






ALLERGEN MENU




Starters


HUMMUS AND PITA lemon hummus, cumin spiced pita, dukkah spice, olive tapenade 5 



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  



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*   

BUTTERNUT SQUASH SOUP smooth and velvety with maple-bacon sour cream *cup 5 bowl 7* 

CHICKEN ESCAROLE SOUP savory vegetables, cannellini beans, ditalini pasta, parmesan crostini *cup 4 bowl 6*  

NEW ENGLAND LOBSTER-CLAM CHOWDER surf clams, lobster meat, corn, sweet and Idaho potatoes, red bell pepper *cup 6 bowl 9*  

Pizza

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




MEDITERRANEAN SPINACH PIZZA garlic alfredo, roasted red pepper, 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

Salads


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*   

MEDITERRANEAN SPINACH SALAD spinach, roasted red pepper, artichoke hearts, olives, gorgonzola cheese, hardboiled egg, pancetta bits, balsamic vinaigrette 10  

CLEOPATRA SALAD hydroponic bibb lettuce, sliced golden delicious apples, toasted almonds, goat cheese, apple cider vinaigrette 10  

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

*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
gluten free bun available upon request

TURKEY PANINI house roasted turkey breast, cheddar, apple, cranberry relish, honey mustard aioli, multigrain bread 12 🍳🍟🥛

CG TURKEY REUBEN shaved turkey pastrami, sauerkraut, house russian dressing, melted dill havarti, marble bread 13 🍳🍟🥛

GREEK CHICKEN WRAP grilled lemon chicken, spinach, feta cheese, hummus, tzatziki sauce, olive tapenade, spinach wrap 12 🍟🥛

GRILLED CHIPOTLE CHICKEN WRAP chipotle-lime mayo, melted pepper jack cheese, crispy romaine lettuce, tomato, cucumber, chile wrap 12 🍳🍟🥛

HOT ITALIAN BUNS beef, veal and pork meatballs in house focaccia bread. served with marinara sauce, ricotta cheese 14 🍳🍟🥛

CG BURGER* cheddar cheese, bacon, roasted garlic-balsamic aioli, telera roll 14 🍳🍟🥛
substitute grilled chicken breast 13 🍳🍟🥛

CG SALMON BURGER dill yogurt sauce, cucumber-pepper-tomato slaw, chiffonade romaine lettuce, telera roll 14 🍟🥛

CG CHEESESTEAK served open faced on grilled italian bread, sautéed peppers and onions, melted cheddar 15 🍟🥛

Entrees

RIGATONI A LA BOLOGNESE beef, veal, and pork, valoroso tomatoes, garden vegetables, reggiano parmesan cheese 21 🍟🥛

LINGUINE WITH SPICY SHRIMP spicy tomato sauce, fresh basil, evoo 21 🍟🥛

PENNE A LA VODKA our renowned pink vodka sauce, shaved reggiano parmesan, fresh basil and italian parsley 12 🍟🥛

CAPELLINI MARINARA house made valoroso tomato sauce, fresh basil and italian parsley 10 🍟

ADD TO YOUR PASTA

grilled chicken breast 8 | meatballs 9 🍳🍟
shrimp scampi 13 🍟 | seared sea scallops 14
chicken parmesan 10 🍳🍟🥛

whole wheat penne & gluten free penne available upon request

ALL NATURAL MAINE GRASS FED BEEF MEATLOAF blended with mushrooms and vegetables, marsala mushroom sauce, roasted baby yukon gold potatoes, vegetable 20 🍟🥛🍳

CHICKEN MILANESE italian bread crumbs, baby arugula, tomatoes, shaved reggiano parmesan, aged balsamic vinegar, evoo 17 🍳🍟🥛

CG FISH AND CHIPS beer battered cod, french fries, tartar sauce, house pickled peppers 17 🍳🍟🥛

STEAMED NEW BEDFORD CODFISH fresh grape tomatoes, pinot grigio, fresh basil, italian parsley, lemon, olive oil, served with roasted baby yukon gold potatoes and vegetable 22

SESAME CRUSTED SALMON shiitake mushroom quinoa, cucumber-tomato slaw, cilantro-lime salad, evoo 23

QUINOA AND VEGETABLES grilled asparagus, stuffed cubanelle pepper, broccoli and cauliflower, garlicky spinach 16 🍟🥛

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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