

Appetizers

Calamari \$17.00

Served fried or grilled

Sausage and Peppers \$14.50

Sausage and Peppers sautéed in garlic and olive oil

Goat Cheese \$10.50

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

Asiago Cheese Dip \$10.50

Cold shredded asiago cheese dip served with flatbread chips

Bruschetta \$9.50

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 \$15.00

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

Seared Tuna \$16.50

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

Lobster Bites \$Market Price

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

Parmesan Zucchini \$9.00

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

Grilled Shrimp Cocktail \$14.50

Grilled shrimp served with cocktail sauce and our homemade remoulade sauce

Limoncello Shrimp \$16.00

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 \$9.50

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

The Lawson \$14.00

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

Strawberry Feta \$13.00

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 \$12.00

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

Cobb \$14.50

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 \$38.00

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

Tina's Pork Chops \$26.00

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

Pork Chop Gilardi \$26.00

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

Steak alla Tina G's \$48.00

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 \$18.00

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

3 Cheese Ravioli \$18.00

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

Gnocchi with Broccoli \$19.00

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

Pasta Calamari \$23.00

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

Braised Beef Ravioli \$20.00

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

Fettucine Alfredo \$17.00

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

Bow Tie Asiago \$20.00

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

Pasta Spruzza \$22.00

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

Spaghetti Carbonara \$20.00

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

Seafood Diabolo \$42.00

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

Gnocchi Caprese \$20.00

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

Linguine Clam Sauce \$22.00

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

Lobster & Asparagus \$42.00

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

Chicken

Chicken Gilardi \$23.00

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 \$21.00

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

Chicken Scallopine \$21.00

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 \$21.00

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

Chicken Parmigiana \$21.00

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

Chicken Francese \$21.00

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 \$21.00

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 \$14.00

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 \$15.00

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

Wagyu Burger \$18.00

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