Goccia D'oro
RISTORANTE ITALIANO

ANTIPASTO-APPETIZER

FRIED CALAMARI 21/21.84
TRADITIONAL STYLE
SIDE FRA DIAVOLO SAUCE
SWEET CHILI STYLE
TOSSED WITH SWEET CHILLI SAUCE
CALABRESE
GORGONZOLA CHEESE, CHERRY PEPPERS, BROCOLLI RABE
ARRABBIATA
CHERRY PEPPERS, FRA DIAVOLO SAUCE

VONGOLE OREGANATA 18/18.72
BAKED LITTLE NECK CLAMS, GARLIC, BREADCRUMBS, PARSLEY, & LEMON

RICE BALLS 14/14.56
RISOTTO, MOZZARELLA, ONIONS, GREEN PEAS, PROSCIUTTO, BREADED, FRIED TO A GOLDEN BROWN, PINK SAUCE

MUSSELS 18/18.72
SAUTÉED IN WINE & HERBS IN A RED OR WHITE SAUCE

SHRIMP COCKTAIL 17/17.68
SIDE COCKTAIL SAUCE

EGGPLANT ROLLATINI 15/15.60
EGGPLANT ROLLED WITH RICOTTA CHEESE & MOZZARELLA TOPPED WITH A LIGHT MARINARA SAUCE

MOZZARELLA IN CARROZZA 13/13.52
BREAD STUFFED WITH MOZZARELLA, PACKED WITH PARMESAN CHEESE, LEMON WHITE WINE SAUCE & CAPERS

MOZZARELLA STICKS 14/14.56
SIDE MARINARA SAUCE

ZUCCHINI STICKS 18/18.72
SIDE MARINARA SAUCE

HOT ANTIPASTO FOR TWO 32/33.28
SHRIMP OREGANATA, BAKED CLAMS, FRIED CALAMARI, SIDE MARINARA SAUCE

SHRIMP GOCCIA D'ORO 20/20.80
SAUTEED WITH EXTRA VIRGIN OLIVE OIL, PAPRIKA, GARLIC, HERBS, & RED PEPPER

ZUPPA-SOUP

FAGIOLI 12/12.48
CANNELLINI BEANS, PROSCIUTTO, ONIONS, GARLIC, DITALINI PASTA

TORTELLINI 12/12.48
MEAT TORTELLINI IN CHICKEN BROTH

MINESTRONE 12/12.48
VEGETABLE, LIGHT TOMATO BROTH

INSALATE-SALADS

CAESAR 14/14.56
ROMAINE LETTUCE, CROUTONS DRESSED WITH LEMON JUICE, OLIVE OIL, EGG, WORCESTERSHIRE SAUCE, ANCHOVIES, GARLIC, DIJON MUSTARD, PARMESAN CHEESE, BLACK PEPPER, & MAYONNAISE

GOCCIA D'ORO 15/15.60
TRADITIONAL MESCLUN WITH RED RASPBERRY DRESSING TOPPED WITH DRIED CRANBERRY, GLAZED WALNUTS, & CRUMBLED GORGONZOLA CHEESE

TRI COLOR SALAD 14/14.56
RADICCHIO, ENDIVES, BABY ARUGULA, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE

HOUSE 13/13.52
CUCUMBER, FRESH TOMATO, MUSHROOMS, SWEET PEPPERS, GRATED CARROTS, & CREAMY ITALIAN DRESSING

MOZZARELLA CAPRESE 15/15.60
FRESH MOZZARELLA, SLICED TOMATOES, ROASTED PEPPERS & BASIL WITH BALSAMIC GLAZE

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
BRUSCHETTA(8)	6/6.24	**GLUTEN FREE PASTA**	2/2.08
GRILLED ASPARAGUS	8/8.32		
WHOLE WHEAT PASTA	2/2.08		
MASHED POTATOES	6/6.24		

KIDS

CHICKEN FINGERS 13/13.52
HAND BREADED, FRIED, SIDE FRENCH FRIES

PENNE WITH BUTTER 9/9.36

SPAGHETTI MEATBALLS 13/13.52
2 HOME STYLE MEATBALLS OVER YOUR FAVORITE PASTA

CHEESE RAVIOLI 13/13.52
MARINARA SAUCE

Everything shown on this menu is subject to change. Any change request may result in a price increase. Sharing fee for an entree 10/10.40.

MOST ENTREES INCLUDES SIDES, PLEASE ASK YOUR SERVER FOR DETAILS

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.
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Goccia D'oro
RISTORANTE ITALIANO

CARNE-MEAT

***FILET MIGNON** 45/46.80
GRILLED, PORTOBELLO MUSHROOMS, SIDE MASHED POTATOES, MELTED MOZZARELLA, LIGHT BROWN SAUCE

***SKIRT STEAK** 40/41.60
GRILLED, CRUMBLED GORGONZOLA CHEESE, SIDE MASHED POTATOES

***RACK OF LAMB** 45/46.80
GRILLED , SIDE OF MINT JELLY

VEAL MARSALA 29/30.16
VEAL SCALLOPINI, PORTOBELLO MUSHROOMS IN A MARSALA WINE SAUCE

VEAL GOCCIA D'ORO 29/30.16
MILANESE STYLE, FRESH TOMATOES, RED ONIONS, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINAIGRETTE

VEAL TITO 29/30.16
MILANESE STYLE, BABY ARUGULA, CHERRY TOMATOES, RED ONIONS, FRESH MOZZARELLA, EXTRA VIRGIN OLIVE OIL AND A TOUCH OF BALSAMIC VINAIGRETTE

VEAL SALTIMBOCCA 29/30.16
PROSCIUTTO DI PARMA, MARSALA DEMI, MELTED MOZZARELLA, OVER SPINACH WITH BROWN SAUCE

PASTA

SPAGHETTI POLPETTE 25/26
HOME STYLE MEATBALLS WITH FRESH TOMATO SAUCE & BASIL

FETTUCCINE ALFREDO 22/22.88
RICH WHITE CREAM SAUCE

PENNE BROCCOLI RABE 25/26
BROCCOLI RABE, SAUSAGE, EXTRA VIRGIN OLIVE OIL

LINGUINE CARBONARA 23/23.92
BACON, ONIONS, WHITE CREAM SAUCE & EGG YOLK

PENNE FIORENTINO 25/26
GRILLED CHICKEN, ROASTED RED PEPPERS, SPINACH, CREAMY PINK SAUCE

PENNE VODKA 22/22.88

RIGATONI BOLOGNESE 25/26
GROUND BEEF, TOMATO SAUCE, PECORINO ROMANO

RAVIOLI FORMAGGIO 22/22.88
CHEESE RAVIOLI MARINARA OR PINK SAUCE

EGGPLANT PARMIGIANA 23/23.92
EGG BATTERED, FRIED TO A GOLDEN BROWN, MELTED MOZZARELLA & TOMATO SAUCE

FLORAS CAVATELLI 23/23.92
SCALLIONS, CRUMBLED SAUSAGE, PINK SAUCE

RIGATONI VARESE 32/33.28
SHRIMP, MUSHROOMS, SUN DRIED TOMATOES, BABY ARUGULA

POLLO-CHICKEN

CHICKEN SORRENTINO 23/23.92
PROSCIUTTO, EGGPLANT, MELTED MOZZARELLA, LIGHT BROWN SAUCE

CHICKEN FRANCESE 23/23.92
EGG BATTERED, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE

CHICKEN SINATRA 23/23.92
PROSCIUTTO, ROASTED PEPPERS, MELTED MOZZARELLA WITH WHITE WINE SAUCE

CHICKEN PARMIGIANA 23/23.92
BREADED, TOMATO SAUCE, PARMESAN CHEESE, MELTED MOZZARELLA

CHICKEN SCARPIELLO 23/23.92
SAUSAGE, ONIONS, MUSHROOMS, SWEET PEPPERS, GARLIC WHITE WINE & TOUCH RED SAUCE

CHICKEN PICCATA 23/23.92
ZESTY LEMON, CAPERS, ARTICHOKE HEARTS WITH WHITE WINE SAUCE

CHICKEN PRINCIPESA 26/27.04
SAUTEED ROASTED PEPPERS, ASPARAGUS, MELTED MOZZARELLA, WITH A LIGHT BROWN SAUCE

SEAFOOD

***BROILED SALMON** 29/30.16

FILET OF SOLE OREGANATA 36/37.44
LAYERED WITH SEASONED BREAD CRUMBS, SIDE SHRIMP

FILET OF SOLE FRANCESE 36/37.44
EGG BATTERED, SIDE SHRIMP, FRIED TO A GOLDEN BROWN WITH LEMON WHITE WINE SAUCE

PENNE FANTASIA 28/29.12
SHRIMP, ZUCCHINI, SUN DRIED TOMATO, PINK SAUCE

PENNE GOCCIA D'ORO 28/29.12
PORTOBELLO MUSHROOMS, ZUCCHINI, SHRIMP, ROASTED GARLIC & EXTRA VIRGIN OLIVE OIL

GAMBERI ALFREDO 38/39.52
STUFFED SHRIMP WITH CRAB MEAT, OVER RISOTTO, CREAMY ALFREDO SAUCE

SALMON AL GUSTO 29/30.16
BACON, CANNELLINI BEANS, SUN DRIED TOMATOES, OVER SPINACH WITH GARLIC AND OIL

FRUTTI DE MARE 40/41.60
MUSSELS, CLAMS, SHRIMP, CALAMARI, SPICY TOMATO SAUCE, OVER LINGUINE

CHILEAN SEA BASS OREGANATA 38/39.52
FILLETED & TOPPED WITH SEASONED BREADED CRUMBS

SHRIMP ANY STYLE 32/33.28

CALAMARI FRA DIAVOLO 28/29.12
SAUTEED CALAMARI, SPICY TOMATO SAUCE, OVER LINGUINE

LINGUINE MUSSELS FRA DIAVOLO 28/29.12
FRESH MUSSELS WITH SPICY TOMATO SAUCE

LINGUINE VONGOLE 28/29.12
RED OR WHITE CLAM SAUCE

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