

ALLERGEN MENU

Starters

FRESH MOZZARELLA FRITTA panko crusted ovalini mozzarella, parma prosciutto, pomodoro sauce, arugula, aged balsamic vinegar, evoo 9  

CHARRED STUFFED CUBANELLE PEPPER italian bread, olive and lemon stuffing, spicy tomato sauce, fresh basil, evoo 9  

ANTIPASTI BOARD chef's choice cured meats,   provolone, reggiano parmesan, mostarda, marinated olives, cornichons, marinated mushrooms, crostini 17

HOT ITALIAN BUNS beef, veal and pork meatballs in house focaccia bread. served with marinara sauce, ricotta cheese 12   

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

STEAMED LITTLENECK CLAMS white wine, cannellini beans, escarole, pepper flakes, garlic crostini 15 

MARGHERITA PIZZA valoroso tomatoes, fresh mozzarella, fresh basil, evoo 13  

MEDITERRANEAN SPINACH PIZZA garlic alfredo, roasted red peppers, artichoke hearts, kalamata olives, feta and parmesan cheese 16  

ROASTED BEET AND GOAT CHEESE PIZZA sautéed greens, charred onions, balsamic drizzle 16  
gluten free pizza crust available upon request

RAW BAR BY THE PIECE

local littleneck clams* 1.50

regional oysters* 3.50

cocktail shrimp 3.50

Soups & Salads

BUTTERNUT SQUASH SOUP smooth and velvety with maple-bacon sour cream 7 

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  

CG WEDGE SALAD iceberg lettuce, vine ripe tomatoes, pancetta bits, hard-boiled egg, gorgonzola dressing 8  

ARCADIA GREENS SALAD red grape tomatoes, cucumber, prosecco vinaigrette 8 

CAESAR SALAD romaine lettuce, light garlic croutons, shaved reggiano parmesan 9
add italian white anchovy 2   

CLEOPATRA SALAD hydroponic bibb lettuce, sliced strawberries, toasted almonds, goat cheese, pomegranate vinaigrette 10  

BURRATA CAPRESE vine ripe tomatoes, extra virgin olive oil, balsamic vinegar, fresh basil, pickled cipollini onions 10 

ADD TO YOUR SALAD seared salmon 10
*grilled chicken breast 8 | beef sirloin 10
grilled shrimp 13 | seared sea scallops 14*

Pasta

LINGUINE FRA DIAVOLO WITH SHRIMP spicy tomato sauce, fresh basil, evoo 23 

FRESH FETTUCCINE AND BEEF TENDERLOIN TIPS sundried tomatoes, mushrooms, peas, barolo crema, white truffle oil, reggiano parmesan 28   

LEMON RISOTTO WITH PAN SEARED SEA SCALLOPS italian parsley, fresh basil, preserved lemon, a touch of cream, rosé wine syrup 26 

PUMPKIN RAVIOLI savory herb pesto cream sauce, sauté of brussels sprout leaves, cipollini onion and sundried cranberries 21   

PENNE A LA VODKA our renowned pink vodka sauce, shaved reggiano parmesan, fresh basil and italian parsley 17  
*with grilled chicken breast 21
with shrimp scampi  or pan seared scallops 25*

CAPELLINI MARINARA house made valoroso tomato sauce, fresh basil and italian parsley 16 
*with grilled chicken breast 21
with shrimp scampi  or pan seared scallops 25
whole wheat penne & gluten free penne available upon request*

Grille & Plancha

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

6oz BEEF TENDERLOIN* béarnaise aioli 25  | 8oz BEEF TENDERLOIN* béarnaise aioli 30 

14oz NY SIRLOIN* house steak sauce 29 | 16oz BEEF RIB-EYE* house steak sauce 35

16oz VEAL CHOP* garlic herb butter, pickled peppers *Market Price* 

ADD SURF TO YOUR TURF

shrimp scampi 13 | seared sea scallops 14

*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

Favorites

EGGPLANT PARMESAN served with penne with our house made valoroso tomato sauce 20   

RIGATONI A LA BOLOGNESE beef, veal, and pork, valoroso tomatoes, garden vegetables, reggiano parmesan cheese 23  

LINGUINE AND MEATBALLS with our house made valoroso tomato sauce 21   

ALL NATURAL MAINE GRASS FED BEEF MEATLOAF blended with mushrooms and vegetables, marsala mushroom sauce, butter whipped yukon mash, vegetable 22   

CHICKEN PARMESAN served with penne with our house made valoroso tomato sauce 21   

CHICKEN MARSALA marsala mushroom sauce, butter whipped yukon mash, vegetable 23  

CHICKEN PICCATA capers, lemon, white wine, butter, parsley, butter whipped yukon mash, vegetable 23  

VEAL FRANCAISE egg battered veal scallopini, lemon, parsley, white wine, butter whipped yukon mash, vegetable 26  

Entrées

FILET MIGNON BAROLO* 8oz beef tenderloin, barolo wine sauce, crumbled gorgonzola, butter whipped yukon mash, vegetable 35  

GRILLED 14oz NY SIRLOIN SIRLOIN AU POIVRE* brandy-dijon mustard sauce, butter whipped yukon mash, vegetable 34 

SURF AND TURF* 6oz beef tenderloin, 2 baked stuffed shrimp, barolo wine sauce, lemon butter, butter whipped yukon mash, garlicky spinach 37  

WOOD GRILLED BABY LAMB CHOPS olive tapenade, evoo, butter whipped yukon mash, vegetable 38 

PUMPKIN SPICED PORK TENDERLOIN* sage scented pan sauce, butternut-apple mash, brussels sprouts 24 

ROASTED BAFFONI FARM ALL NATURAL CHICKEN savory herb pan sauce, maple smashed sweet potatoes, vegetable 25 

GRILLED CHICKEN PAILLARD grilled vegetables, arugula, shaved reggiano parmesan, aged balsamic vinegar, evoo 22 

QUINOA AND VEGETABLES grilled asparagus, stuffed cubanelle pepper, broccoli and cauliflower, garlicky spinach 18  

NEW BEDFORD CODFISH simply broiled with white wine, panko bread crumbs and olive oil **or** steamed with fresh grape tomatoes, pinot grigio, fresh basil, italian parsley, lemon. served with roasted baby yukon gold potatoes and vegetable 25  

“STUFFY” STUFFED CODFISH baked over a stuffed quahog. served with roasted baby yukon gold potatoes and vegetable 26  

SESAME CRUSTED SALMON* shiitake mushroom quinoa, cucumber-tomato slaw, cilantro-lime salad, evoo 25

SEAFOOD STUFFED FILET OF SOLE shrimp and scallop stuffing, lobster sauce, served with roasted baby yukon gold potatoes and vegetable 25  

MARSEILLE BOUILLABAISSE saffron scented tomato-leek broth, codfish, shrimp, mussels, littleneck clams and sea scallops, drizzled with evoo. served with rouille and grilled bread for dipping 35
add linguine 2   

CG PAELLA saffron rice, chorizo, littleneck clams, shrimp, chicken tenders, sweet peas 29

SHORT RIB SHEPHERD'S PIE peas, carrots, barolo sauce, gorgonzola, frizzled onions 22 

Sides

roasted baby yukon gold potatoes 5 | sweet potato fries 6  | french fries 5 
butter whipped yukon mash 5  | garlicky spinach 7
chili roasted cauliflower with peanuts and cilantro 8
roasted brussels sprouts with bacon, cipollini and sundried cranberries 9
penne marinara 5  | penne a la vodka 6  

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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