

# Holiday Menu

## Starters

---

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*

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

MUSHROOM ARANCINI served with garlicky spinach and gorgonzola alfredo *12*

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*

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*

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*

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

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

CG WEDGE SALAD iceberg lettuce, vine ripe tomatoes, pancetta bits, hard-boiled egg, gorgonzola dressing *9*

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

BY THE PIECE\* local littleneck clams *1.50*  
cocktail shrimp *3.50* | local and regional oysters *3.50*

# Holiday Menu

## Entries

---

PENNE A LA VODKA WITH GRILLED CHICKEN our renowned pink vodka sauce, shaved reggiano parmesan, fresh basil and italian parsley 23

LINGUINE FRA DIAVOLO WITH SHRIMP spicy tomato sauce, fresh basil, evoo 25

EGGPLANT PARMESAN served with penne with our house made valoroso tomato sauce 22

CHICKEN PARMESAN served with penne with our house made valoroso tomato sauce 23

LOBSTER RAVIOLI served on a bed of wilted spinach, with lobster cream sauce 26

FILET MIGNON BAROLO\* 8oz beef tenderloin, barolo wine sauce, crumbled gorgonzola, butter whipped yukon mash, italian green beans 37

GRILLED 14OZ NY SIRLOIN AU POIVRE\* brandy-dijon mustard sauce, butter whipped yukon mash, italian green beans 36

SURF AND TURF\* 6oz beef tenderloin, 2 baked stuffed shrimp, barolo wine sauce, lemon butter, butter whipped yukon mash, garlicky spinach 38

16OZ VEAL CHOP port wine sauce, butter whipped yukon mash, italian green beans 39

VEAL OR CHICKEN MARSALA marsala mushroom sauce, butter whipped yukon mash, italian green beans veal 28 chicken 25

WOOD GRILLED BABY LAMB CHOPS\* olive tapenade, evoo, butter whipped yukon mash, italian green beans 38

PRIME LOBSTER steamed or baked stuffed. Served with roasted baby yukon gold potatoes and italian green beans Market Price

SEAFOOD STUFFED FILET OF SOLE shrimp and scallop stuffing, lobster sauce, roasted baby yukon gold potatoes, italian green beans 29

SESAME CRUSTED SALMON shiitake mushroom quinoa, cucumber-tomato slaw, cilantro-lime salad, evoo 28

"STUFFY" STUFFED CODFISH baked over a stuffed quahog. served with roasted baby yukon gold potatoes and italian green beans 28

*Before placing your order, please inform your server if you or a person in your party has a food allergy*

*\*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*