



Goccia D'oro II

RISTORANTE ITALIANO

ANTIPASTO-APPETIZER

VONGOLE OREGANATA	\$13
BAKED LITTLE NECK CLAMS, LIGHTLY PACKED WITH SEASONED BREADCRUMBS	
CALAMARI FRITTI	\$17
SWEET CHILLI CALAMARI	\$17
TOSSED WITH SWEET CHILLI SAUCE	
RICE BALLS	\$14
RISOTTO, ONIONS, GREEN PEAS, PROSCIUTTO, BREADED, FRIED TO A GOLDEN BROWN, PINK SAUCE	
MUSSELS	\$13
MUSSELS SAUTÉED IN WINE & HERBS IN A RED OR WHITE SAUCE	
SHRIMP COCKTAIL	\$15
EGGPLANT ROLLATINI	\$13
EGGPLANT ROLLED WITH RICOTTA CHEESE & MOZZARELLA TOPPED WITH A LIGHT MARINARA SAUCE	
MOZZARELLA IN CARROZZA	\$11
MOZZARELLA STUFFED BREAD, BREADED WITH LEMON WHITE WINE AND CAPERS	
MOZZARELLA STICKS	\$12
STUFFED PEPPER	\$14
SWEET PEPPER STUFFED WITH CRUMBLED SAUSAGE, FRESH EGGPLANT, ONIONS, MELTED MOZZARELLA, MARINARA SAUCE	
ZUCCHINI STICKS	\$13
SIDE MARINARA SAUCE	
HOT ANTIPASTO FOR TWO	\$32
SHRIMP OREGANATA, BAKED CLAMS, FRIED CALAMARI, SIDE MARINARA SAUCE	

ZUPPA-SOUP

STRACCIATELLA	\$8
CHICKEN BROTH, EGGS AND FRESH SPINACH	
TORTELLINI	\$8
MEAT TORTELLINI IN CHICKEN BROTH	
MINESTRA MARITATA	\$9
CARROTS, CELERY, ONIONS, GROUND BEEF, POTATOES	

CONTORNI-SIDES

BROCCOLI RABE	\$8
SAUTEED IN GARLIC AND OIL	
SPINACI ALLA OLIO	\$6
SPINACH SAUTEED IN GARLIC AND OIL	
SALTED FRENCH FRIES	\$6
SEASONED POTATO WEDGES	\$6
RISOTTO FUNGHI	\$7
MASHED POTATOES	\$7

INSALATE-SALADS

CAESAR	\$11
GOCCIA D'ORO	\$12
TRADITIONAL MESCLUN WITH RED RASPBERRY DRESSING TOPPED WITH DRIED CRANBERRY, GLAZED WALNUTS, & CRUMBLED GORGONZOLA CHEESE	
BEETS	\$12
TRADITIONAL MESCLUN, CRUMBLED WALNUTS, FRESH BEETS, ROMANO CHEESE, RASPBERRY DRESSING	
HOUSE	\$11
CUCUMBER, FRESH TOMATO, MUSHROOMS, SWEET PEPPERS, AND CREAMY ITALIAN DRESSING	
ROCKEFELLER TOWER	\$13
GRILLED EGGPLANT STACKED WITH FRESH TOMATO, FRESH MOZZARELLA, ROASTED RED PEPPERS, MOZZARELLA ROLLED WITH PROSCIUTTO & ARTICHOKE HEARTS	
MOZZARELLA CAPRESE	\$12
FRESH MOZZARELLA, SLICED TOMATOES, ROASTED PEPPERS & BASIL WITH BALSAMIC GLAZE	
CHOPPED BAY	\$12
ZUCCHINI, CARROTS, ARTICHOKE HEARTS, ROASTED RED PEPPERS, BEETS ROMAINE LETTUCE, BALSAMIC GLAZE	

PESCE-FISH

GAMBERI ALFREDO	\$30
STUFFED SHRIMP WITH CRAB MEAT, OVER RISOTTO, CREAMY ALFREDO SAUCE	
*BROILED SALMON	\$22
OVER DIJON MUSTARD SAUCE	
FILET OF SOLE OREGANATA	\$32
LAYERED WITH SEASONED BREAD CRUMBS & SHRIMP	
FRUTTI DI MARE	\$MKT
CLAMS, MUSSELS, SHRIMP, LOBSTER TAIL, OVER LINGUINE, LIGHT FRA DIAVOLO SAUCE	
LOBSTER ROMANO	\$MKT
MUSSELS, CLAMS, SHRIMP, LOBSTER TAIL, CHOPPED TOMATOES, WHITE WINE SAUCE OVER LINGUINE	
CHILEAN SEA BASS OREGANATA	\$38
FILLETED & TOPPED WITH SEASONED BREADED CRUMBS	

RAGAZZI-KIDS(12YRS & UNDER)

SPAGHETTI WITH MEATBALLS	\$13
PENNE WITH PINK SAUCE	\$8
CHICKEN FINGERS WITH FRIES	\$13

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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PASTA

PENNE FIORENTINO	\$18
GRILLED CHICKEN, ROASTED RED PEPPERS, SPINACH, CREAMY PINK SAUCE	
PENNE VODKA	\$17
WITH BACON	
RIGATONI BOLOGNESE	\$18
GROUND BEEF, TOMATO SAUCE, PECORINO ROMANO	
RAVIOLI FORMAGGIO	\$17
CHEESE RAVIOLI MARINARA SAUCE OR PINK SAUCE	
LINGUINE VONGOLE	\$18
RED OR WHITE CLAM SAUCE	
LOBSTER RAVIOLI PINK SAUCE	\$22
WITH SHRIMP	
EGGPLANT PARMIGIANA	\$19
CANECOTTE IMBOTTITI	\$18
CANNELLONI WITH BEEF & FRESH MANICOTTI STUFFED WITH RICOTTA CHEESE IN TOMATO SAUCE	
SPAGHETTI POLPETTE	\$18
HOME STYLE MEATBALLS WITH FRESH TOMATO SAUCE & BASIL	
FLORAS CAVATELLI	\$18
CRUMBLLED SAUSAGE, SCALLIONS, PINK SAUCE	
PENNE GOCCIA D'ORO	\$18
PORTOBELLO MUSHROOMS, ZUCCHINI, SHRIMP, EXTRA VIRGIN OLIVE OIL & GARLIC	
PENNE FILETTO POMODORO	\$16
FRESH TOMATO SAUCE & BASIL	
LINGUINE MUSSELS FRA DIAVOLO	\$18
FRESH MUSSELS WITH SPICY TOMATO SAUCE	
FETTUCCHINE ALFREDO	\$17
PENNE FIOR DI LATTE	\$17
FRESH MOZZARELLA, FRESH TOMATO, BASIL, GARLIC & OIL	
PENNE BROCCOLI RABE	\$17
BROCCOLI RABE, SAUSAGE, EXTRA VIRGIN OLIVE OIL	
LINGUINE CARBONARA	\$18
BACON, ONIONS SERVED WITH WHITE CREAM SAUCE & EGG YOLK	

ADDITIONS

CHICKEN-\$6	MEATBALLS-\$8
JUMBO SHRIMP-\$12	SAUSAGE-\$6
WHOLE WHEAT PASTA-\$2	RICOTTA-\$3
GLUTEN FREE PASTA-\$2	SAUCE-\$3

CARNE-MEAT

BOLOGNESE	\$22
BREADED, ONIONS, MUSHROOMS, PROSCIUTTO, GREEN PEAS, MELTED MOZZARELLA, BROWN SAUCE	
MARSALA	\$22
PORTOBELLO MUSHROOMS IN A MARSALA WINE SAUCE	
TITO	\$22
MILANESE STYLE, BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND A TOUCH OF BALSAMIC VINAIGRETTE	
SALTIMBOCCA	\$22
PROSCIUTTO DI PARMA, MARSALA DEMI, MELTED MOZZARELLA, OVER SPINACH WITH BROWN SAUCE	
*FILET MIGNON	\$40
GRILLED FILET MIGNON WITH PORTOBELLO MUSHROOMS, MELTED MOZZARELLA, LIGHT BROWN SAUCE	
*SKIRT STEAK	\$36
GRILLED SKIRT STEAK, CRUMBLLED GORGONZOLA CHEESE, SIDE MASHED POTATOES	
*RACK OF LAMB	\$45
SEASONED RACK OF LAMB WITH A SIDE OF MINT JELLY	

POLLO-CHICKEN

FRANCESE	\$20
EGG BATTERED CHICKEN BREAST, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE	
SINATRA	\$20
PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA WITH WHITE WINE SAUCE	
PARMIGIANA	\$20
FRIED CUTLET WITH TOMATO SAUCE, PARMESAN CHEESE, MELTED MOZZARELLA	
CORDON BLEU	\$27
CHICKEN ROLLED WITH PROVOLONE CHEESE, HAM, BREADED, FRIED TO A GOLDEN BROWN, ROASTED GARLIC CREAM SAUCE	
PICCATA	\$20
ZESTY LEMON, CAPERS, ARTICHOKE HEARTS WITH WHITE WINE SAUCE	

ASPARAGUS	\$20
FRESH TOMATOES, GRILLED ASPARAGUS, MELTED MOZZARELLA, CREAMY PINK SAUCE	

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