

# Easter Sunday Menu

## Appetizers

### FRESH MOZZARELLA FRITTA

panko crusted ovolini mozzarella, pomodoro sauce, prosciutto di parma, and baby arugula 14

### 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

### CLASSIC RI CALAMARI

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

### CG OYSTERS ROCKEFELLER

pernod scented creamed spinach, and parmesan gratinée 18

### MARGHERITA PIZZA

valoroso tomatoes, fresh mozzarella, fresh basil, evoo 15

## Soups & Salads

### CHICKEN ESCAROLE SOUP

savory vegetables, cannellini beans, ditalini pasta, parmesan crostini 8

### NEW ENGLAND CLAM AND LOBSTER 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

### CAESAR SALAD

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

### BIBB AND APPLE SALAD

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

### BABY ARUGULA SALAD

sliced strawberries, vermont goat cheese, toasted almonds, white balsamic dressing 9

## Raw Bar

### BY THE PIECE

local littleneck clams\* 1.75 | regional oysters\* 3.25 | cocktail shrimp 3.25

### SEAFOOD TOWER

12 littleneck clams\*, 12 oysters\*, 12 cocktail shrimp 79

*\*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. Before placing your order, please inform your server if you or a person in your party has a food allergy. Menu is subject to change.*

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## Entrées

### PENNE VODKA WITH GRILLED CHICKEN BREAST

our renowned pink vodka sauce, shaved parmigiano reggiano, fresh basil and italian parsley 25

### CHICKEN PARMESAN

served with penne with our house made valoroso tomato sauce 25

### RICOTTA GNOCCHI AND BROCCOLI RABE

house made gnocchi sautéed with broccoli rabe, garlic and red pepper flakes over our house marinara sauce with melted fresh mozzarella 22

### RIGATONI BOLOGNESE

our renowned beef, veal and pork meat sauce, shaved parmigiano-reggiano 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 28

### FILET MIGNON BAROLO\*

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

### BAKED VIRGINIA HAM

apricot mostarda, maple smashed sweet potatoes, roasted brussels sprouts 26

### MEDITERRANEAN STYLE LAMB SHANK

tomato, oregano, artichoke hearts, kalamata olives, roasted red peppers, orzo, shaved parmigiano reggiano, gremolata 37

### GRILLED LAMB LOIN CHOPS\*

olive tapenade, roasted garlic yukon gold mashed potatoes, broccoli rabe 38

### CHICKEN SCALLOPINE

roasted garlic yukon gold mashed potatoes, italian green beans choice of marsala or piccata sauce 25

### ROASTED HALIBUT

brown butter sauce, confetti rice, asparagus 37

### GRILLED ATLANTIC SALMON\*

lemon caper butter, beluga lentils, baby arugula 29

### SEAFOOD STUFFED FILET OF SOLE

shrimp and scallop stuffing, sauteed spinach, roasted peppers, grape tomatoes, sherry cream sauce, chives 29

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