Goccia D'oro
RISTORANTE ITALIANO

Dinner Early Bird Special
$24.95/25.94 | Tuesday/Wednesday/Thursday | 3pm-8pm
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

+4/4.16 **MUSSELS**- SAUTÉED IN WINE & HERBS IN A RED OR WHITE SAUCE

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

RICE BALLS- RISOTTO, ONIONS, GREEN PEAS, PROSCIUTTO, MOZZARELLA, BREADED, FRIED, PINK 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 SCARPARIELLO
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, CRUMBLED GORGONZOLA CHEESE, SIDE MASHED POTATOES

***RACK OF LAMB** +27/28.08
GRILLED, WITH A SIDE OF MINT JELLY

BROILED SALMON

FILET SOLE FRANCESE
EGG 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 +6/6.24
FRESH MUSSELS WITH SPICY TOMATO SAUCE

LINGUINE VONGOLE +6/6.24
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**	+8/8.32
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		
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.

Goccia D'oro
RISTORANTE ITALIANO

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 +11/11.40
VANILLA ICE CREAM, ESPRESSO, AND AMARETTO LIQUEUR

NEW YORK CHEESECAKE +11/11.40
CREAMY, GRAHAM CRACKER CRUST

CHOCOLATE MOUSSE CAKE +11/11.40

CARROT CAKE +11/11.40

TARTUFO +12/12.48
VANILLA & CHOCOLATE ICE CREAM COVERED IN HARD CHOCOLATE FILLED WITH ALMONDS AND MARASCHINO CHERRY

SORBET +12/12.48
COCONUT, PEACH, PINEAPPLE OR MANGO NESTLED IN ITS FRUIT SHELL

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 +11/11.40
BAILEYS & FRANGELICO, COFFEE, & FRESH WHIPPED CREAM

IRISH +11/11.40
JAMESON, COFFEE, FRESH WHIPPED CREAM, & A TOUCH OF CREME DE MENTHE

MEXICAN +11/11.40
KAHLUA LIQUEUR, COFFEE, & FRESH WHIPPED CREAM

JAMAICAN +11/11.40
TIA MARIA LIQUEUR, COFFEE, & FRESH WHIPPED CREAM

FLORA'S FAVORITE +11/11.40
KAHLUA LIQUEUR & TITO'S VODKA, HEAVY CREAM, COFFEE, & FRESH WHIPPED CREAM

CORRETTO +11/11.40
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.