

Goccia D'oro

RISTORANTE ITALIANO 

Dinner Special \$23/\$23.92 | Wednesday & Thursday | 3pm-9pm

REGULAR MENU AVAILABLE UPON REQUEST

CHOOSE ONE APPETIZER

MOZZARELLA CAPRESE- FRESH MOZZARELLA, SLICED TOMATOES, ROASTED PEPPERS & BASIL

CAESAR SALAD- CROUTONS, PARMESAN CHEESE, ROMAINE LETTUCE, HOMEMADE CAESAR DRESSING

GOCCIA D'ORO SALAD- TRADITIONAL MESCLUN, RASPBERRY DRESSING, DRIED CRANBERRIES, GLAZED WALNUTS, GORGONZOLA CHEESE

HOUSE SALAD- FRESH TOMATOES, CUCUMBER, MESCLUN, CREAMY ITALIAN DRESSING

EGGPLANT ROLLATINI- RICOTTA CHEESE, MELTED MOZZARELLA, MARINARA

MOZZARELLA EN CAROZZA- BREAD STUFFED WITH MOZZARELLA, PACKED WITH PARMESAN CHEESE, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE & CAPERS

MOZZARELLA STICKS- SIDE MARINARA SAUCE

SOUP OF THE DAY- ASK SERVER

GRILLED VEGETABLES- ZUCCHINI, EGGPLANT, PEPPERS, ASPARAGUS, OLIVE OIL, BALSAMIC

+4/4.16 **VONGOLE OREGANATA-** BAKED LITTLE NECK CLAMS, GARLIC, BREADCRUMBS, PARSLEY

+3/3.12 **MUSSELS-** SAUTÉED IN WINE & HERBS IN A RED OR WHITE SAUCE

+6/6.24 **FRIED CALAMARI-** TRADITIONAL STYLE, SIDE FRA DIAVOLO SAUCE

CHOOSE ONE ENTREE

CHICKEN PARMIGIANA

VEAL +6/6.24

BREADED CUTLET, MELTED MOZZARELLA, TOMATO SAUCE

CHICKEN PICCATA

VEAL +6/6.24

ZESTY LEMON, CAPERS, ARTICHOKE HEARTS, WHITE WINE SAUCE

CHICKEN SINATRA

VEAL +6/6.24

PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA, WHITE WINE SAUCE

CHICKEN SCARPARELLO

VEAL +6/6.24

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

CHICKEN SORRENTINO

VEAL +6/6.24

PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA, LIGHT BROWN SAUCE & TOUCH OF TOMATO SAUCE

CHICKEN SALTIMBOCCA

VEAL +6/6.24

PROSCIUTTO, MARSALA DEMI, MELTED MOZZARELLA, FRESH SPINACH WITH BROWN SAUCE

CHICKEN GOCCIA D'ORO

VEAL +6/6.24

MILANESE STYLE, RED ONIONS, FRESH TOMATOES, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL & BALSAMIC VINAIGRETTE

CHICKEN MARSALA

VEAL +6/6.24

PORTOBELLO MUSHROOMS, MARSALA WINE SAUCE

CHICKEN TITO

VEAL +6/6.24

MILANESE STYLE, BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL & TOUCH OF BALSAMIC VINAIGRETTE

EGGPLANT PARMIGIANA

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

CHICKEN FRANCESE

EGG BATTERED, FRIED TO A GOLDEN BROWN, LEMON WHITE WINE SAUCE

CHICKEN ASPARAGUS +2/2.08

FRESH TOMATOES, STEAMED ASPARAGUS, MELTED MOZZARELLA, PAPRIKA CREAM SAUCE

***FILET MIGNON** +27/28.08

GRILLED, PORTOBELLO MUSHROOMS, MELTED MOZZARELLA, LIGHT BROWN SAUCE, SIDE MASHED POTATOES

***SKIRT STEAK** +27/28.08

GRILLED, CRUMBLER GORGONZOLA CHEESE, SIDE MASHED POTATOES

***RACK OF LAMB** +27/28.08

GRILLED, WITH A SIDE OF MINT JELLY

BROILED SALMON

FILET SOLE OREGANATA

LIGHTLY LAYERED WITH SEASONED BREADCRUMBS

PENNE VODKA

RAVIOLI FORMAGGIO

CHEESE RAVIOLI WITH MARINARA OR PINK SAUCE

RIGATONI BOLOGNESE

GROUND BEEF, TOMATO SAUCE, PECORINO ROMANO

PENNE GOCCIA D'ORO

PORTOBELLO MUSHROOMS, ZUCCHINI, SHRIMP, EXTRA VIRGIN OLIVE OIL & GARLIC

SPAGHETTI POLPETTE

HOMEMADE MEATBALLS, TOMATO SAUCE, & BASIL

PENNE BROCCOLI RABE & SAUSAGE

EXTRA VIRGIN OLIVE OIL & GARLIC

LINGUINE MUSSELS FRA DIAVOLO +3/3.12

FRESH MUSSELS WITH SPICY TOMATO SAUCE

LINGUINE VONGOLE +3/3.12

RED OR WHITE CLAM SAUCE

CALAMARI FRA DIAVOLO +6/6.24

CALAMARI, OVER LINGUINE, SPICY TOMATO SAUCE

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
RICOTTA	+3/3.12	SAUCE	+3/3.12
ASPARAGUS	+8/8.32	RISOTTO	+6/6.2
GLUTEN FREE PASTA OR WHOLE WHEAT			+2/2.08
EXTRA BRUSCHETTA(8)	+6/6.24		

EVERYTHING SHOWN ON THIS MENU IS SUBJECT TO CHANGE.
ANY CHANGE REQUEST MAY RESULT IN A PRICE INCREASE.
SHARING FEE 10/10.40

Includes complimentary desserts, & coffee or tea after your meal.

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.

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

DESSERTS

ICE CREAM

VANILLA, CHOCOLATE, STRAWBERRY

TIRAMISU

HOMEMADE, MASCARPONE CHEESE &
HEAVY CREAM DELICATELY MADE WITH
KAHLUA LIQUEUR, LADY FINGERS
DIPPED IN ESPRESSO, SPRINKLED
LIGHTLY WITH CHOCOLATE &
CINNAMON POWDER

CANNOLI

CANNOLI SHELLS STUFFED WITH OUR
HOMEMADE CHOCOLATE CHIP CANNOLI
CREAM

AFFOGATO +11/11.44

VANILLA ICE CREAM, ESPRESSO
ADD HAZELNUT LIQUEUR +2/2.08

NEW YORK CHEESECAKE +11/11.44
CREAMY, GRAHAM CRACKER CRUST

CHOCOLATE MOUSSE CAKE +11/11.44

CARROT CAKE +11/11.44

TARTUFO +12/12.48

VANILLA & CHOCOLATE ICE CREAM
COVERED IN HARD CHOCOLATE FILLED
WITH ALMONDS AND MARASCHINO
CHERRY

SORBET +12/12.48

COCONUT, PEACH, OR MANGO NESTLED
IN ITS FRUIT SHELL

SPUMONI +9/9.36

LAYERED ICE CREAM WITH PISTACHIO &
CHOCOLATE CHIPS

CUTTING FEE +2/2.08

(ANY CAKE OR PASTRIES OUTSIDE THIS
ESTABLISHMENT WILL BE CHARGED
+2/2.08 PER PERSON)

**BEFORE PLACING YOUR ORDER. PLEASE INFORM
YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD
ALLERGY.*

COFFEE

COLOMBIAN

REGULAR COFFEE
DECAF COFFEE

TEA

BLACK, DECAF BLACK, GREEN,
CHAMOMILE

DOUBLE ESPRESSO +4/4.16

SINGLE ESPRESSO 3/3.12

AMERICANO +3/3.12

ESPRESSO, HOT WATER

VIENNA COFFEE +4/4.16

ESPRESSO, WHIPPED CREAM

MACCHIATO +5/5.20

DOUBLE ESPRESSO, STEAMED MILK

ESPRESSO CON PANNA +5/5.20

ESPRESSO, WHIPPED CREAM, CINNAMON,
VANILLA SYRUP

CAPPUCCINO +6/6.24

STEAMED & FOAMED MILK, ESPRESSO,
CINNAMON POWDER

OPTIONAL

HAZELNUT/FRENCH-VANILLA/CARAMEL

SPECIALTY COFFEE

GOCCIA D'ORO +11/11.44

BAILEYS & FRANGELICO, ESPRESSO, &
FRESH WHIPPED CREAM

IRISH +11/11.44

JAMESON, ESPRESSO, FRESH WHIPPED
CREAM, & A TOUCH OF CREME DE
MENTHE

MEXICAN +11/11.44

KAHLUA LIQUEUR, ESPRESSO, & FRESH
WHIPPED CREAM

JAMAICAN +11/11.44

TIA MARIA LIQUEUR, ESPRESSO, &
FRESH WHIPPED CREAM

FLORA'S FAVORITE +11/11.44

KAHLUA LIQUEUR & TITO'S VODKA,
HEAVY CREAM, ESPRESSO, & FRESH
WHIPPED CREAM

CORRETTO +11/11.44

BRANDY, DOUBLE ESPRESSO

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.