



Goccia D'Oro RISTORANTE

Antipasti ~ Appetizers Caldi ~ Hot

Gamberoni Alla Goccia D'Oro ~ <i>Head on shrimp sautéed with herbs, oil and garlic (for 2)</i>	\$ 16.95
Cozze Di Mare ~ <i>Mussels sautéed in wine & herbs with red or white sauce</i>	\$ 8.95
Calamari Fritti ~ <i>Fried calamari served with a spicy tomato sauce</i>	\$ 10.95
Portobello ~ <i>With peppers, onions, garlic and oil</i>	\$ 8.95
Vongole Gratinata ~ <i>Baked clams oreganata</i>	\$ 8.95
Clams Casino ~ <i>With pancetta, roasted peppers with white wine sauce</i>	\$ 8.95

Freddi ~ Cold

Antipasto Freddo Dal Carrello ~ <i>Cold appetizer assortment from cart</i>	\$ 8.95
Mozzarella Caprese ~ <i>Fresh mozzarella, tomatoes, basil & roasted peppers</i>	\$ 8.95
Carpaccio Con Arugola E Parmigiano* ~ <i>Thinly sliced raw filet mignon with arugola e parmigiano cheese</i>	\$ 8.95
Shrimp Cocktail	\$ 9.95
Grilled Vegetables ~ <i>With olive oil, balsamic vinegar, salt & pepper</i>	\$ 8.95
Calamari Salad	\$ 8.95

Zuppe ~ Soups

Minestrone	\$ 5.95
Tortellini In Brodo ~ <i>Tortellini pasta in broth & basil</i>	\$ 5.95
Stracciatella ~ <i>Chicken broth with spinach and eggs</i>	\$ 5.95
Pasta E Fagioli ~ <i>White beans, prosciutto & onions in chicken broth</i>	\$ 5.95

Insalate ~ Salads

Insalata Di Spinaci ~ <i>Spinach seasoned with bacon, onions, mushrooms, vinegar & mustard</i>	\$ 5.95
Insalata Tricolore ~ <i>Arugola, radicchio & Belgian endive (for 2)</i>	\$ 7.95
Insalata Della Casa ~ <i>(for 2)</i>	\$ 7.95
Caesar Salad ~ <i>(for 2)</i>	\$ 7.95



Risotto ~ Rice

Risotto Ai Tre Funghi ~ <i>Italian rice with three different types of mushrooms</i>	\$ 15.95
Risotto Alla Pescatore ~ <i>Italian rice with seafood & a touch of tomato sauce</i>	\$ 16.95
Risotto Alla Champagne ~ <i>Italian rice with shrimps & peas sautéed in a champagne sauce</i>	\$ 16.95

Farinacei ~ Pastas

Pasta With Meat Sauce ~ <i>Your choice of pasta with our delicious meat sauce</i>	\$ 13.95
Capellini Al Filetto Di Pomodoro ~ <i>Angel hair pasta with fresh tomato & basil sauce</i>	\$ 12.95
Linguini Alle Vongole ~ <i>Linguini with red or white clam sauce</i>	\$ 13.95
Tortellini Alla Nonna ~ <i>With prosciutto, peas and cream</i>	\$ 12.95
Penne Con Broccoli Rabe ~ <i>With broccoli rabe, & sausage in garlic and oil</i>	\$ 13.95
Rigatoni Siciliana ~ <i>With eggplant, ricotta & fresh tomato sauce</i>	\$ 12.95
Ravioli Alla Moda Dello Chef ~ <i>Homemade ravioli in a pink sauce</i>	\$ 12.95
Penne Fantasia ~ <i>Penne with shrimp, zucchini & sun-dried tomatoes in a pink sauce</i>	\$ 13.95
Manicotti Della Casa Gratinati ~ <i>Cheese manicotti with red sauce</i>	\$ 12.95
Penne Alla Vodka ~ <i>Penne with pink vodka sauce</i>	\$ 12.95
Penne Alla Goccia D'Oro ~ <i>Garlic, oil, zucchini, shrimp & Portobello mushrooms</i>	\$ 13.95
Rigatoni Alla Matriciana ~ <i>With pancetta, onions, light marinara sauce</i>	\$ 12.95
Fettuccine Alfredo	\$ 12.95

Pollo ~ Chicken

Pollo Alla Milanese o Parmigiana ~ <i>Chicken cutlet breaded or parmigiana</i>	\$ 15.95
Pollo Alla Romagnola ~ <i>Breast of chicken sautéed with fresh artichokes</i>	\$ 15.95
Pollo (Lady Fingers) ~ <i>Long pieces of chicken sautéed with wine, mushrooms & green peas</i>	\$ 15.95
Pollo Scarpariello ~ <i>Boneless chicken sautéed with sausage, mushrooms and peppers</i>	\$ 15.95
Pollo Alla Prisco ~ <i>Chicken breast with artichoke & mushrooms sautéed in olive oil</i>	\$ 15.95
Pollo Sorrentino ~ <i>Chicken with prosciutto & mozzarella in a brown sauce</i>	\$ 15.95
Pollo Principessa ~ <i>Sauteed chicken in a brown wine sauce, asparagus & mozzarella</i>	\$ 15.95
Pollo Alla Cacciatore ~ <i>Chicken with onions, garlic & mushrooms in a brown sauce</i>	\$ 15.95
Pollo Goccia D'Oro ~ <i>Grilled chicken breast with sliced tomatoes, onions, fresh mozzarella, basil, balsamic vinegar, olive oil, salt & pepper</i>	\$ 15.95
Pollo Francese ~ <i>Lemon and white wine sauce</i>	\$ 15.95



Carne ~ Meat

Vitello Milanese o Parmigiana ~ <i>Veal cutlet breaded or parmigiana</i>	\$ 16.95
Vitello All'Uccelletto ~ <i>Veal medallions sautéed with asparagus & mushrooms</i>	\$ 16.95
Vitello Alla Goccia D'Oro ~ <i>Veal Milanese with fresh mozzarella, tomatoes, onions basil, oil & balsamic vinegar</i>	\$ 16.95
Vitello Alla Marsala ~ <i>Tinly sliced veal sautéed with mushrooms & marsala wine</i>	\$ 16.95
Vitello Valdostana ~ <i>Veal stuffed with prosciutto & mozzarella in a brown sauce with portobello mushrooms</i>	\$ 22.95
Filetto Di Manzo Al Radicchio* ~ <i>Thinly sliced fillet mignon sautéed with radicchio and balsamic vinegar</i>	\$ 27.95
Bistecca Alla Pizzaiola* ~ <i>Steak with roasted peppers, onions & mushrooms in a red sauce</i>	\$ 24.95
Vitello Sorrentino ~ <i>With prosciutto & mozzarella in brown sauce & portobello mushrooms</i>	\$ 24.95
Costoletta Di Maiale Ripiena ~ <i>Stuffed pork with mushroom, peppers, onions & mozzarella</i>	\$ 18.95
Filetto Di Manzo Alla Maria Luisa* ~ <i>Two pieces of filet mignon sautéed with cognac, herbs & a touch of cream</i>	\$ 27.95
Costoletta D'Agnello* ~ <i>Grilled New Zeland rack of lamb</i>	\$ 26.95

Pesce ~ Seafood

Gamberoni Alla Griglia o Fra Diavolo ~ <i>Jumbo shrimps grilled or with zesty tomato sauce</i>	\$ 24.95
Calamari Fra Diavolo ~ <i>Calamari sautéed in a zesty tomato sauce</i>	\$ 16.95
Salmone Alla Mostarda ~ <i>Grilled salmon in a champagne & Dijon mustard sauce</i>	\$ 18.95
Zuppa Di Pesce ~ <i>Seafood assortment in a red marinara sauce</i>	\$ 24.95
Pesce del giorno ~ <i>Catch of the day any style</i>	M/P

*These menu items can be cooked to your liking. Consuming raw or undercooked meat, fish, shellfish or fresh eggs may increase your risk of food bourne illness, especially if you have certain medical conditions

Feste Private ~ Private Parties

Goccia D'Oro is available for on and off premise party
Of 10 to 100 people