

# Goccia D'oro

RISTORANTE ITALIANO 

**Lunch Special \$18/\$18.72**

**Tuesday through Friday | 12PM-3PM**

**COMPLIMENTARY SOUP OF THE DAY OR HOUSE SALAD**

**REGULAR MENU AVAILABLE UPON REQUEST**

**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 TITO**

**VEAL+6/6.24**

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

**CHICKEN MARSALA**

**VEAL+6/6.24**

PORTOBELLO MUSHROOMS IN A MARSALA WINE SAUCE

**CHICKEN GOCCIA D'ORO**

**VEAL +6/6.24**

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

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

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

**\*FILET MIGNON +27/28.08**

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

**\*SKIRT STEAK +27/28.08**

GRILLED, CRUMBLLED 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

**FILET SOLE FRANCESE**

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

**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**

<b>BROCCOLI RABE</b>	+8/8.32
<b>SPINACI ALLA OLIO</b>	+6/6.24
<b>SALTED FRENCH FRIES</b>	+6/6.24
<b>SEASONED POTATO WEDGES</b>	+6/6.24
<b>EXTRA BRUSCHETTA(8)</b>	+6/6.24
<b>GRILLED ASPARAGUS</b>	+8/8.32
<b>RISOTTO</b>	+6/6.24

**ADDITIONS**

<b>CHICKEN +6/6.24</b>	<b>MEATBALLS +8/8.32</b>
<b>JUMBO SHRIMP +12/12.48</b>	<b>SAUSAGE +6/6.24</b>
<b>WHOLE WHEAT PASTA +2/2.08</b>	<b>RICOTTA +3/3.12</b>
<b>GLUTEN FREE PASTA +2/2.08</b>	<b>SAUCE +3/3.12</b>

**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.

## 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)

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## 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.*