

Thanksgiving Day 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

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

SHRIMP & COCONUT ARANCINI crispy fried risotto balls, chipotle lime aioli 12

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

MARGHERITA PIZZA crushed valoroso tomatoes, fresh mozzarella, parmesan cheese, fresh basil, extra virgin olive oil 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 BISQUE smooth and velvety with maple-bacon sour cream 7

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

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

BY THE PIECE*

local littleneck clams 1.50 | cocktail shrimp 3.50
local and regional oysters 3.50

Children's Menu

ROASTED TURKEY BREAST cranberry jelly, savory gravy, italian sausage bread pudding, butter whipped yukon mash, green beans 16

CHICKEN FINGERS served with french fries and honey mustard sauce 8

PENNE PASTA choice of aglio olio, marinara or butter 7

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*

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Entrées

ROASTED TURKEY BREAST cranberry chutney, savory gravy, italian sausage bread pudding, roasted butternut squash, butter whipped yukon mash, green beans 29

PENNE VODKA WITH GRILLED CHICKEN house pink vodka cream sauce, reggiano parmesan 23

PUMPKIN RAVIOLI savory herb pesto cream sauce, sautéed of brussels sprout leaves, cipollini onion and sundried cranberries 23

CHICKEN MARSALA marsala mushroom sauce, butter whipped yukon mash, italian green beans 25

FILET MIGNON BAROLO* 8oz beef tenderloin, barolo wine sauce, crumbled gorgonzola, butter whipped yukon mash, italian green beans 36

PUMPKIN SPICED PORK TENDERLOIN* sage scented pan sauce, roasted butternut squash, brussels sprouts 26

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

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

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

Sides

BUTTER WHIPPED YUKON MASH 5
ITALIAN SAUSAGE BREAD PUDDING 5
ROASTED BUTTERNUT SQUASH 5
ITALIAN GREEN BEANS 5

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