

# Goccia D'oro

RISTORANTE ITALIANO 

## ANTIPASTO-APPETIZER

<b>VONGOLE OREGANATA</b>	\$13
BAKED LITTLE NECK CLAMS, GARLIC, BREADCRUMBS, PARSLEY, & LEMON	
<b>CALAMARI FRITTI</b>	\$17
<b>CALAMARI ARRABBIATA</b>	\$17
LIGHTLY FRIED IN TOMATO SAUCE WITH CHERRY PEPPERS	
<b>MUSSELS</b>	\$13
SAUTÉED IN WINE & HERBS WITH RED OR WHITE SAUCE	
<b>SHRIMP COCKTAIL</b>	\$15
JUMBO SHRIMP WITH COCKTAIL SAUCE	
<b>SHRIMP GOCCIA D'ORO</b>	\$18
HEAD ON SHRIMP SAUTEED WITH HERBS, OIL & GARLIC	
<b>EGGPLANT ROLLATINI</b>	\$12
BREADED EGGPLANT ROLLED WITH SEASONED RICOTTA, WITH MELTED MOZZARELLA & LIGHT TOMATO SAUCE	
<b>NEW ZEALAND CLAMS</b>	\$13
HERBS WITH WHITE OR RED WINE SAUCE	
<b>HOT ANTIPASTO FOR TWO</b>	\$32
SHRIMP OREGANATA, BAKED CLAMS, FRIED CALAMARI, SIDE MARINARA SAUCE	

## INSALATE-SALADS

<b>CAESAR</b>	\$11
<b>GOCCIA D'ORO</b>	\$12
TRADITIONAL MESCLUN WITH RED RASPBERRY DRESSING TOPPED WITH DRIED CRANBERRY, GLAZED WALNUTS, & SHAVED PARMESAN CHEESE	
<b>TRICOLOR</b>	\$12
RADICCHIO, ENDIVES, BABY ARUGULA, WITH A SIDE BALSAMIC VINAIGRETTE & OLIVE OIL	
<b>HOUSE</b>	\$11
CUCUMBER, FRESH TOMATO, MUSHROOMS, SWEET PEPPERS, AND CREAMY ITALIAN DRESSING	
<b>MOZZARELLA CAPRESE</b>	\$12
FRESH MOZZARELLA, FRESH TOMATOES, BASIL, OLIVE OIL AND BALSAMIC VINAIGRETTE	

## ADDITIONS

<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>
<b>GARLIC BREAD-\$8</b>	

## PASTA

<b>EGGPLANT PARMIGIANA</b>	\$19
BREADED EGGPLANT, FRIED TO A GOLDEN BROWN, MELTED MOZZARELLA & TOMATO SAUCE	
<b>PENNE FILETTO POMODORO</b>	\$16
TOMATO SAUCE AND BASIL	
<b>RIGATONI VODKA</b>	\$17
<b>RIGATONI BOLOGNESE</b>	\$18
GROUND BEEF, TOMATO SAUCE, PARMIGIANO ROMANO CHEESE	
<b>RAVIOLI FORMAGGI</b>	\$17
CHEESE RAVIOLI, PINK SAUCE	
<b>PENNE FANTASIA</b>	\$18
SHRIMP, ZUCCHINI, SUN DRIED TOMATO WITH ALLA VODKA SAUCE	
<b>TORTELLINI NONNA</b>	\$18
MEAT TORTELLINI, PROSCIUTTO, PEAS, WITH CREAM SAUCE	
<b>PENNE BROCCOLI DI RABE</b>	\$18
SLICED SWEET SAUSAGE, GARLIC AND OIL	
<b>PENNE GOCCIA D'ORO</b>	\$18
SHRIMP, ZUCCHINI, PORTOBELLO MUSHROOMS WITH GARLIC & OIL	
<b>RIGATONI VERESE</b>	\$30
BABY ARUGULA, SUN DRIED TOMATOES, JUMBO SHRIMP, MUSHROOMS, EXTRA VIRGIN OLIVE OIL AND GARLIC	
<b>FETTUCCINE ALFREDO</b>	\$16
<b>PENNE FIORENTINO</b>	\$18
GRILLED CHICKEN, ROASTED RED PEPPERS, SPINACH, CREAMY PINK SAUCE	
<b>LINGUINE ALLA VONGOLE</b>	\$18
RED OR WHITE CLAM SAUCE	
<b>FLORAS CAVATELLI</b>	\$18
CRUMBLED SAUSAGE, SCALLIONS, PINK SAUCE	

## ZUPPA-SOUP

<b>MINISTRONE</b>	\$8
ITALIAN TRADITIONAL VEGETABLES IN CHICKEN BROTH	
<b>TORTELLINI IN BRODO</b>	\$8
MEAT TORTELLINI IN CHICKEN BROTH	
<b>PASTA FAGIOLI</b>	\$8
WHITE BEANS, PROSCIUTTO & ONIONS IN CHICKEN BROTH	

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

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will be an additional charge of 3.5% if paid by card.

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RISTORANTE ITALIANO 

## POLLO-CHICKEN

<b>FRANCESE</b>	\$20
EGG BATTERED CHICKEN BREAST, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE	
<b>PRINCIPESSA</b>	\$20
SAUTEED ROASTED PEPPERS, ASPARAGUS, MELTED MOZZARELLA WITH A LIGHT BROWN SAUCE	
<b>PARMIGIANA</b>	\$20
BREADED CHICKEN CUTLET WITH TOMATO SAUCE, PARMESAN CHEESE, MELTED MOZZARELLA	
<b>SCARPARELLO</b>	\$20
BONELESS CHICKEN, SAUSAGE, ONIONS, SLICED POTATOES, AND PEPPERS WITH LIGHT LEMON SAUCE	
<b>SORRENTINO</b>	\$20
PROSCIUTTO, MOZZARELLA, EGGPLANT, LIGHT BROWN SAUCE	
<b>PICCATA</b>	\$20
ZESTY LEMON, CAPERS, ARTICHOKE HEARTS WITH WHITE WINE SAUCE	

## PESCE-FISH

<b>FILET OF SOLE OREGANATA</b>	\$32
LAYERED WITH SEASONED BREAD CRUMBS & SHRIMP	
<b>SALMON AL GUSTO</b>	\$22
BACON, CANNELLINI BEANS, SUN DRIED TOMATOES, OVER SPINACH WITH GARLIC & OIL	
<b>FILET OF SOLE FRANCESE</b>	\$32
LEMON WHITE WINE SAUCE, SIDE SHRIMP	
<b>CHILEAN SEA BASS OREGANATA</b>	\$38
FILLETED & TOPPED WITH SEASONED BREADED CRUMBS	
<b>CALAMARI FRA DIAVOLO</b>	\$22
CALAMARI SAUTEED IN A ZESTY TOMATO SAUCE OVER LINGUINE	
<b>ZUPPA DE PESCE</b>	\$36
SHRIMP, CLAMS, MUSSELS, CALAMARI & SCALLOPS IN A FRA DIAVOLO SAUCE OVER LINGUINE	
<b>SHRIMP FRA DIAVOLO</b>	\$30
OVER LINGUINE	
<b>RISOTTO PESCARTORE</b>	\$36
ITALIAN RICE WITH CLAMS, MUSSELS, CALAMARI, SHRIMP, SCALLOPS, WITH FRA DIAVOLO SAUCE	

## CARNE-MEAT

<b>MARSALA</b>	\$22
PORTOBELLO MUSHROOMS WITH MARSALA WINE SAUCE	
<b>GOCCIA D'ORO</b>	\$22
MILANESE STYLE, FRESH TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND BALSAMIC VINAIGRETTE	
<b>SINATRA</b>	\$22
PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA, LEMON WHITE WINE SAUCE	
<b>VALDOSTANA</b>	\$29
STUFFED WITH PROSCIUTTO, MOZZARELLA, BROWN SAUCE TOPPED WITH PORTOBELLO MUSHROOMS	
<b>*FILETTO MIGNON TRIESTINE</b>	\$40
FILET MIGNON, WRAPPED IN BACON, BROWN SAUCE WITH PORTOBELLO MUSHROOMS	
<b>*RACK OF LAMB</b>	\$45
GRILLED RACK OF LAMB WITH A SIDE OF MINT JELLY	
<b>TITO</b>	\$22
MILANESE STYLE, BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND A TOUCH OF BALSAMIC VINAIGRETTE	

## CONTORNI-SIDES

<b>BROCCOLI RABE</b>	\$8
SAUTEED IN GARLIC AND OIL	
<b>SPINACI ALLA OLIO</b>	\$6
SAUTEED IN GARLIC AND OIL	
<b>FRENCH FRIES</b>	\$6
<b>SEASONED POTATO WEDGES</b>	\$6

## RAGAZZI-KIDS

SPAGHETTI WITH MEATBALLS(2)	\$13
MOZZARELLA STICKS(8)	\$12
PENNE WITH PINK SAUCE	\$8
CHICKEN FINGERS WITH FRIES	\$13

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