

Easter Sunday Menu

Appetizers

FRESH MOZZARELLA FRITTA

panko crusted ovalini mozzarella, parma prosciutto, pomodoro sauce, arugula, aged balsamic vinegar, italian evoo 10

ANTIPASTI BOARD

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

CLASSIC 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, 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 parmigiano 9

CG WEDGE SALAD

iceberg lettuce, vine ripe tomatoes, pancetta bits, hard boiled egg, gorgonzola dressing 8

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 parmigiano-reggiano, 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 parmigiano-reggiano 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, butter whipped potatoes, italian green beans 36

BAKED VIRGINIA HAM

apricot mostarda, honey smashed sweet potatoes, glazed carrots, italian green beans 26

GRILLED BABY LAMB CHOPS*

olive tapenade, butter whipped potatoes, italian green beans 38

CHICKEN MARSALA OR PICCATA

butter whipped potatoes, italian green beans 23

GRILLED NORTH ATLANTIC SWORDFISH

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, italian green beans 27

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