

# Restaurant Week

Three Course Wine Pairing-\$15 with the 3-Course Menu or \$5 for Individual Course Pairings

## APPETIZERS

Wine Pairing (Please choose one): *La Marca, Prosecco, Italy or Starling Castle, Riesling, Germany*  
Choose One

NEW ENGLAND LOBSTER CLAM CHOWDER  
surf clams, lobster meat, corn, sweet and Idaho potatoes, red bell pepper

CHICKEN ESCAROLE SOUP  
savory vegetables, cannellini beans, ditalini pasta, parmesan crostini

ARCADIA GREENS SALAD  
red grape tomatoes, cucumber, prosecco vinaigrette

CAESAR SALAD  
romaine lettuce, light garlic croutons,  
shaved reggiano parmesan, *optional italian white anchovy add \$2*

HALF MARGHERITA PIZZA  
crushed valoroso tomatoes, fresh mozzarella,  
parmesan cheese, fresh basil, extra virgin olive oil

## ENTRÉES

Choose One

PENNE VODKA WITH GRILLED CHICKEN  
house pink vodka cream sauce, reggiano parmesan  
Wine Pairing: *Angeline, Pinot Noir, California*

LEMON RISOTTO WITH PAN SEARED SCALLOPS  
italian parsley, fresh basil, preserved lemon,  
a touch of cream, rosé wine syrup  
Wine Pairing: *Privilege De Drouet, Sauvignon Blanc, France*

MEDITERRANEAN CHICKEN  
sundried tomatoes, kalamata olives, artichoke hearts, roasted red  
peppers, butter whipped yukon mash, italian green beans  
Wine Pairing: *Piccolo, Gavi, Italy*

STEAMED NEW BEDFORD CODFISH  
fresh grape tomatoes, pinot grigio, fresh basil, italian parsley,  
lemon, roasted baby yukon gold potatoes, italian green beans  
Wine Pairing: *Ca Donini, Pinot Grigio, Italy*

SESAME CRUSTED SALMON\*  
shiitake mushroom quinoa, cucumber-tomato slaw, cilantro-lime salad  
Wine Pairing: *Hess, Unoaked Chardonnay, California*

SAUTEED BEEF TENDERLOIN TIPS "BAROLO"  
cipollini onions, mushrooms, butter whipped yukon mash, italian green beans  
Wine Pairing: *J. Lohr, Seven Oaks, Cabernet Sauvignon, California*

ALL NATURAL MAINE GRASS FED BEEF MEATLOAF  
blended with mushrooms and vegetables, marsala mushroom sauce,  
butter whipped yukon mash, italian green beans  
Wine Pairing: *Cline, Zinfandel, California*

## DESSERTS

Wine Pairing (Please Choose One):  
*Robert Mondavi, Moscato D' Oro California OR Trentadue, Chocolate Amore, California*

Choose One

VANILLA CHEESECAKE fresh fruit, chantilly, caramel sauce  
CHOCOLATE MOUSSE PARFAIT chocolate ganache, cappuccino ice cream  
BERRY GLACÉ vanilla ice cream, berry compote, cinnamon almond biscotti

\*\*Excludes taxes and gratuity. No substitutions may be made. Restaurant Week Menu not available on Saturday. Menu is subject to change without notice.

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