

# Easter Sunday Menu

## Appetizers

### FRESH MOZZARELLA FRITTA

panko crusted ovalini mozzarella, parma prosciutto, pomodoro sauce, arugula, aged balsamic vinegar, italian evoo 11

### ANTIPASTI BOARD

genoa salami, sweet capicola, parma prosciutto, reggiano parmigiana, apricot mostarda, pickled mushrooms cornichon pickles, marinated olives, crostini 17

### CLASSICS RI CALAMARI

lightly fried tube and tentacle calamari tossed with banana peppers, garlic butter, lemon and parsley. served with marinara sauce  
*single 10 table 15*

### MARGHERITA PIZZA

valoroso tomatoes, fresh mozzarella, fresh basil, Italian evoo 14

### MEDITERRANEAN SPINACH PIZZA

garlic alfredo sauce, roasted red peppers, artichoke hearts, kalamata olives, feta and parmesan cheese 16

## Soups & Salads

### CHICKEN ESCAROLE SOUP

savory vegetables, cannellini beans, ditalini pasta, parmesan crostini 6

### NEW ENGLAND LOBSTER-CLAM CHOWDER

surf clams, lobster meat, corn, sweet and Idaho potatoes, red bell pepper 9

### MASHED POTATO SOUP

smooth and creamy with sour cream, chives and pancetta bits 7

### ARCADIA GREENS SALAD

red grape tomatoes, cucumber, prosecco vinaigrette 8

### CAESAR SALAD

romaine lettuce, light garlic croutons, shaved reggiano parmesan 9

### BABY ARUGULA SALAD

sliced strawberries, Vermont goat cheese, toasted almonds, white balsamic dressing 9

## 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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## Entrées

### PENNE VODKA WITH GRILLED CHICKEN BREAST

our renowned pink vodka sauce, shaved reggiano parmigiana, fresh basil and italian parsley 23

### CHICKEN PARMESAN

served over dececco penne pasta with our valoroso tomato marinara sauce 21

### LINGUINE WITH SEAFOOD FRA DIAVLO

shrimp, scallops, mussels and littleneck clams, our spicy tomato sauce, fresh basil, italian parsley 26

### RIGATONI BOLOGNESE

our renowned beef veal and pork meat sauce, shaved reggiano parmigiano 24

### LOBSTER RAVIOLI

sambucca spiked vodka sauce, wilted spinach, ½ lobster tail 32

### BRAISED BEEF SHANK “OSSO BUCCO”

rich red wine meat sauce. served over buttered papardelle noodles with sweet peas, mushrooms and truffle dust 33

### FILET MIGNON BAROLO\*

8 oz beef tenderloin, barolo wine sauce, crumbled gorgonzola, buttery whipped potatoes, italian green beans 36

### BAKED VIRGINIA HAM

apricot mostarda, honey smashed sweet potatoes, glazed carrots, asparagus 28

### GRILLED BABY LAMB CHOPS\*

olive tapenade, butter whipped potatoes, italian green beans 38

### CHICKEN MARSALA

marsala mushroom sauce, butter whipped potatoes, italian green beans 23

### GRILLED NORTH ATLANTIC SWORDFISH

with mediterranean salsa and lemon butter sauce served with saffron rice and italian green beans 29

### PAN SEARED ATLANTIC SALMON

roasted red pepper, kalamata olive and artichoke tapenade, beluga lentil salad with preserved lemon vinaigrette and baby arugula 26

### SEAFOOD STUFFED FILET OF SOLE

shrimp and scallop stuffing, lobster sauce, roasted baby yukon gold potatoes, asparagus 26

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