

## *Appetizers*

### **Calamari** \$15.00

Served fried or grilled

### **Sausage and Peppers** \$13.00

Sausage and Peppers sautéed in garlic and olive oil

### **Goat Cheese** \$9.50

Warm goat cheese served with vodka marinara sauce, triangles of toasted Panini bread, and fresh basil

### **Asiago Cheese Dip** \$9.50

Cold shredded asiago cheese dip served with flatbread chips

### **Bruschetta** \$8.50

Toasted Italian bread topped with garlic, olive oil, basil, fresh tomatoes and red onions

### **Steamed Clams** \$15.00

Fresh steamed clams served in red or white sauce

### **Smoked Salmon**

#### **Bruschetta** \$14.00

Toasted Italian bread topped with goat cheese, smoked salmon and our classic bruschetta topping

#### **Seared Tuna** \$14.50

Seared Ahi Tuna topped with Arcadian mixed greens and laced with balsamic reduction and wasabi mayo

#### **Fried Ravioli** \$10.00

Ravioli filled with asiago, mascarpone and ricotta, fried and served with marinara sauce for dipping

### **Lox Bites** \$Market Price

10-12 ounces of tender, steamed bites of Maine lobster tail, served with limoncello beurre blanc

### **Parmesan Zucchini** \$8.50

Fresh zucchini hand tossed with Panko breadcrumbs and parmesan cheese, fried and served with our vodka marinara cream sauce

### **Grilled Shrimp Cocktail** \$13.50

Grilled shrimp served with cocktail sauce and our homemade remoulade sauce

### **Limoncello Shrimp** \$15.00

Succulent shrimp sautéed with imported limoncello, cream with shallots, served over a bed of arcadia lettuce

## *Salads*

*Add Chicken \$4 - Shrimp \$7*

### **Classic Caesar** \$11.00

Romaine lettuce, grated parmigiana cheese, croutons, and Caesar dressing

### **Wedge Salad** \$9.00

Wedge of iceberg lettuce served with chopped tomatoes, red onions, bleu cheese crumbles and bleu cheese dressing

### **The Lawson** \$13.50

Our classic wedge salad topped with crispy bacon and grilled breast of chicken

### **Strawberry Feta** \$12.00

Bed of romaine lettuce, sliced avocado, fresh strawberries, red onions, crumbled Feta cheese and candied walnuts, served with a blush vinaigrette

### **Tina's Spinach Salad** \$11.00

Leaf spinach, fresh strawberries, walnuts, mandarin oranges and imported gorgonzola cheese, served with poppyseed dressing

### **Cobb** \$14.00

Romaine lettuce, diced egg, tomato, bleu cheese, bacon, green onions, grilled chicken breast, served with your choice of dressing

### **Caprese** \$11.50

Fresh Ovolini mozzarella, tomatoes, and red onions drizzled with balsamic vinaigrette

## *Steak & Pork*

*Served with potato of the day*

### **Steak Cognac** \$35.00

Medallions of filet mignon sautéed in a cognac cream sauce with mushrooms and shallots

### **Tina's Pork Chops** \$24.00

Boneless pork tenderloin breaded and pan sautéed, topped with an Arcadian lettuce and laced with a Dijon mustard sauce

### **Pork Chop Gildardi** \$24.00

Breaded and pounded pork tenderloin pan seared, topped with sautéed roma tomatoes, roasted garlic, and fresh basil

### **Steak alla Tina G's** \$45.00

Medallions of filet mignon topped with lobster meat and roasted shallot hollandaise sauce, served over grilled asparagus

## *Soup and Salad Sides*

Side Garden Salad - \$3 - Side Caesar Salad - \$4 - Cup of Soup - \$3 - Bowl of Soup - \$4

## Pastas

*Add Chicken \$4 - Shrimp \$7 - Meatballs \$5 - Italian Sausage \$5*

### **Spaghetti or Penne \$13.00**

Choice of imported spaghetti or penne pasta, served with meat or marinara sauce

### **Sausage Penne \$17.00**

Roasted yellow and red peppers, mushrooms, sausage and homemade meat sauce, served over penne pasta

### **3 Cheese Ravioli \$17.00**

Ravioli filled with asiago, mascarpone and ricotta, served in our vodka marinara cream sauce

### **Gnocchi with Broccoli \$18.00**

Broccoli sautéed in olive oil with onion and garlic, served over homemade gnocchi

### **Pasta Calamari \$21.00**

Calamari sautéed in garlic, olive oil, onion, white wine, tossed with marinara sauce, served over linguine

### **Braised Beef Ravioli \$18.00**

Succulent braised beef ravioli sautéed in a Chianti cream sauce with mushrooms

### **Fettucine Alfredo \$16.00**

Homemade egg noodles tossed with imported parmigiana and Romano cheese in a butter and cream sauce

### **Bow Tie Asiago \$18.00**

Bow tie pasta sautéed in an asiago cream sauce with imported prosciutto, peas and red onions

### **Pasta Spruzza \$20.00**

Smoked salmon, sautéed in a goat cheese cream sauce with basil and scallions, served over bow tie pasta

### **Spaghetti Carbonara \$18.00**

Imported prosciutto and peas sautéed in a light creamy parmesan sauce, served with spaghetti

### **Seafood Diablo \$39.00**

Lobster, shrimp, calamari, and clams sautéed in our homemade marinara sauce and accented with spicy seasonings, served over linguine

### **Gnocchi Caprese \$18.00**

Fresh tomatoes sautéed with olive oil, garlic and basil, served over gnocchi, topped with fresh mozzarella and a touch of marinara

### **Linguine Clam Sauce \$21.00**

Whole and chopped clam's sautéed in a white or red clam sauce, served over linguini

### **Lobster & Asparagus \$39.00**

Tender lobster sautéed in a creamy dill sauce with fresh asparagus, served over penne pasta

## Chicken

### **Chicken Gilardi \$22.00**

Boneless breast of chicken and Italian sausage sautéed in olive oil, white wine, garlic, and Italian seasonings served with roasted peppers, mushrooms, peas and roasted potatoes

### **Chicken alla Tina G's \$20.00**

Sliced chicken breast sautéed in a sun-dried tomato pesto cream sauce with gouda, served over penne pasta

### **Chicken Scallopine \$20.00**

Medallions of chicken sautéed with red and yellow peppers, mushrooms, garlic, white wine and a touch of our meat sauce, served over fettuccine

### **Chicken Marsala \$20.00**

Boneless breast of chicken sautéed in a Marsala wine sauce with fresh mushrooms and scallions, served with fresh vegetables

### **Chicken Parmigiana \$20.00**

Boneless breast of chicken lightly breaded, sautéed and topped with our marinara sauce and parmigiana cheese, served over fettuccine

### **Chicken Francese \$20.00**

Boneless breast of chicken dipped in a light egg washed, sautéed with a lemon, butter and white wine sauce, served with fresh vegetable

### **Naked Chicken Parmigiana \$20.00**

Boneless breast of chicken baked with fresh mozzarella, homemade marinara sauce, served over a bed of sautéed spinach

## Sandwiches

*All sandwiches served with French Fries or Tater Tots  
Substitute Sweet Potato Fries \$1.50 - Parmesan Truffle Fries \$2.00*

### **Chicken Asparagus Panini \$13.00**

Grilled chicken topped with asparagus, provolone cheese, sun dried tomato mayo and pesto, served on grilled Panini bread

### **Lobster Grilled Cheese \$Market Price**

Cold water lobster tail tossed with Panko breadcrumbs, pan sautéed and nestled between grilled Texas toast and white American cheese, served with our remoulade sauce



### **Walnut Burger \$13.00**

Mouthwatering walnut burger topped with sliced avocado, crispy onions, provolone cheese and laced with a dijonaise, served on brioche

### **Wagyu Burger \$15.50**

8 oz Wagyu Australian grass feed beef patty grilled to perfection topped with lettuce, tomato and onion, served on brioche make it Philly's famous patty melt for \$1