKED HAM
pineapple mostarda, whipped sweet potatoes,
glazed carrots and peas 26.99
- ROASTED DOUBLE CUT BERKSHIRE PORK CHOP*
vermont maple-dijon sauce, smoked bacon
yukon mash, roasted brussels sprouts 28.99
- WOOD GRILLED BABY LAMB CHOPS*
olive tapenade, butter whipped yukon
mash, italian green beans 39.99
- BRAISED LAMB SHANK
yukon potatoes, carrots, asparagus, roasted red
peppers, reggiano parmesan, gremolata 32.99
- CHICKEN MARSALA
marsala mushroom sauce, butter whipped
yukon mash, italian green beans 23.99
- CHICKEN PICCATA
capers, lemon, white wine, butter, parsley, butter
whipped yukon mash, italian green beans 23.99
- SEAFOOD STUFFED FILET OF SOLE
shrimp and scallop stuffing, lobster sauce,
olive oil lyonnaise potatoes, asparagus 28.99
- PEPPER CRUSTED SALMON*
shiitake mushroom quinoa, cucumber-tomato slaw,
cilantro-lime salad, california evoo 29.99
- TWO POUND LOBSTER
steamed or baked stuffed. Served with olive oil
lyonnaise potatoes and asparagus *Market Price*

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