

**Dinner Special-\$23**

*Wednesday & Thursday*

*3pm-9pm*

**Choose one Appetizer**

**Mozzarella Caprese-** Fresh mozzarella, sliced tomatoes, roasted peppers & basil

**Eggplant Rollatini-** Eggplant rolled with ricotta cheese topped with melted mozzarella & light marinara

**Caesar Salad-** Croutons, parmesan cheese, romaine lettuce, homemade caesar dressing

**House Salad-** Fresh tomatoes, cucumber, mesclun, creamy italian dressing

**Goccia D'oro Salad-** Traditional mesclun with red raspberry dressing topped with dried cranberries, glazed walnuts, & shaved parmesan cheese

**Asparagus Coroza-**Asparagus wrapped with prosciutto, mozzarella, breaded & deep fried

**Cozze-** Mussels sauteed in wine & herbs with red or white wine sauce

**Baked Clams-** Lightly packed with seasoned breadcrumbs

**Grilled Vegetables-** Zucchini, eggplant, peppers & asparagus with olive oil & balsamic vinaigrette

**Pasta Fagioli Soup-**White Beans, prosciutto, & onions in chicken broth

**Minestrone Soup-**Italian traditional vegetable soup

**Choose one Entree**

**Entree**

**Pollo Alla Parmigiana**

Breaded cutlet, melted mozzarella, tomato sauce

**Pollo Alla Romagnola**

Chicken breast sauteed with fresh artichoke, mushrooms in a light brown sauce

**Pollo Alla Principessa**

Sauteed chicken breast with roasted peppers, asparagus & melted mozzarella in a light brown sauce

**Pollo Alla Francese**

**Pollo Alla Goccia D'oro**  
Milanese style, with melted fresh mozzarella, fresh tomato, red onions, with extra virgin olive oil and balsamic vinaigrette

**Veal Marsala-\$5**

Portobello mushrooms, marsala wine sauce

**Pollo Alla Sorrentina**

Chicken breast layered with prosciutto, eggplant, & melted mozzarella in a light brown sauce

**Entree**

**Broiled Salmon**

With dijon Mustard

**Filet of Sole Oreganata**

Layered with seasoned breadcrumbs with butter and garlic

**Eggplant Parmigiana**

Eggplant, fried to a golden brown, melted mozzarella & tomato sauce

**Penne Fantasia**

Shrimp, zucchini, sun dried tomatoes, in creamy pink sauce

**Penne Goccia D'oro**

Shrimp, zucchini, portobello mushrooms, in garlic & oil

**Rigatoni Alla Vodka**

**Penne Broccoli Di Rabe**

Sliced sweet sausage in garlic & oil

**Penne Fiorentina**

Diced grilled chicken, spinach, roasted red peppers, in creamy pink sauce

*Chicken-\$6, Meatballs(3)-\$8, Jumbo Shrimp(3)-\$12, Sausage-\$6*

**Includes House Desserts & Coffee or Tea**

*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

### 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

### Dulce De Leche Truffle-\$8

Caramel ice cream covered in hard chocolate

### Cappuccino Truffle-\$8

Cappuccino ice cream covered in hard chocolate

### Tartufo-\$8

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

### Bindi Sorbet-\$8

Coconut Ripieno  
Mango Ripieno

## Coffee

### 100% Colombian

Regular Coffee  
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

### Espresso Con Panna

Espresso, whipped cream, vanilla syrup  
Single Espresso-\$3.25  
Double Espresso-\$4.75

### Cappuccino-\$5.50

Foamed milk with a shot of single espresso with cinnamon powder  
Hazelnut/French-Vanilla/Caramel

### 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 Liqueur & 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.*