

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.