



# Goccia D'oro II

## RISTORANTE ITALIANO

### **ANTI-PASTO-APPETIZER**

#### **MOZZARELLA CAPRESE**

FRESH MOZZARELLA, SLICED TOMATOES, ROASTED PEPPERS AND BASIL WITH BALSAMIC VINAIGRETTE GLAZE  
\$11/\$20

#### **GAMBERI E FAGIOLI**

GRILLED SHRIMP, CANNELLINI BEANS, GARLIC, ROSEMARY, CHERRY TOMATOES WITH EXTRA VIRGIN OLIVE OIL  
\$14/\$26

#### **VONGOLE OREGANATA**

BAKED LITTLE NECK CLAMS LIGHTLY PACKED WITH SEASONED BREAD CRUMBS  
\$12/\$22

#### **CALAMARI FRITTI**

FRIED CALAMARI WITH SIDE MARINARA SAUCE  
\$14/\$26

#### **CALAMARI FRITTI**

##### **ARRABBIATA**

LIGHTLY FRIED & TOSSED WITH TOMATO SAUCE WITH CHERRY PEPPERS  
\$14/\$26

#### **MUSSELS**

SAUTEED IN WINE & HERBS WITH RED OR WHITE SAUCE  
\$13/\$24

#### **MOZZARELLA IN CARROZZA**

MOZZARELLA IN WHITE BREAD, DEEP FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE AND CAPERS  
\$11/\$20

#### **SHRIMP COCKTAIL**

FOUR JUMBO SHRIMP WITH OUR COCKTAIL SAUCE  
\$13/\$24

#### **EGGPLANT ROLLATINI**

EGGPLANT STUFFED WITH RICOTTA CHEESE TOPPED WITH MELTED MOZZARELLA & LIGHT MARINARA SAUCE  
\$11/\$20

### **INSALATE-SALADS**

#### **CAESAR**

ROMAINE LETTUCE WITH OUR HOMEMADE CAESAR DRESSING  
\$10

#### **HOUSE**

TRADITIONAL MESCLUN, CUCUMBER, FRESH TOMATO, MUSHROOMS, SWEETS PEPPERS, ONIONS WITH CREAMY ITALIAN DRESSING  
\$10

#### **SPINACI**

SPINACH, MUSHROOMS, WHITE ONIONS, PANCETTA, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE, WORCESTERSHIRE SAUCE, WITH A TOUCH OF MUSTARD  
\$12

#### **GOCCIA D'ORO**

TRADITIONAL MESCLUN WITH RED RASPBERRY DRESSING TOPPED WITH DRIED CRANBERRY, GLAZED WALNUTS, & CRUMBLER GORGONZOLA CHEESE  
\$12

#### **BEEETS**

TRADITIONAL MESCLUN, CRUMBLER WALNUTS, FRESH BEEETS, ROMANO CHEESE, RASPBERRY DRESSING  
\$12

#### **MANGO**

BABY ARUGULA, RED ONIONS, FRESH DICED TOMATO, CUCUMBER, DICED MANGO, HONEY MUSTARD DRESSING  
\$10

### **SUPPA-SOUP**

#### **STRACCIATELLA**

CHICKEN BROTH WITH EGGS AND FRESH SPINACH  
\$8

#### **TORTELLINI IN BRODO**

CHICKEN BROTH WITH MEAT TORTELLINI  
\$8

#### **RAGAZZI-KIDS**

SPAGHETTI WITH MEATBALLS(3)  
\$12

MOZZARELLA STICKS(8) \$10

PENNE WITH BUTTER \$8

CHICKEN FINGERS WITH FRENCH FRIES \$12

### **CHEESE & CURED MEAT**

#### **BOARD PLATTERS**

##### **COLD ANTI-PASTO**

ARTICHOKE HEARTS, FRESH TOMATOES, PROSCIUTTO DI PARMA ROLLED WITH PROVOLONE, FRESH MOZZARELLA, GRILLED ASPARAGUS, ZUCCHINI, EGGPLANT, IN EXTRA VIRGIN OLIVE OIL & BALSAMIC VINAIGRETTE FOR 5 PEOPLE  
\$65

##### **BURRATA DI GOCCIA D'ORO**

LONG BURRATA CHEESE BALL SURROUNDED BY FRESH SLICES OF TOMATOES, HOT SOPRESSATA, CHORIZO, CALDI ROASTED CHERRY TOMATOES, DRIED PINEAPPLES FOR 3 PEOPLE  
\$50

### **PASTA**

#### **GNOCCHI AL PESTO**

POTATO DUMPLINGS WITH HOMEMADE PESTO SAUCE & LIGHT CREAM  
\$15/\$28

#### **PENNE FILETTO DI**

##### **POMODORO**

HOMEMADE TOMATO SAUCE AND BASIL  
\$14/\$26

#### **SPAGHETTI ALLA**

##### **CARBONARA**

SMOKED PANCETTA, EGGS, PECORINO ROMANO CHEESE, CRACKED BLACK PEPPER, PARSLEY, CREAM  
\$14/\$26

#### **SPAGHETTI CON POLPETTE**

HOME-STYLE MEATBALLS MADE WITH FRESH TOMATO SAUCE AND BASIL  
\$16/\$30

#### **PENNE INTEGRALI**

WHOLE WHEAT PASTA WITH OVEN ROASTED CHERRY TOMATOES, BASIL SPINACH, GARLIC, PARMESAN CHEESE, EXTRA VIRGIN OLIVE OIL  
\$15/\$28

ALL THE DISHES CAN BE ORDERED AS INDIVIDUAL PORTIONS OR FAMILY STYLE PORTIONS AS INDICATED ABOVE.

Please ask your server for further 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 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

### **PASTA**

#### **LINGUINE AI FRUTTI DI MARE**

MUSSELS, CLAMS, SHRIMP, CALAMARI, WITH FRA DIAVOLO SAUCE  
\$32/\$62

#### **PENNE ALLA VODKA**

WITH BACON & CREAMY PINK SAUCE  
\$14/\$26

#### **RIGATONI ALLA BOLOGNESE**

GROUND BEEF, TOMATO SAUCE, PECORINO ROMANO  
\$16/\$30

#### **PENNE ALLA PUTTANESCA**

CAPERS, OLIVES, AND ANCHOVIES WITH LIGHT TOMATO SAUCE & BASIL  
\$15/\$28

#### **RAVIOLI DI FORMAGGIO**

MARINARA SAUCE OR PINK SAUCE  
\$15/\$28

#### **LINGUINE ALLA VONGOLE**

RED OR WHITE CLAM SAUCE  
\$16/\$20

#### **LOBSTER RAVIOLI**

WITH PINK SAUCE & SHRIMP  
\$18/\$34

#### **EGGPLANT ALLA PARMIGIANA**

BATTERED SLICES OF EGGPLANT, FRIED TO A GOLDEN BROWN, & MELTED MOZZARELLA WITH TOMATO SAUCE  
\$16/\$30

#### **CANECOTTE IMBOTTITI**

CANNELLONI WITH BEEF & FRESH MANICOTTI STUFFED WITH RICOTTA CHEESE WITH TOMATO SAUCE  
\$18/\$34

### **ADDITIONS**

CHICKEN-\$7,  
MEATBALLS(3)-\$8, JUMBO SHRIMP(3)-\$12 SAUSAGE-\$6  
WHOLE WHEAT/GLUTEN FREE PASTA FOR +\$2

### **PESCE-FISH**

#### **GAMBERI/SHRIMP**

PARMESAN / SCAMPI / FRA DIAVOLO OR FRANCESE  
\$27/\$54

#### **BROILED SALMON**

OVER DIJON MUSTARD SAUCE  
\$20/\$38

#### **FILET OF SOLE OREGANATA**

LAYERED WITH SEASONED BREAD CRUMBS, & SHRIMP  
\$26/\$50

#### **RISOTTO ALLA PESCATORE**

CLAMS, MUSSELS, SHRIMP, SCALLOPS, CALAMARI WITH LIGHT FRA DIAVOLO SAUCE  
\$32/\$62

#### **TERRA & MARE**

GRILLED CHICKEN & SHRIMP WITH SCAMPI SAUCE SERVED OVER RISOTTO  
\$26/\$50

### **POLLO-CHICKEN**

#### **POLLO ALLA MARSALA**

MUSHROOMS WITH MARSALA WINE SAUCE  
\$17/\$32

#### **POLLO ALLA SCARPARIELLO**

GARLIC, SAUSAGE, MUSHROOMS, & SWEET PEPPERS WITH LIGHT RED SAUCE  
\$17/\$32

#### **POLLO ALLA PICCATÀ**

ZESTY LEMON, CAPERS, ARTICHOKE HEARTS WITH WHITE WINE SAUCE  
\$17/\$32

#### **POLLO ALLA PARMIGIANA**

\$17/\$32

#### **POLLO ALLA SINATRA**

PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA WITH WHITE WINE SAUCE  
\$17/\$32

#### **POLLO ALLA FRANCESE**

BATTERED CHICKEN, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE  
\$17/\$32

### **CARNE-MEAT**

#### **VITELLO ALLA SORRENTINA**

WITH PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA WITH LIGHT BROWN SAUCE & TOUCH RED SAUCE  
\$18/\$34

#### **VEAL ALLA BOLOGNESE**

BREADED CUTLETS, ONIONS, MUSHROOMS, PROSCIUTTO, GREEN PEAS, MELTED MOZZARELLA WITH BROWN SAUCE  
\$18/\$34

#### **VEAL ALLA PARMIGIANA**

\$18/\$34

#### **VEAL SALTIMBOCCA**

PROSCIUTTO DI PARMA, MARSALA DEMI, MELTED MOZZARELLA, OVER FRESH SPINACH WITH BROWN SAUCE  
\$18/\$34

#### **VEAL ALLA TITO**

MILANESE STYLE, BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL WITH A TOUCH OF BALSAMIC VINAIGRETTE  
\$20/\$38

#### **VEAL ALLA SINGURA**

WITH MUSHROOMS, ROASTED RED PEPPERS, ARTICHOKE HEARTS, MELTED MOZZARELLA WITH BROWN SAUCE  
\$18/\$34

#### **\*GRILLED FILET MIGNON**

SEASONED FILET MIGNON WITH PORTOBELLO MUSHROOMS, MELTED MOZZARELLA WITH LIGHT BROWN SAUCE  
\$32/\$62

#### **\*RACK OF LAMB**

SEASONED RACK OF LAMB WITH A SIDE OF MINT JELLY  
\$32/\$62

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