

# THANKSGIVING DAY MENU

## STARTERS

**CLASSIC RI CALAMARI** tossed in our lemon-garlic butter and house pickled peppers, served with marinara sauce *single 12 table 17*

**FRESH MOZZARELLA FRITTA** panko crusted ovolini mozzarella, pomodoro sauce, prosciutto di parma, and baby arugula *14*

**LOBSTER ARANCINI** crispy risotto dumplings, served with lobster cream sauce and frizzled leeks *15*

**BURRATA CAPRESE** backyard farms vine ripe tomatoes, maplebrook farms vermont burrata cheese, fresh basil, extra virgin olive oil, balsamic vinegar syrup and pickled onions *12*

**MARGHERITA PIZZA** valoroso tomatoes, fresh mozzarella, fresh basil, extra virgin olive oil *15*

**FOUR CHEESE AND PROSCIUTTO PIZZA** roasted garlic alfredo sauce, parmigiano reggiano, mozzarella, provolone, goat cheese, baby arugula, balsamic reduction *16*

**CHICKEN ESCAROLE SOUP** savory vegetables, cannellini beans, ditalini pasta, parmesan crostini *7*

**NEW ENGLAND LOBSTER-CLAM CHOWDER** lightly creamy with corn, sweet potato, idaho potato, sweet red pepper *9*

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

**ARCADIA GREENS SALAD** hearty salad greens tossed with our white balsamic vinaigrette, grape tomatoes, red flame grapes *9*

**CAESAR SALAD** house crafted meyer lemon dressing, house croutons, shaved parmigiano reggiano *10*  
*add Italian white anchovy 1*

### BY THE PIECE\*

local littleneck clams *1.75* | cocktail shrimp *3.25*

local and regional oysters *3.25* | crab cocktail claws *3.75*

### SEAFOOD TOWER

10 littleneck clams\*, 10 oysters\*,

10 cocktail shrimp, 5 crab cocktail claws *79*

## CHILDREN'S MENU

**ROASTED TURKEY BREAST** cranberry sauce, savory gravy, italian sausage bread pudding, yukon gold mashed potatoes, 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 sauce, savory gravy, italian sausage bread pudding, butternut squash, yukon gold mashed potatoes, green beans 29

**PENNE VODKA WITH GRILLED CHICKEN**  
house pink vodka cream sauce, reggiano parmesan 25

**PUMPKIN RAVIOLI** butternut squash cream sauce, fresh sage, sautéed of brussels sprout leaves, cipolini onions, and sundried cranberries 23

**CHICKEN SCALLOPINE** yukon gold mashed potatoes, italian green beans, choice of marsala or piccata sauce 24

**FILET MIGNON BAROLO\*** 8oz. beef tenderloin, barolo wine sauce, crumbled gorgonzola, yukon gold mashed potatoes, italian green beans 36

**GRILLED MAPLE PORK LOIN\*** heritage berkshire pork loin with fall spiced dijon mustard sauce, maple-bacon brussels sprouts, caramelized onion-yukon gold mashed potatoes 26

**GRILLED ATLANTIC SALMON\*** wilted spinach with roasted red peppers, artichokes, grape tomatoes, kalamata olives, lemon, dill, extra virgin olive oil 29

**ROASTED SWORDFISH** lemon caper butter, yukon gold mashed potatoes, italian green beans 32

## SIDES

**YUKON GOLD MASHED POTATOES** 6

**ITALIAN SAUSAGE BREAD PUDDING** 6

**BUTTERNUT SQUASH** 6

**ITALIAN GREEN BEANS** 6

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