



Goccia D'oro II

RISTORANTE ITALIANO

ANTIPASTO-APPETIZER

FRIED CALAMARI	18/18.72
TRADITIONAL STYLE	
SIDE FRA DIAVOLO SAUCE	
SWEET CHILI STYLE	
TOSSED WITH SWEET CHILLI SAUCE	
VONGOLE OREGANATA	13/13.52
BAKED LITTLE NECK CLAMS, GARLIC, BREADCRUMBS, PARSLEY, & LEMON	
RICE BALLS	14/14.56
RISOTTO, ONIONS, GREEN PEAS, PROSCIUTTO, BREADED, FRIED TO A GOLDEN BROWN, PINK SAUCE	
MUSSELS	14/14.56
SAUTÉED IN WINE & HERBS IN A RED OR WHITE SAUCE	
SHRIMP COCKTAIL	15/15.60
EGGPLANT ROLLATINI	14/14.56
EGGPLANT ROLLED WITH RICOTTA CHEESE & MOZZARELLA TOPPED WITH A LIGHT MARINARA SAUCE	
MOZZARELLA IN CARROZZA	11/11.44
BREAD STUFFED WITH MOZZARELLA, PACKED WITH PARMESAN CHEESE, LEMON WHITE WINE SAUCE & CAPERS	
GRILLED OCTOPUS	19/19.76
MARINATED IN DIJON MUSTARD, CAJUN, PAPRIKA, OVER BABY ARUGULA	
MOZZARELLA STICKS	13/13.52
ZUCCHINI STICKS	13/13.52
SIDE MARINARA SAUCE	
HOT ANTIPASTO FOR TWO	32/33.28
SHRIMP OREGANATA, BAKED CLAMS, FRIED CALAMARI, SIDE MARINARA SAUCE	

ZUPPA-SOUP

STRACCIATELLA	9/9.36
CHICKEN BROTH, EGGS AND FRESH SPINACH	
TORTELLINI	9/9.36
MEAT TORTELLINI IN CHICKEN BROTH	
SOUP OF THE DAY	MKT/-
ASK SERVER	

Everything shown on this menu is subject to change.
Any change request may result in a price increase.
Sharing fee for an entree 10/10.40.

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

INSALATE-SALADS

CAESAR	13/13.52
ROMAINE LETTUCE, CROUTONS DRESSED WITH LEMON JUICE, OLIVE OIL, EGG, WORCESTERSHIRE SAUCE, ANCHOVIES, GARLIC, DIJON MUSTARD, PARMESAN CHEESE, BLACK PEPPER, & MAYONNAISE	
GOCCIA D'ORO	13/13.52
TRADITIONAL MESCLUN WITH RED RASPBERRY DRESSING TOPPED WITH DRIED CRANBERRY, GLAZED WALNUTS, & CRUMBLED GORGONZOLA CHEESE	
BEETS	13/13.52
TRADITIONAL MESCLUN, CRUMBLED WALNUTS, FRESH BEETS, ROMANO CHEESE, RASPBERRY DRESSING	
HOUSE	13/13.52
CUCUMBER, FRESH TOMATO, MUSHROOMS, SWEET PEPPERS, GRATED CARROTS, & CREAMY ITALIAN DRESSING	
ROCKEFELLER TOWER	13/13.52
GRILLED EGGPLANT STACKED WITH FRESH TOMATO, FRESH MOZZARELLA, ROASTED RED PEPPERS, MOZZARELLA ROLLED WITH PROSCIUTTO & ARTICHOKE HEARTS	
MOZZARELLA CAPRESE	13/13.52
FRESH MOZZARELLA, SLICED TOMATOES, ROASTED PEPPERS & BASIL WITH BALSAMIC GLAZE	

CONTORNI-SIDES | ADDITIONS

BROCCOLI RABE	8/8.32	CHICKEN	6/6.24
SPINACH	6/6.24	MEATBALLS	8/8.32
FRENCH FRIES	6/6.24	SAUSAGE	6/6.24
POTATO WEDGES	6/6.24	JUMBO SHRIMP	12/12.48
RISOTTO FUNGHI	6/6.24	RICOTTA	3/3.12
SAUCE	3/3.12	BRUSCHETTA(8)	6/6.24
GLUTEN FREE PASTA	2/2.08		
GRILLED ASPARAGUS	8/8.32		
WHOLE WHEAT PASTA	2/2.08		
MASHED POTATOES	6/6.24		

KIDS

CHICKEN FINGERS	13/13.52
HAND BREADED, FRIED, SIDE FRENCH FRIES	
PENNE WITH BUTTER	9/9.36
SPAGHETTI MEATBALLS	13/13.52
2 HOME STYLE MEATBALLS OVER YOUR FAVORITE PASTA	
MAC & CHEESE	12/12.48
CHEDDAR, MOZZARELLA, PARMESAN, LIGHT CREAM	
CHEESE RAVIOLI	13/13.52
MARINARA SAUCE	

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CARNE-MEAT

*FILET MIGNON	45/46.80
GRILLED, PORTOBELLO MUSHROOMS, SIDE MASHED POTATOES, MELTED MOZZARELLA, LIGHT BROWN SAUCE	
*SKIRT STEAK	40/41.60
GRILLED, CRUMBLER GORGONZOLA CHEESE, SIDE MASHED POTATOES	
*RACK OF LAMB	45/46.80
GRILLED, SIDE OF MINT JELLY	
VEAL BOLOGNESE	23/23.92
BREADED, ONIONS, MUSHROOMS, PROSCIUTTO, GREEN PEAS, MELTED MOZZARELLA, BROWN SAUCE	
VEAL MARSALA	23/23.92
PORTOBELLO MUSHROOMS IN A MARSALA WINE SAUCE	
VEAL TITO	23/23.92
MILANESE STYLE, BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND A TOUCH OF BALSAMIC VINAIGRETTE	
VEAL SALTIMBOCCA	23/23.92
PROSCIUTTO DI PARMA, MARSALA DEMI, MELTED MOZZARELLA, OVER SPINACH WITH BROWN SAUCE	

PASTA

CANECOTTE IMBOTTITI	21/21.84
CANNELLONI WITH BEEF & FRESH MANICOTTI STUFFED WITH RICOTTA CHEESE IN TOMATO SAUCE	
SPAGHETTI POLPETTE	21/21.84
HOME STYLE MEATBALLS WITH FRESH TOMATO SAUCE & BASIL	
FETTUCCINE ALFREDO	19/19.76
PENNE BROCCOLI RABE	21/21.84
BROCCOLI RABE, SAUSAGE, EXTRA VIRGIN OLIVE OIL	
LINGUINE CARBONARA	20/20.80
BACON, ONIONS, WHITE CREAM SAUCE & EGG YOLK	
PENNE FIORENTINO	20/20.80
GRILLED CHICKEN, ROASTED RED PEPPERS, SPINACH, CREAMY PINK SAUCE	
PENNE VODKA	19/19.76
WITH BACON	
RIGATONI BOLOGNESE	21/21.84
GROUND BEEF, TOMATO SAUCE, PECORINO ROMANO	
RAVIOLI FORMAGGIO	20/20.80
CHEESE RAVIOLI MARINARA SAUCE OR PINK SAUCE	
EGGPLANT PARMIGIANA	20/20.80
EGG BATTERED, FRIED TO A GOLDEN BROWN, MELTED MOZZARELLA & TOMATO SAUCE	

POLLO-CHICKEN

CHICKEN SORRENTINO	22/22.88
PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA, LIGHT BROWN SAUCE	
CHICKEN FRANCESE	22/22.88
EGG BATTERED, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE	
CHICKEN SINATRA	22/22.88
PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA WITH WHITE WINE SAUCE	
CHICKEN PARMIGIANA	22/22.88
BREADED, TOMATO SAUCE, PARMESAN CHEESE, MELTED MOZZARELLA	
CHICKEN CORDON BLEU	29/30.16
CHICKEN ROLLED WITH PROVOLONE CHEESE, HAM, BREADED, FRIED TO A GOLDEN BROWN, ROASTED GARLIC CREAM SAUCE	
CHICKEN PICCATA	22/22.88
ZESTY LEMON, CAPERS, ARTICHOKE HEARTS WITH WHITE WINE SAUCE	
CHICKEN ASPARAGUS	24/24.96
FRESH TOMATOES, STEAMED ASPARAGUS, MELTED MOZZARELLA, PAPRIKA CREAM SAUCE	

SEAFOOD

GAMBERI ALFREDO	32/33.28
STUFFED SHRIMP WITH CRAB MEAT, OVER RISOTTO, CREAMY ALFREDO SAUCE	
*BROILED SALMON	23/23.92
OVER DIJON MUSTARD SAUCE	
FILET OF SOLE OREGANATA	32/33.28
LAYERED WITH SEASONED BREAD CRUMBS, SIDE SHRIMP	
FRUTTI DE MARE	40/41.60
MUSSELS, CLAMS, SHRIMP, CALAMARI, SPICY TOMATO SAUCE, OVER LINGUINE	
CHILEAN SEA BASS OREGANATA	38/39.52
FILLETED & TOPPED WITH SEASONED BREADED CRUMBS	
CALAMARI FRA DIAVOLO	23/23.92
SAUTEED CALAMARI, SPICY TOMATO SAUCE, OVER LINGUINE	
LINGUINE MUSSELS FRA DIAVOLO	22/22.88
FRESH MUSSELS WITH SPICY TOMATO SAUCE	
LINGUINE VONGOLE	21/21.84
RED OR WHITE CLAM SAUCE	
LOBSTER RAVIOLI PINK SAUCE	28/29.12
WITH SHRIMP	
PENNE GOCCIA D'ORO	21/21.84
PORTOBELLO MUSHROOMS, ZUCCHINI, SHRIMP, EXTRA VIRGIN OLIVE OIL & GARLIC	

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