

Goccia D'oro

RISTORANTE ITALIANO 

Lunch Special

Tuesday through Friday

12PM-3PM

\$15

COMPLIMENTARY SOUP OR SALAD

CHICKEN FRANCESE

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

CHICKEN PARMIGIANA

BREADED CUTLET, MELTED MOZZARELLA, FRESH TOMATO SAUCE

CHICKEN PICCATA

LEMON, CAPERS, ARTICHOKE HEARTS, WHITE WINE SAUCE

CHICKEN & ASPARAGUS

FRESH TOMATOES, GRILLED ASPARAGUS, MELTED MOZZARELLA, CREAMY PINK SAUCE

CHICKEN SINATRA

PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA, WHITE WINE SAUCE

CHICKEN SCARPARELLO

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

CHICKEN MELANZANE

EGGPLANT, FRESH TOMATO, MELTED MOZZARELLA, LIGHT BROWN SAUCE

CHICKEN SORRENTINO

PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA, LIGHT BROWN SAUCE & TOUCH RED SAUCE

CHICKEN CAESAR

BREADED CHICKEN CUTLET OVER CAESAR SALAD

BROILED SALMON

DIJON MUSTARD SAUCE

FILET SOLE OREGANATA

LAYERED WITH SEASONED BREADCRUMBS

VEAL MARSALA +\$5

PORTOBELLO MUSHROOMS, MARSALA WINE SAUCE

VEAL GOCCIA D'ORO +\$5

BREADED CUTLET, FRESH MELTED MOZZARELLA, TOMATOES, RED ONIONS, BALSAMIC & OLIVE OIL

EGGPLANT PARMIGIANA

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

PENNE FANTASIA

SHRIMP, ZUCCHINI, SUN DRIED TOMATOES, IN CREAMY PINK SAUCE

PENNE BROCCOLI DI RABE

WITH SLICED SWEET SAUSAGE IN GARLIC & OIL

PENNE FIORENTINA

DICED GRILLED CHICKEN, SPINACH, ROASTED RED PEPPERS, IN CREAMY PINK SAUCE

Additions

CHICKEN-\$6	MEATBALLS-\$8
JUMBO SHRIMP-\$12	SAUSAGE-\$6
WHOLE WHEAT PASTA-\$2	RICOTTA-\$3
GLUTEN FREE PASTA-\$2	SAUCE-\$3

Includes House Desserts & Coffee or Tea

(complimentary coffee or tea included only during dessert)

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.

Desserts

Byrne Dairy Ice Cream

Vanilla, chocolate, strawberry
with fresh whipped cream

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

Tartufo-\$8

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

Bindi Sorbet-\$8

Coconut
Mango

Coffee

100% Colombian

Regular or 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

Also available in decaf

Cappuccino-\$5.50

Foamed milk with a shot of single espresso with
cinnamon powder

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 & 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.