



# Goccia D'oro II

## RISTORANTE ITALIANO

### ANTIPASTO-APPETIZER

<b>FRIED CALAMARI \$18</b> <b>TRADITIONAL STYLE</b> SIDE FRA DIAVOLO SAUCE <b>SWEET CHILI STYLE</b> TOSSED WITH SWEET CHILLI SAUCE <b>ARRABBIATA STYLE</b> TOSSED WITH TOMATO SAUCE & CHERRY PEPPERS	
<b>VONGOLE OREGANATA</b>	\$13
BAKED LITTLE NECK CLAMS, GARLIC, BREADCRUMBS, PARSLEY, & LEMON	
<b>RICE BALLS</b>	\$14
RISOTTO, ONIONS, GREEN PEAS, PROSCIUTTO, BREADED, FRIED TO A GOLDEN BROWN, PINK SAUCE	
<b>MUSSELS</b>	\$14
SAUTÉED IN WINE & HERBS IN A RED OR WHITE SAUCE	
<b>SHRIMP COCKTAIL</b>	\$15
<b>SHRIMP GOCCIA D'ORO</b>	\$19
HEAD ON SHRIMP SAUTEED WITH HERBS, OIL & GARLIC	
<b>EGGPLANT ROLLATINI</b>	\$14
EGGPLANT ROLLED WITH RICOTTA CHEESE & MOZZARELLA TOPPED WITH A LIGHT MARINARA SAUCE	
<b>MOZZARELLA IN CARROZZA</b>	\$11
BREAD STUFFED WITH MOZZARELLA, PACKED WITH PARMESAN CHEESE, LEMON WHITE WINE SAUCE & CAPERS	
<b>GRILLED OCTOPUS</b>	\$19
MARINATED IN DIJON MUSTARD, CAJUN, PAPRIKA, OVER BABY ARUGULA	
<b>MOZZARELLA STICKS</b>	\$13
<b>ZUCCHINI STICKS</b>	\$13
SIDE MARINARA SAUCE	
<b>HOT ANTIPASTO FOR TWO</b>	\$32
SHRIMP OREGANATA, BAKED CLAMS, FRIED CALAMARI, SIDE MARINARA SAUCE	

### ZUPPA-SOUP

<b>STRACCIATELLA</b>	\$9
CHICKEN BROTH, EGGS AND FRESH SPINACH	
<b>TORTELLINI</b>	\$9
MEAT TORTELLINI IN CHICKEN BROTH	
<b>SOUP OF THE DAY</b>	\$9
ASK SERVER	

Everything shown on this menu is subject to change.  
Any change request may result in a price increase.  
There will be an additional charge of 3.5% if paid by card.  
Sharing fee for an entree \$10.

Before placing your order. Please inform your server if  
a person in your party has a food allergy.

### INSALATE-SALADS

<b>CAESAR</b>	\$13
ROMAINE LETTUCE, CROUTONS DRESSED WITH LEMON JUICE, OLIVE OIL, EGG, WORCESTERSHIRE SAUCE, ANCHOVIES, GARLIC, DIJON MUSTARD, PARMESAN CHEESE, BLACK PEPPER, & MAYONNAISE	
<b>GOCCIA D'ORO</b>	\$13
TRADITIONAL MESCLUN WITH RED RASPBERRY DRESSING TOPPED WITH DRIED CRANBERRY, GLAZED WALNUTS, & CRUMBLED GORGONZOLA CHEESE	
<b>BEETS</b>	\$13
TRADITIONAL MESCLUN, CRUMBLED WALNUTS, FRESH BEETS, ROMANO CHEESE, RASPBERRY DRESSING	
<b>HOUSE</b>	\$13
CUCUMBER, FRESH TOMATO, MUSHROOMS, SWEET PEPPERS, GRATED CARROTS, & CREAMY ITALIAN DRESSING	
<b>ROCKEFELLER TOWER</b>	\$13
GRILLED EGGPLANT STACKED WITH FRESH TOMATO, FRESH MOZZARELLA, ROASTED RED PEPPERS, MOZZARELLA ROLLED WITH PROSCIUTTO & ARTICHOKE HEARTS	
<b>MOZZARELLA CAPRESE</b>	\$13
FRESH MOZZARELLA, SLICED TOMATOES, ROASTED PEPPERS & BASIL WITH BALSAMIC GLAZE	
<b>ADDITIONS</b>	
<b>CHICKEN-\$6</b>	<b>MEATBALLS-\$8</b>
<b>JUMBO SHRIMP-\$12</b>	<b>SAUSAGE-\$6</b>
<b>WHOLE WHEAT PASTA-\$2</b>	<b>RICOTTA-\$3</b>
<b>GLUTEN FREE PASTA-\$2</b>	<b>SAUCE-\$3</b>

### CONTORNI-SIDES

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

### KIDS

<b>CHICKEN FINGERS</b>	\$13
HAND BREADED, FRIED, SIDE FRENCH FRIES	
<b>PENNE WITH BUTTER</b>	\$8
<b>SPAGHETTI MEATBALLS</b>	\$13
2 HOME STYLE MEATBALLS OVER YOUR FAVORITE PASTA	
<b>MAC &amp; CHEESE</b>	\$12
CHEDDAR, MOZZARELLA, PARMESAN, LIGHT CREAM	
<b>CHEESE RAVIOLI</b>	\$13
MARINARA SAUCE	

Menu items marked with an “\*” can be cooked to your liking.

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# Goccia D'oro II

## RISTORANTE ITALIANO

### CARNE-MEAT

<b>*FILET MIGNON</b>	\$45
GRILLED, PORTOBELLO MUSHROOMS, MELTED MOZZARELLA, LIGHT BROWN SAUCE	
<b>*SKIRT STEAK</b>	\$39
GRILLED, CRUMBLLED GORGONZOLA CHEESE, SIDE MASHED POTATOES	
<b>*RACK OF LAMB</b>	\$45
GRILLED , SIDE OF MINT JELLY	
<b>VEAL BOLOGNESE</b>	\$23
BREADED, ONIONS, MUSHROOMS, PROSCIUTTO, GREEN PEAS, MELTED MOZZARELLA, BROWN SAUCE	
<b>VEAL MARSALA</b>	\$23
PORTOBELLO MUSHROOMS IN A MARSALA WINE SAUCE	
<b>VEAL TITO</b>	\$23
MILANESE STYLE, BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND A TOUCH OF BALSAMIC VINAIGRETTE	
<b>VEAL SALTIMBOCCA</b>	\$23
PROSCIUTTO DI PARMA, MARSALA DEMI, MELTED MOZZARELLA, OVER SPINACH WITH BROWN SAUCE	

### PASTA

<b>CANECOTTE IMBOTTITI</b>	\$21
CANNELLONI WITH BEEF & FRESH MANICOTTI STUFFED WITH RICOTTA CHEESE IN TOMATO SAUCE	
<b>SPAGHETTI POLPETTE</b>	\$21
HOME STYLE MEATBALLS WITH FRESH TOMATO SAUCE & BASIL	
<b>FLORAS CAVATELLI</b>	\$21
CRUMBLLED SAUSAGE, SCALLIONS, PINK SAUCE	
<b>FETTUCCINE ALFREDO</b>	\$19
<b>PENNE SPINACI POMODORO</b>	\$19
SPINACH, CHERRY TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL & GARLIC	
<b>PENNE BROCCOLI RABE</b>	\$21
BROCCOLI RABE, SAUSAGE, EXTRA VIRGIN OLIVE OIL	
<b>LINGUINE CARBONARA</b>	\$20
BACON, ONIONS SERVED WITH WHITE CREAM SAUCE & EGG YOLK	
<b>PENNE FIORENTINO</b>	\$20
GRILLED CHICKEN, ROASTED RED PEPPERS, SPINACH, CREAMY PINK SAUCE	
<b>PENNE VODKA</b> (CONTAINS BACON)	\$19
<b>RIGATONI BOLOGNESE</b>	\$21
GROUND BEEF, TOMATO SAUCE, PECORINO ROMANO	
<b>RAVIOLI FORMAGGIO</b>	\$20
CHEESE RAVIOLI MARINARA SAUCE OR PINK SAUCE	
<b>EGGPLANT PARMIGIANA</b>	\$20
EGG BATTERED EGGPLANT, FRIED TO A GOLDEN BROWN, MELTED MOZZARELLA & TOMATO SAUCE	

### POLLO-CHICKEN

<b>CHICKEN SORRENTINO</b>	\$22
PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA, LIGHT BROWN SAUCE	
<b>CHICKEN FRANCESE</b>	\$22
EGG BATTERED CHICKEN BREAST, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE	
<b>CHICKEN SINATRA</b>	\$22
PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA WITH WHITE WINE SAUCE	
<b>CHICKEN PARMIGIANA</b>	\$22
FRIED CUTLET WITH TOMATO SAUCE, PARMESAN CHEESE, MELTED MOZZARELLA	
<b>CHICKEN CORDON BLEU</b>	\$29
CHICKEN ROLLED WITH PROVOLONE CHEESE, HAM, BREADED, FRIED TO A GOLDEN BROWN, ROASTED GARLIC CREAM SAUCE	
<b>CHICKEN PICCATA</b>	\$22
ZESTY LEMON, CAPERS, ARTICHOKE HEARTS WITH WHITE WINE SAUCE	
<b>CHICKEN ASPARAGUS</b>	\$24
FRESH TOMATOES, STEAMED ASPARAGUS, MELTED MOZZARELLA, PAPRIKA CREAM SAUCE	

### SEAFOOD

<b>GAMBERI ALFREDO</b>	\$32
STUFFED SHRIMP WITH CRAB MEAT, OVER RISOTTO, CREAMY ALFREDO SAUCE	
<b>*BROILED SALMON</b>	\$23
OVER DIJON MUSTARD SAUCE	
<b>FILET OF SOLE OREGANATA</b>	\$32
LAYERED WITH SEASONED BREAD CRUMBS & SHRIMP	
<b>FILET OF SOLE ALMONDINE</b>	\$36
EGG BATTERED, FRIED TO GOLDEN BROWN, SHRIMP, SCALLOPS, OVER SPINACH, LEMON WHITE WINE SAUCE, TOPPED WITH SLICED ALMONDS	
<b>FRUTTI DE MARE</b>	\$40
MUSSELS, CLAMS, SHRIMP, CALAMARI, SPICY TOMATO SAUCE, OVER LINGUINE	
<b>CHILEAN SEA BASS OREGANATA</b>	\$38
FILLETED & TOPPED WITH SEASONED BREADED CRUMBS	
<b>CAPELLINI ADRIATICO</b>	\$32
BABY VONGOLE, MUSSELS, SHRIMP, FRA DIAVOLO SAUCE, OVER CAPELLINI	
<b>CALAMARI FRA DIAVOLO</b>	\$23
SAUTEED CALAMARI, SPICY TOMATO SAUCE, OVER LINGUINE	
<b>LINGUINE MUSSELS FRA DIAVOLO</b>	\$22
FRESH MUSSELS WITH SPICY TOMATO SAUCE	
<b>LINGUINE VONGOLE</b>	\$21
RED OR WHITE CLAM SAUCE	
<b>LOBSTER RAVIOLI PINK SAUCE</b>	\$28
WITH SHRIMP	
<b>PENNE GOCCIA D'ORO</b>	\$21
PORTOBELLO MUSHROOMS, ZUCCHINI, SHRIMP, EXTRA VIRGIN OLIVE OIL & GARLIC	

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