



# Goccia D'oro II

## RISTORANTE ITALIANO

### *Dinner Special-\$23*

*Tuesday & Wednesday*

*3pm-9pm*

### *Choose one Appetizers*

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

**Eggplant Rollatini-** Eggplant rolled with ricotta cheese topped with melted mozzarella & light marinara

**Caesar Salad-** Croutons, parmesan cheese, romaine lettuce, homemade caesar dressing

**House Salad-** Fresh tomatoes, cucumber, mesclun, creamy italian dressing

**Goccia D'oro Salad-** Traditional mesclun with red raspberry dressing topped with dried cranberries, glazed walnuts, & crumbled gorgonzola cheese

**Mozzarella En Carozza-** Mozzarella stuffed bread, breaded, with lemon white wine sauce & capers

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

**Baked Clams-** Lightly packed with seasoned breadcrumbs

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

### *Choose one Entree*

#### *Entrees*

#### **Chicken Parmigiana**

Breaded cutlet, melted mozzarella, tomato sauce

#### **Chicken Francese**

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

#### **Chicken Marsala**

Portobello mushrooms, marsala wine sauce

#### **Chicken Piccata**

Zesty lemon, capers, artichoke hearts, white wine sauce

#### **Chicken Sinatra**

Prosciutto, roasted peppers, melted mozzarella, white wine sauce

#### **Chicken Scarpariello**

Sausage, mushrooms, sweet peppers, garlic white wine & touch red sauce

#### **Chicken Porcini**

Dried porcini mushrooms, prosciutto, melted, mozzarella, light brown sauce

#### **Chicken Sorrentino**

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

#### **Chicken & Asparagus**

Fresh tomatoes, grilled asparagus, melted mozzarella, creamy pink sauce

#### **Eggplant Parmigiana**

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

#### *Entrees*

#### **Veal Tito +\$5**

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

#### **Veal Saltimbocca +\$5**

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

#### **Veal Bolognese +\$5**

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

#### **Broiled Salmon**

Over dijon mustard sauce

#### **Filet Sole Oreganata**

Lightly layered with seasoned breadcrumbs

#### **Penne Vodka**

With bacon

#### **Ravioli Formaggio**

Cheese ravioli with marinara or pink sauce

#### **Rigatoni Bolognese**

Ground beef, tomato sauce, pecorino romano

#### **Penne Goccia D'oro**

Portobello mushrooms, zucchini, shrimp, extra virgin olive oil & garlic

#### **Spaghetti Polpette**

Homestyle meatballs made with fresh tomato sauce & basil

*Chicken-\$6, Meatballs(3)-\$8, 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 Ice Cream

Vanilla/Chocolate/Strawberry

### Italian Cheesecake

Homemade ricotta cheesecake

### Cannoli

Hard cannoli shells stuffed with our homemade chocolate chip cannoli cream

### Tortoni-\$7

Vanilla ice cream with toasted coconut & maraschino cherry topping

### Spumoni-\$7

Layered ice cream with pistachio & chocolate chips

### Tiramisu-\$8

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

### Jonathon Lord Cheesecake-\$8

New York Style Cheesecake

### Chocolate Mousse Cake-\$8

### Carrot Cake-\$8

### Dulce De Leche Truffle-\$8

Caramel ice cream covered in hard chocolate

### Cappuccino Truffle-\$8

Cappuccino ice cream covered in hard chocolate

### Tartufo-\$8

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

### Bindi Sorbet-\$8

Coconut Ripieno  
Mango Ripieno

## Coffee

### 100% Colombian

Regular Coffee  
Decaf Coffee

### Lipton Tea

Black tea, decaf black tea, or green tea

### Bigelow Chamomile Tea-\$2

### Crema Del Sole

Double Espresso-\$4.50  
Single Espresso-\$3

### Espresso Con Panna

Espresso, whipped cream, vanilla syrup  
Single Espresso-\$3.25  
Double Espresso-\$4.75

### Cappuccino-\$5.50

Foamed milk with a shot of single espresso with cinnamon powder  
Hazelnut/French-Vanilla/Caramel

### Goccia D'oro-\$10

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

### Irish-\$10

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

### Mexican-\$10

Kahlua liquor, fresh brewed coffee, & fresh whipped cream

### Flora's Favorite-\$10

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

### Jamaican-\$10

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.*