



Goccia D'oro II

RISTORANTE ITALIANO

Lunch Special \$18/\$18.72

Monday through Friday | 12PM-3PM

**COMPLIMENTARY SOUP OF THE DAY OR HOUSE SALAD
REGULAR MENU AVAILABLE UPON REQUEST**

CHICKEN PARMIGIANA

VEAL +6/6.24

BREADED CUTLET, MELTED MOZZARELLA, TOMATO SAUCE

CHICKEN PICCATA

VEAL +6/6.24

ZESTY LEMON, CAPERS, ARTICHOKE HEARTS, WHITE WINE SAUCE

CHICKEN SINATRA

VEAL +6/6.24

PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA, WHITE WINE SAUCE

CHICKEN SCARPARELLO

VEAL +6/6.24

SAUSAGE, ONIONS, MUSHROOMS, SWEET PEPPERS, GARLIC WHITE WINE & TOUCH RED SAUCE

CHICKEN SORRENTINO

VEAL +6/6.24

PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA, LIGHT BROWN SAUCE & TOUCH OF TOMATO SAUCE

CHICKEN SALTIMBOCCA

VEAL +6/6.24

PROSCIUTTO, MARSALA DEMI, MELTED MOZZARELLA, FRESH SPINACH WITH BROWN SAUCE

CHICKEN BOLOGNESE

VEAL +6/6.24

BREADED, ONIONS, MUSHROOMS, CHOPPED PROSCIUTTO, GREEN PEAS, MELTED MOZZARELLA, BROWN SAUCE

CHICKEN MARSALA

VEAL +6/6.24

PORTOBELLO MUSHROOMS IN A MARSALA WINE SAUCE

CHICKEN PORCINI

VEAL +6/6.24

PROSCIUTTO, DRIED PORCINI MUSHROOMS, MELTED MOZZARELLA, LIGHT BROWN SAUCE

VEAL BRAVO +6/6.24

SCALLOPINI, SUPPERSATA, FRESH TOMATOES, MELTED MOZZARELLA, BROWN SAUCE

EGGPLANT PARMIGIANA

EGG BATTERED SLICES OF EGGPLANT, FRIED TO A GOLDEN BROWN, MELTED MOZZARELLA & TOMATO SAUCE

CHICKEN FRANCESE

EGG BATTERED, FRIED TO A GOLDEN BROWN, LEMON WHITE WINE SAUCE

CHICKEN ASPARAGUS +2/2.08

FRESH TOMATOES, STEAMED ASPARAGUS, MELTED MOZZARELLA, PAPRIKA CREAM SAUCE

EVERYTHING SHOWN ON THIS MENU IS SUBJECT TO CHANGE. ANY CHANGE REQUEST MAY RESULT IN A PRICE INCREASE. SHARING FEE \$10.

***BEFORE PLACING YOUR ORDER. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.**

***FILET MIGNON +27/28.08**

GRILLED, PORTOBELLO MUSHROOMS, MELTED MOZZARELLA, LIGHT BROWN SAUCE, SIDE MASHED POTATOES

***SKIRT STEAK +27/28.08**

GRILLED, CRUMBLER GORGONZOLA CHEESE, SIDE MASHED POTATOES

***RACK OF LAMB +27/28.08**

GRILLED, WITH A SIDE OF MINT JELLY

BROILED SALMON

OVER DIJON MUSTARD SAUCE

FILET SOLE OREGANATA

LIGHTLY LAYERED WITH SEASONED BREADCRUMBS

FILET SOLE FRANCESE

BATTERED, FRIED TO A GOLDEN BROWN, LEMON WHITE WINE SAUCE

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

HOMEMADE MEATBALLS, TOMATO SAUCE, & BASIL

PENNE BROCCOLI RABE & SAUSAGE

EXTRA VIRGIN OLIVE OIL & GARLIC

LINGUINE MUSSELS FRA DIAVOLO +3/3.12

FRESH MUSSELS WITH SPICY TOMATO SAUCE

LINGUINE VONGOLE +3/3.12

RED OR WHITE CLAM SAUCE

CALAMARI FRA DIAVOLO +6/6.24

CALAMARI, OVER LINGUINE, SPICY TOMATO SAUCE

CONTORNI-SIDES

BROCCOLI RABE	+8/8.32
SPINACI ALLA OLIO	+6/6.24
SALTED FRENCH FRIES	+6/6.24
SEASONED POTATO WEDGES	+6/6.24
RISOTTO FUNGHI	+6/6.24
MASHED POTATOES	+6/6.24
EXTRA BRUSCHETTA(8)	+6/6.24
GRILLED ASPARAGUS	+8/8.32

ADDITIONS

CHICKEN +6/6.24	MEATBALLS +8/8.32
JUMBO SHRIMP +12/12.48	SAUSAGE +6/6.24
WHOLE WHEAT PASTA +2/2.08	RICOTTA +3/3.12
GLUTEN FREE PASTA +2/2.08	SAUCE +3/3.12

Includes complimentary desserts, & coffee or tea after your meal.

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.



Goccia D'oro II

RISTORANTE ITALIANO

DESSERTS

ICE CREAM

VANILLA, CHOCOLATE, STRAWBERRY

TIRAMISU

HOMEMADE MASCARPONE CHEESE & HEAVY CREAM DELICATELY MADE WITH KAHLUA LIQUOR, LADY FINGERS DIPPED IN ESPRESSO, SPRINKLED LIGHTLY WITH CHOCOLATE & CINNAMON POWDER

CANNOLI

CANNOLI SHELLS STUFFED WITH OUR HOMEMADE CHOCOLATE CHIP CANNOLI CREAM

ITALIAN CHEESECAKE

HOMEMADE TRADITIONAL TORTA DI RICOTTA

AFFOGATO +11/11.44

VANILLA ICE CREAM, ESPRESSO
ADD HAZELNUT LIQUEUR +2/2.08

RED VELVET CAKE +11/11.44

CACAO LACED BUTTERMILK SPONGE CAKE, SWEETENED CREAM CHEESE FROSTING, TOPPED WITH CAKE CRUMBS

RASPBERRY CHEESECAKE +11/11.44

HOMEMADE, CREAMY, RASPBERRY PRESERVES TOPPING, GRAHAM CRACKER CRUST

NEW YORK CHEESECAKE +11/11.44

HOMEMADE, CREAMY, GRAHAM CRACKER CRUST

CHOCOLATE MOUSSE CAKE +11/11.44

CARROT CAKE +11/11.44

DULCE DE LECHE TRUFFLE +12/12.48
CARAMEL ICE CREAM COVERED IN HARD CHOCOLATE

CAPPUCCINO TRUFFLE +12/12.48

CAPPUCCINO ICE CREAM COVERED IN HARD CHOCOLATE

TARTUFO +12/12.48

VANILLA & CHOCOLATE ICE CREAM COVERED IN HARD CHOCOLATE FILLED WITH ALMONDS AND MARASCHINO CHERRY

SORBET +12/12.48

COCONUT, PEACH, OR MANGO NESTLED IN ITS FRUIT SHELL

TORTONI +9/9.36

VANILLA ICE CREAM WITH TOASTED COCONUT & MARASCHINO CHERRY TOPPING

SPUMONI +9/9.36

LAYERED ICE CREAM WITH PISTACHIO & CHOCOLATE CHIPS

COFFEE

COLOMBIAN

REGULAR COFFEE
DECAF COFFEE

TEA

BLACK, DECAF BLACK, GREEN, CHAMOMILE

DOUBLE ESPRESSO +4/4.16

SINGLE ESPRESSO +3/3.12

AMERICANO +3/3.12

ESPRESSO, HOT WATER

VIENNA COFFEE +4/4.16

ESPRESSO, WHIPPED CREAM

MACCHIATO +5/5.20

DOUBLE ESPRESSO, STEAMED MILK

ESPRESSO CON PANNA +5/5.20

ESPRESSO, WHIPPED CREAM, CINNAMON, VANILLA SYRUP

CAPPUCCINO +6/6.24

STEAMED & FOAMED MILK, ESPRESSO, CINNAMON POWDER

OPTIONAL

HAZELNUT/FRENCH-VANILLA/CARAMEL

MOCHACCINO +6/6.24

STEAMED & FOAMED MILK, ESPRESSO, CHOCOLATE POWDER & SYRUP

SPECIALTY COFFEE

GOCCIA D'ORO +11/11.44

BAILEYS & FRANGELICO, ESPRESSO, & FRESH WHIPPED CREAM

IRISH +11/11.44

JAMESON, ESPRESSO, FRESH WHIPPED CREAM, & A TOUCH OF CREME DE MENTHE

MEXICAN +11/11.44

KAHLUA LIQUEUR, ESPRESSO, & FRESH WHIPPED CREAM

JAMAICAN +11/11.44

TIA MARIA LIQUEUR, ESPRESSO, & FRESH WHIPPED CREAM

FLORA'S FAVORITE +11/11.44

KAHLUA LIQUEUR & TITO'S VODKA, HEAVY CREAM, ESPRESSO, & FRESH WHIPPED CREAM

CORRETTO +11/11.44

BRANDY, DOUBLE ESPRESSO

CUTTING FEE +2/2.08

(ANY CAKE OR PASTRIES OUTSIDE THIS ESTABLISHMENT WILL BE CHARGED +2/2.08 PER PERSON)

Priced Items are not included

Includes complimentary desserts, & coffee or tea after your meal.

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.