



Goccia D'oro II

RISTORANTE ITALIANO

Lunch Menu

Tuesday Wednesday Friday

12pm-3pm

\$12.95

Comes with salad or soup

Chicken Marsala

Portobello mushrooms, marsala wine sauce

Chicken Francese

Battered chicken breast, fried to a golden brown in lemon white wine sauce

Chicken Parmigiana

Breaded cutlet, melted mozzarella, in tomato sauce

Chicken Piccata

Lemon, capers, artichoke hearts in white wine sauce

Chicken Verdi

Broccoli & melted mozzarella in white wine sauce

Chicken Sinatra

Prosciutto, roasted peppers, melted mozzarella in white wine sauce

Chicken Scarpariello

Garlic, sausage, mushrooms & sweet peppers in light red sauce

Chicken Melanzane

Eggplant, fresh tomato, melted mozzarella, in light brown sauce

Chicken Sorrentino

Prosciutto, eggplant, melted mozzarella in light brown sauce & touch red sauce

Chicken Caesar

Breaded chicken cutlet over caesar salad

Substitute chicken for veal will be an additional \$4

Broiled Salmon

With dijon mustard sauce

Filet Sole Oreganata

Layered with seasoned breadcrumbs

Chicken Saltimbocca

Prosciutto di parma, marsala demi, melted mozzarella, fresh spinach in light brown sauce

Chicken Bolognese

Breaded cutlet, onions, mushrooms, prosciutto, green peas in brown sauce with melted mozzarella

Tortellini Della Nonna

Peas, Prosciutto, in white cream sauce

Rigatoni Alla Bolognese

Homemade meat sauce

Penne Al Filetto Di Pomodoro

Tomato sauce & basil

Penne Alla Vodka

With bacon

Penne Alla Goccia D'oro

Shrimp, portobello, zucchini, in garlic & extra virgin olive oil

Spaghetti Alla Polpetta

Home-style meatballs made with fresh tomato sauce & basil

Additions

Chicken-\$7

Meatballs(3)-\$7

Jumbo Shrimp(3)-\$12

Sausage-\$6

Includes House Desserts & Coffee or Tea

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 foodborne illnesses, and other interactions with present medical conditions and/or pregnancy.

There will be an additional charge of 3.5% if paid by card.



Goccia D'oro II

RISTORANTE ITALIANO

Desserts

Byrne Dairy Icecream

Vanilla, Chocolate, Strawberry
With fresh whipped cream & maraschino cherry

Tortoni

Vanilla ice cream with toasted coconut &
maraschino cherry topping

Italian Cheesecake

Homemade ricotta cheesecake

Cannoli

Hard cannoli shells stuffed with our homemade
chocolate chip cannoli cream

Spumoni-\$5

Layered ice cream with pistachio & chocolate chips

Tiramisu-\$6

Mascarpone cheese & heavy cream delicately made
with kahlua liquor, lady fingers dipped in espresso,
sprinkled lightly with chocolate & cinnamon
powder

Jonathon Lord Cheesecake-\$6

New York Style Cheesecake

Chocolate Mousse Cake-\$6

Carrot Cake-\$6

Dulce De Leche Truffle-\$6

Caramel ice cream covered in hard chocolate

Cappuccino Truffle-\$6

Cappuccino ice cream covered in hard chocolate

Tartufo-\$6

Vanilla & Chocolate ice cream covered in hard
chocolate filled with almonds & maraschino cherry

Bindi Sorbet-\$6

Coconut Ripieno
Mango Ripieno

Coffee

100% Colombian

Regular Coffee
Decaf Coffee

Lipton Tea

Black tea, decaf black tea, or green tea

Organic Green Tea-\$3

Stash Herbal Tea-\$3

Wild Raspberry Hibiscus, Meyer Lemon, Lemon
Ginger, Acai Berry, Strawberry Pomegranate,
Mango Passionfruit

Crema Del Sole

Double Espresso-\$4.25
Single Espresso-\$2.25
Also available in decaf

Cappuccino-\$5.50

Foamed milk with a shot of single espresso with
cinnamon powder

Spiked Coffee

Goccia D'oro-\$9

Baileys & Frangelico, fresh brewed coffee, & fresh
whipped cream

Irish-\$8

Jameson, fresh brewed coffee, fresh whipped
cream, & a touch of Creme de Menthe

Mexican-\$8

Kahlua liquor, fresh brewed coffee, & fresh
whipped cream

Flora's Favorite-\$9

Kahlua & Tito's vodka, heavy cream, fresh brewed
coffee, & fresh whipped cream

Jamaican-\$8

Tia Maria Liqueur, fresh brewed coffee, & fresh
whipped cream

Priced Items are not included

While peanuts or other tree nuts may not be a key ingredient in every one of our menu items, all our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur.

There will be an additional charge of 3.5% if paid by card.