

# Valentine's Day Menu

## STARTERS

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

**TUNA TARTARE\*** fresh yellowfin tuna blended with fresh lime, sriracha sauce and fresh ginger. served with avocado cucumber carpaccio, wasabi tobiko and sesame crostini *14*

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

**FIRECRACKER CAULIFLOWER** buttermilk fried with sweet chili sauce, cilantro, scallions and spicy peanuts *11*

**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*

## SOUPS & SALADS

**PINK TOMATO BISQUE** quenelle of florentine spinach, basil infused extra virgin olive oil *7*

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

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

**BIBB AND APPLE SALAD** delicate hydroponic bibb lettuce with apple cider vinaigrette, spiced walnuts, vermont goat cheese and sliced local golden delicious apple *11*

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

### ADD TO YOUR SALAD

grilled chicken breast *7* | grilled atlantic salmon\* *11* | grilled shrimp *12* | seared sea scallops *14*

## RAW BAR

### BY THE PIECE

local littlenecks\* *1.75* | new england oysters\* *3.25*  
cocktail shrimp *3.25* | half lobster tail *7.00*

### SEAFOOD TOWER

10 littleneck clams\*, 10 oysters\*,  
10 cocktail shrimp, 2 half lobster tails *79*

*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

### **PENNE A LA VODKA WITH GRILLED CHICKEN**

our renowned pink vodka sauce, shaved reggiano parmesan, fresh basil and italian parsley 24

### **LEMON RISOTTO WITH PAN SEARED**

**SEA SCALLOPS** carnaroli risotto with pickled lemon and italian parsley topped with caramelized new bedford sea scallops and rosé wine syrup 27

### **EGGPLANT PARMESAN NAPOLEON**

herb, parmesan and panko crusted eggplant layered with fresh mozzarella cheese, over dececco penne with our house marinara sauce 21

**CHICKEN PARMESAN** served with penne with our house made valoroso tomato sauce 24

**LOBSTER RAVIOLI** served on a bed of wilted spinach, with lobster cream sauce, half lobster tail 34

**FILET MIGNON BAROLO\*** 8oz beef tenderloin, barolo wine sauce, crumbled gorgonzola, roasted garlic yukon gold mashed potatoes, italian green beans 37

**SURF AND TURF\*** 6oz beef tenderloin, 2 baked stuffed shrimp, barolo wine sauce, lemon butter, roasted garlic yukon gold mashed potatoes, garlicky spinach 38

**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

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

### **GRILLED LAMB LOIN CHOPS\***

olive tapenade, evoo, roasted garlic yukon gold mashed potatoes, italian green beans 38

### **STEAMED OR BAKED STUFFED PRIME**

**LOBSTER** roasted baby yukon gold potatoes, italian green beans *market price*

**SEAFOOD STUFFED FILET OF SOLE** shrimp and scallop stuffing, lobster cream sauce, chives, served over sautéed baby kale 27

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

**BROILED CODFISH** served with roasted baby yukon gold potatoes and italian green beans 27

## A NOTE FROM OUR KITCHEN

For our guests with dietary restrictions, we are happy to make adjustments to our menu where possible.

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