



Goccia D'oro II

RISTORANTE ITALIANO

Dinner Special-\$20

Tuesday-Wednesday

3pm-9pm

Choose one appetizer & one entree

Appetizers

Mozzarella Caprese- Fresh mozzarella, sliced tomatoes, roasted peppers & basil

Eggplant Rollatini-Eggplant stuffed with ricotta cheese topped with melted mozzarella & marinara sauce

Mozzarella En Carozza-With a lemon white wine sauce & capers

Cozze-Mussels sauteed in wine & herbs with red or white sauce

Baked Clams-Lightly packed with seasoned breadcrumbs

Grilled Vegetables-Zucchini, eggplant, peppers & asparagus with olive oil & balsamic vinaigrette

Entrees

Chicken Parmigiana

Breaded cutlet, melted mozzarella, with tomato sauce

Chicken Francese

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

Chicken Marsala

Portobello mushrooms, with marsala wine sauce

Chicken Piccata

Zesty lemon, capers, artichoke hearts with white wine sauce

Chicken Verdi

Broccoli & melted mozzarella with white wine sauce

Chicken Sinatra

Prosciutto, roasted peppers, melted mozzarella with white wine sauce

Chicken Scarpariello

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

Chicken Melanzane

Eggplant, fresh tomato, melted mozzarella, with brown sauce & touch of tomato sauce

Chicken Sorrentino

Prosciutto, eggplant, melted mozzarella with light brown sauce & touch of tomato sauce

Entrees

Chicken Alla Tito

Milanese style, baby arugula, cherry tomatoes, red onions, fresh mozzarella, extra virgin olive oil with balsamic vinaigrette drizzle

Chicken Saltimbocca

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

Chicken Bolognese

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

Broiled Salmon

With dijon mustard sauce

Filet Sole Oreganata

Lightly layered with seasoned breadcrumbs

Penne Alla Vodka

With bacon

Ravioli Di Formaggio

Cheese ravioli with marinara or pink sauce

Rigatoni Alla Bolognese

Ground beef, tomato sauce, pecorino romano

Eggplant Parmigiana

Battered slices of eggplant, fried to a golden brown, melted mozzarella with tomato sauce

Additions

Chicken-\$7, Meatballs(3)-\$7, Jumbo Shrimp(3)-\$12

Sausage-\$6

Veal will be an additional \$4

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.



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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 and 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 Liqueur & 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.