



# Goccia D'oro II

RISTORANTE ITALIANO

## Antipasti - Appetizers

MOZZARELLA CAPRESE .....	\$11/\$20
BUFFALO MOZZARELLA, SLICED TOMATOES, ROASTED PEPPERS AND BASIL	
GAMBERI E FAGIOLI .....	\$13/\$23
GRILLED SHRIMP, CANNELLINI BEANS, GARLIC, ROSEMARY, TOMATO AND OLIVE OIL	
VONGOLE OREGANATA .....	\$12/\$22
BAKED LITTLE NECK CLAMS, GARLIC, BREADCRUMBS, PARSLEY, LEMON ZEST AND LEMON	
CALAMARI FRITTI .....	\$13/\$24
CALAMARI ARRABBIATA .....	\$14/\$24
LIGHTLY FRIED IN ARRABBIATA SAUCE WITH CHERRY PEPPERS	
MUSSELS .....	\$12/\$22
SAUTÉED IN WINE & HERBS WITH RED OR WHITE SAUCE	
MOZZARELLA IN CARROZZA.....	\$11/\$20
WITH LEMON, WHITE WINE AND CAPERS	
SHRIMP COCKTAIL.....	\$13/\$25
EGGPLANT ROLLANTINI.....	\$11/\$20
EGGPLANT STUFFED WITH RICOTTA CHEESE AND MOZZARELLA TOPPED WITH A LIGHT MARINARA SAUCE	

## Zuppe - Soups

STRACCIATELLA.....	\$6
CHICKEN BROTH, EGGS AND FRESH SPINACH	
TORTELLINI IN BRODO.....	\$6
MEAT TORTELLINI IN CHICKEN BROTH	

## Insalate - Salads

ALLA CESARE.....	\$5/\$12
TRI-COLOR SALAD.....	\$5/\$12
ARUGOLA, ENDIVE AND RADICCHIO	
SPINACH SALAD.....	\$5/\$12
MUSHROOMS, WHITE ONIONS, PANCETTA, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE, WORCESTERSHIRE SAUCE, AND A TOUCH OF MUSTARD SAUCE	

## Pasta

GNOCCHI AL PESTO.....	\$15/\$28
POTATO DUMPLINGS IN A PESTO SAUCE	
PENNE TOMATO & BASIL.....	\$14/\$26
IMPORTED SAN MARZANO TOMATO SAUCE AND BASIL	
SPAGHETTI CARBONARA.....	\$14/\$26
SMOKED PANCETTA, EGGS, PECORINO ROMANO CHEESE, CRACKED BLACK PEPPER, PARSLEY, CREAM SAUCE	
SPAGHETTI CON POLPETTE.....	\$16/\$30
HOME-STYLE MEATBALLS MADE WITH FRESH TOMATO SAUCE AND BASIL	
PENNE INTEGRALI.....	\$15/\$28
WHOLE WHEAT PASTA WITH OVEN ROASTED CHERRY TOMATOES, BASIL, SPINACH, GARLIC, PARMESAN CHEESE, EXTRA VIRGIN OLIVE OIL	
LINGUINE AI FRUTTI DI MARE.....	\$32/\$60
MUSSELS, CLAMS, SHRIMP, CALAMARI, & LOBSTER TAIL	
PENNE ALLA VODKA.....	\$14/\$26
WITH BACON IN A VODKA SAUCE	
PAPPARDELLE ALLA BOLOGNESE.....	\$16/\$30
GROUND BEEF, TOMATO SAUCE, PECORINO ROMANO	
PENNE PUTTANESCA.....	\$15/\$28
TOMATO, CAPERS, GAETA OLIVES, AND ANCHOVIES	
RAVIOLI DI FORMAGGIO.....	\$14/\$26
MARINARA SAUCE, OR PINK SAUCE	
MANICOTTI INBOTTITI .....	\$15/\$28
FRESH MANICOTTI STUFFED WITH RICOTTA CHEESE IN TOMATO SAUCE	
LINGUINE WITH CLAMS.....	\$16/\$30
RED OR WHITE CLAM SAUCE	
RIGATONI WITH ESCAROLE AND BEANS...	\$16/\$30
IN OIL AND GARLIC SAUCE	
LOBSTER RAVIOLI ALLA VODKA .....	\$18/\$34
IN VODKA SAUCE WITH SHRIMP	
EGGPLANT PARMIGIANA .....	\$16/\$30

MOST OF OUR PASTA DISHES CAN BE PREPARED WITH WHOLE WHEAT OR GLUTEN FREE PASTA FOR AN ADDITIONAL \$2 PER SERVING  
ASK YOUR WAITER FOR THE TYPE OF PASTA AVAILABLE

\*\*ALL THE DISHES CAN BE ORDERED AS INDIVIDUAL PORTIONS OR FAMILY STYLE\*\*

PRICES SHOWN INDICATE \$INDIVIDUAL/\$FAMILY STYLE  
ASK YOUR SERVER FOR DETAILS

*Menu items marked with an "\*" can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*



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RISTORANTE ITALIANO

## Pollo - Chicken

POLLO ALLA MARSALA.....	\$17/\$32
CHICKEN BREAST WITH MUSHROOMS IN A MARSALA WINE SAUCE	
POLLO ALLA SCARPARIELLO.....	\$17/\$32
GARLIC, SAUSAGE, MUSHROOMS AND SWEET PEPPERS IN A LIGHT RED SAUCE	
POLLO ALLA PICCATA.....	\$17/\$32
ZESTY LEMON, CAPERS, ARTICHOKE HEARTS IN A WHITE WINE SAUCE	
POLLO ALLA PARMIGIANA.....	\$17/\$32
POLLO ALLA SINATRA.....	\$17/\$32
PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA IN A WHITE WINE SAUCE	

## Pesce - Fish

SHRIMP.....	\$27/\$52
PARMESAN / SCAMPI / FRA DIAVOLO OR FRANCESE	
BROILED SALMON.....	\$20/\$38
DIJON MUSTARD SAUCE	
FILET OF SOLE OREGANATA W SHRIMP.....	\$26/\$52
LAYERED WITH SEASONED BREADCRUMBS	
RISOTTO ALLA PESCATORE.....	\$28/\$56
CLAMS, MUSSELS, SHRIMP, SCALLOPS, CALAMARI IN A LIGHT FRA DIAVOLO SAUCE	
TERRA & MARE.....	\$26/\$48
CHICKEN BREAST WITH SHRIMP IN A SCAMPI STYLE SAUCE SERVED OVER RISOTTO	

## Carne - Meat

VITELLO ALLA SORRENTINA.....	\$18/\$34
WITH PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA IN A LIGHT BROWN SAUCE	
VEAL BOLOGNESE.....	\$18/\$34
BREADED CUTLETS, ONIONS, MUSHROOMS, PROSCIUTTO, GREEN PEAS IN A BROWN SAUCE	
VEAL PARMIGIANA.....	\$18/\$32
VEAL SALTIMBOCCA.....	\$18/\$34
PROSCIUTTO DI PARMA, MARSALA DEMI, MELTED MOZZARELLA, FRESH SPINACH	
VEAL ALLA TITO.....	\$22/\$40
MILANESE STYLE, BABY ARUGOLA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND A TOUCH OF BALSAMIC VINAIGRETTE	
VEAL BRAVO .....	\$18/\$34
SOPRESSATA, SLICED TOMATOES & MOZZARELLA IN A MARSALA BROWN SAUCE	
*GRILLED FILET MIGNON AL FORMAGGIO.....	\$32/\$60
SEASONED FILET MIGNON WITH MELTED MOZZARELLA IN A LIGHT BROWN SAUCE	
*RACK OF LAMB.....	\$32/\$60

## Contorni - Sides

BROCCOLI DI RAPE .....	\$6
SAUTÉED IN GARLIC AND OIL	
ESCAROLE.....	\$6
SPINACH.....	\$5

## Ragazzi - Kids

SPAGHETTI W MEATBALLS (3PC) .....	\$12
MOZZARELLA STICKS (8PC).....	\$10
PENNE W BUTTER .....	\$8
CHICKEN FINGERS W FRENCH FRIES.....	\$12

\*PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

\*\*ALL THE DISHES CAN BE ORDERED AS INDIVIDUAL PORTIONS OR FAMILY STYLE\*\*

PRICES SHOWN INDICATE \$INDIVIDUAL/\$FAMILY STYLE  
ASK YOUR SERVER FOR DETAILS

## PRIVATE PARTIES

OUR ROOM CAN ACCOMMODATE PARTIES AND PRIVATE EVENTS FOR UP TO 170 PEOPLE  
TALK TO OUR MANAGER FOR MORE DETAILS AND TO REQUEST OUR PARTY MENU

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