

DINNER SPECIAL

BURRATA .	\$25
Fresh Buffalo mozzarella served with sliced Prosciutto San Danielle.	
GRANCHI ALLA GIGLIO .	\$39
Fresh Maryland soft shell crab sautéed with a sea spice picante sauce and served with a side of Linguine Carbonara.	
INSALATA DI CROSTEACEI .	\$32
Scungilli, calamari, Langoustine, shrimp, octopus. Served with garlic bread.	
VITELLO SVIZZERA SACRA .	\$39
Imported veal raised in the side of Mt. Berna where best milk and beef meat is produced. Our veal-chop is aged 21 days and sear with sage, rosemary & broiled in iron pots. Served with side of fettuccine sautéed with truffle pecorino cream cheese, along with sweet& sour eggplant.	
RACK OF WILD VENISON .	\$35
Rack brushed with special truffle oil, rosemary, sage & then lightly grilled. Served with asparagus, carrots & roasted potatoes. With a side of currant sauce.	
CONIGLIO ALLA ISCHITANA .	\$37
Acaischitana, century old traditional dish from Chef's home-town Ischia Island, Italy. Roselate from home raised Rabbit in garlic, traditional Ischia spices, white wine & rosemary. Served with side of linguine with puttanesca sauce.	
ROMEO E GIULIETTA IN PIGGIAMA	\$49
For the gourmet... Lobster, shrimp & veal. These unusual bedfellows are served up on a billowy bed of creamy fettuccine carbonara; a little bit of heaven with a long-lasting memory for your taste buds.	
LANGOSTINE VERACE .	\$48
Succulent langoustine freshly imported from Positano Bay of Naples. Sautéed in garlic & roasted spring onion, extra virgin olive oil. Served with Linguine E Pepperoncini.	
SELLA DI VITELLO CARDINALE .	\$49
Prime veal rack stuffed with prosciutto, fontina cheese, sage, then sautéed with Barolo & Monsanto wine, mushrooms and topped with prime select mozzarella cheese. Served with a side of Fettuccine Carbonara.	
POLLO ALLA ZINGARA .	\$29
Chicken sautéed with sweet onions, mushrooms, white wine, & with sweet hot cherry peppers. Finished with fresh herbs and vermouth.	
FILETTO D' ORATA ARAGONESE .	\$38
Filet of snapper stuffed with crab meat & spinach, prepared with mint/limoncino sauce & served with a side of spaghetti Aglio Olio.	
IL MARE NEL FORNO LA BELLEZZA SULLA TAVOLA .	\$34
Beautiful creation of fruit of the sea Oreganate style. Lupetti-baby clams, scallops, langoustine, shrimp baked with Vesuvio wine served with spicy garlic bread.	

***Please see your Server for the
Selection of our Fresh Desserts!***

If you have any "Special Needs" or Dietary Restrictions. Please notify your Server

We make our every effort to ensure accuracy of our menus. However, we are not responsible for typographical errors.

ANTIPASTO

FREDDO (COLD)

ANTIPASTO DEL PRESIDENTE	\$23
Prosciutto, salami, mortadella, soppressete, provolone, olives, roasted peppers and artichokes.	
PROSCIUTTO E MELONE	\$25
Imported Prosciutto with melon.	
VONGOLE FRESCHE	\$16
Clams on the half shell	
OSTRICHE FRESCHE	\$21
Fresh oysters as you desire! Rockefeller style or Raw	
SALMONE NORVEGESE	\$22
Carpaccio style smoked Norwegian salmon. Comes with arugula with lemon and olive oil.	
DIMANTI DI GRANCHIO	\$28
Appetizer of select jumbo colossal crabmeat served with avocado, hearts of palm and served with a delicate mirtillo sauce.	
MOZZARELLA DI BUFFALA CAPRESE	\$19
Fresh imported buffalo mozzarella layered with sliced tomato, fresh basil and virgin olive oil.	
COCKTAIL DI GAMBERONI	\$23
Shrimp cocktail with cocktail sauce.	
CARPACCIO DI CARNE	\$23
Prime sirloin aged sixty days, sliced paper thin and served with a carpaccio sauce. Completed with olio Santo (first drop of the olive oil pressing).	
CALAMARI ALLA INSALATA	\$19
Calamari seasoned with garlic, lemon, parsley, olive oil over a bed of lettuce.	
SCUNGILLI ALLA INSALATA	\$21
Conch salad seasoned with garlic, lemon, olive oil and parsley. Served over a bed of lettuce.	

CALDO (HOT)

GAMBERONI AL COCCO	\$25
Jumbo shrimp battered and rolled in shredded coconut and topped with an unforgettable orange sauce. Maestro Testa's personal recipe.	
VONGOLE CASSINO	\$21
Clams Casino.	
CALAMARI FRITTI	\$21
Fried squid served with a choice of fresh Marinara or tartar sauce.	
CALAMARI MARINARA	\$21
Squid sautéed in garlic, oil and marinara sauce. (Hot or Mild)	
LUMACHE SMARRITE	\$24
Jumbo snails baked in individual pastry puffs with scallions, shallots & Pernod.	

CALDO (HOT)

SCUNGILLI ALLA MARINARA \$22

Wild mini conch saltate with garlic, oil & marinara sauce. (Mild or hot)

ANTIPASTO LA PERLA \$33 Fried

calamari, scallops and shrimp sautéed in a white sauce with clam casino & mussels marinara.

SOUPS

PASTA E FAGIOLI BOWL

\$10

Famous bean and mixed pasta soup. Made the same old-fashioned way for generation.

MINISTRONE BOWL \$10

Minestrone soup. The traditional Italian vegetable soup made. Fresh daily with a selection of garden vegetables.

CREMA REGINA DEL MARE BOWL \$10

Lobster and shrimp creme soup served with angel hair pasta.

ZUPPA DI VONGOLE BOWL \$10

Manhattan style clam chowder cooked with special herbs, vegetables!

ZUPPA DI LENTICCHIE BOWL \$10

This is a Roman Empire traditional Italian soup that is lentil based & gives the consumer good luck.

ZUPPA DI CIPOLLA ALLA ROMANA BOWL \$10

Sweet Vidalia onions cooked in Mt. Vesuvius wine and prepared with fresh spring water.

SALADS

INSALATA DI GIULIO CESARE \$10

Cesar salad.

RUGOLA E INDIVIA BELGA \$15

Arugula and Belgian endive.

INSALATA DELL' ORTO \$15

An extravaganza of garden salads that includes arugula, romaine, radicchio, endives, tomatoes & Green olives (sweet onions upon request). Served with house dressing.

INSALATA BORGATA \$22

Our popular "vegetable bouquet", favorite dish of Vittoriaemane III, with several fresh garden vegetables, pecorino cheese & our secret recipe mirtillo dressing.

RUGHETTA E PARMIGIANO \$15

Arugula with lemon, olive oil and shaved Parmigiano cheese.

PASTAS

*Add Shrimp \$7/pcs & chicken \$9 to any pasta.

LINGUINE VITTORIO \$32

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Medallions of lobster's sizzling's in shallots, brandy, dry vermouth, a touch of assorted herbs, spices & sun-dried tomatoes.

SPAGHETTI MALAFEMMENA

\$29

Chef Testa's original creation. Crab meat, fresh clams, capers and black olives sautéed in a spicy marinara sauce.

SPAGHETTI AGLIO OLIO E PEPERONCINO

\$25

Olive oil, garlic, hot pepperoncino & parsley.

PENNE CON VODKA

\$26

Chef Testa's creation from 1988. Penne swirled in a Champagne mouse sauce, prosciutto, roasted red peppers, plum tomatoes, basil, onions, imported swiss parmigiana cheese & finished with a splash of vodka.

PENNE ARRABBIATE

\$24

Penne prepared with olive oil, garlic, hot pepperoncini, tomato & basil.

FETTUCCHINE ALFREDO

\$27

Egg fettuccine sautéed with butter, cream, egg yolks & parmigiana cheese.

RAVIOLI LUSSUOSI ARAGOSTA

\$29

Homemade ravioli with sautéed selected lobster meat in lobster mousse & champagne cream sauce with a touch of port wine.

RAVIOLI DELLA MADRE

\$25

Homemade ravioli with prime beef, veal & four specially selected cheeses with a "Renaissance sauce" (cream and a touch of tomato sauce).

TOTTELLINI ALLA PANNA

\$27

Pillows of pasta stuffed with cheese and meats, then sautéed with Mascarpone cheese, cream, egg yolks and parmigiana cheese.

LASAGNA LA PERLA

\$27

La Perla's' creamy & different presentation of this famous/traditional pasta dish. Each serving is prepared & served in its own casserole dish.

LASAGNA PARTENOPA.

\$29

Fresh seafood lasagna stuffed with crab, lobster, scallops & prepared with a champagne sauce.

SPAGHETTI ALLA CARBONARA

\$27

Pasta sautéed with butter, bacon, cream, egg yolks and Parmigiano cheese.

SPAGHETTI ALLA VONGOLE

\$29

Spaghetti or linguine with fresh baby clams served with red and white sauce.

PASTA AL PESTO

\$23

Pasta with our fresh homemade pesto sauce made from olive oil, garlic, Pinole nuts, parmigiana cheese and fresh basil.

PASTAS

***Add Shrimp \$7/pcs & chicken \$9 to any pasta.**

PAPPARDELLE DEL PRESIDENTE **\$37**
Chef Testa's special creation. Large fresh fettuccine, sautéed lobster meats, shrimp, jumbo lump crab meat, saffron, mascarpone cheese & a champagne cream sauce.

GNOCCHI ALLA NAPOLITANA **\$24**
Our gnocchi are homemade with select potatoes, eggs, semolina flour and rolled old stile on fork souffle. Topped with parmigiana cheese, pecorino cheese & fresh basil. Served with your choice of tomato or Bolognese sauce.

RIGATONI ALLA IMPERIALE **\$33**
Rigatoni pasta tirati (sautéed) with fresh homemade sausages, shrimp, scallop, mushrooms & mascarpone cheese. Battutoi of basil & finished in a port wine cream sauce.

RISOTTO ALLA PESCATORE (*30 minutes prep) **\$37**
Arborio rice prepared with shrimp, scallops, calamari, clams & mussels.

RISOTTO ALLA FUNGHI PORCINI (*30 minutes prep) **\$32**
Arborio rice prepared with Porcini mushrooms & Parmigiano cheese.

SEAFOOD SPECIALITIES



PESCE DEL GIORNO **\$32**
Fish, fresh daily. Grouper, Salmon, Tuna, fillet of Sole & Bronzini. Prepared as you wish! Baked, grilled, broiled or Pizzaiola.

ZUPPA DI PESCE **\$39**
Fish soup prepared with shrimp, conch, calamari, scallops, mussels & clams. Sautéed with oil and garlic, a touch of white wine, marinara sauce and served over a bed of linguine.

GAMBERI ALL PARMIGIANA **\$32**
Jumbo shrimp baked with mozzarella cheese & tomato sauce. Served with a side of mixed vegetables or house salad.

GAMBERI ALLA FRANCESE **\$32**
Shrimp dipped in egg; batter then sautéed in a lemony sauce. Served with a side of mixed vegetables or house salad.

GAMBERI DEL PESCATORE **\$32**
Shrimp sautéed in a fresh butter sauce & white wine. Served with a bed of spaghetti. (Hot or mild)

GRIGLITA DI PESCE **\$42**
Mixed broiled seafood platter of lobster, shrimp & scallops. Served with a side of linguine aglio olio.

TROTA ALLA FIORENTINA **\$32**
Fresh rainbow trout stuffed with spinach & jumbo crab meat. Served with a side of spaghetti marinara or mixed vegetables. A dish to remember!

FILETTO DI SOGLIOLA ALLA FRANCESE **\$32**
Filet of sole dipped in an egg batter, sautéed with a light lemon-butter sauce. Served with a side of house salad.

MEATS



FILETTO DI BUE ALLA DA VINCI	\$55
Prime aged Filet Mignon. Served with asparagus, mushrooms and roasted potatoes.	
BISTECCA DI PRIMO TAGLIO	\$55
Top Prime select sirloin served with mushrooms and asparagus.	
BISTECCA DI MANZOALL FIORENTINA	\$59
Special double prime cut of T-bone steak rubbed in a mixture of fresh herbs & spices. Basted and grilled with a special Florentine sauce & served with a vegetable bouquet.	
BOCCONCINO DI VITELLO ALLA ROMANA	\$29
Veal prepared with prosciutto, sage & Marsala wine. Served with a side of spaghetti marinara or mixed vegetables.	
VITELLO MARSALA	\$30
Tender veal medallions sautéed in Marsala wine. Served with a side of Pasta or vegetables.	
VITELLO PICCATA	\$30
Tender white natural veal medallions sautéed with butter, lemon & wine. Served with a side of spaghetti marinara or mixed vegetables.	
VITELLO ALLA ZINGERA	\$30
Veal sautéed with sweet onions, mushrooms, white wine, sweet & hot. Cherry peppers. Finished with herbs and dry vermouth.	
VITELLO BORGO MIO	\$30
Medallions of veal & eggplant dipped in a light egg batter, then sautéed in butter & wine.	
VITELLO MARINARA SCALFARO (First lady of Italy)	
\$37	
The chef's original creation. Tender veal with jumbo crab meat, asparagus & mozzarella cheese. Sautéed in an exquisite lemon, butter, and white wine sauce.	
VITELLO PARIGIANA	\$29
Veal cutlet baked with mozzarella cheese & tomato sauce. Served with a side of spaghetti marinara.	
SALSICCA EPOMEIO	\$27
Homemade Italian sausage, sautéed with green peppers, mushrooms, onions & fresh tomato sauce.	
SALSICCIA E BROCCOLI DI RAPA	\$25
Succulent homemade sausage and broccoli rabe sautéed in white wine.	
CUORE DI FILETTO ALLA DONIZETTI	\$42
Select prime beef fillet seasoned with CHEF TESTA'S special love spice. Stuffed with sage, prosciutto, then sautéed in Barolo-Champagne, herbal cream sauce & topped with a select aged Italian cheese. Served with a side of Penne con Vodka.	
OSSO BUCO MILANESE	\$47
Jumbo tender veal chunk cooked with fresh carrots, celery, bay leaves, basil, old fashioned spices and a special dry wine from Mt. Vesuvius. Served with risotto Milanese.	

MEATS

COSTOLETTE DI ANGELO ALLA GRIGLIA	\$35
Tender spring baby lamb chops spiced with herbs than broiled. Served with "CARROTS ALLA ORANGE" & a side of house salads.	
SCALLOPINA FILETTO DI CINGHIALA ALLA VIENNESE	\$35
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Highly recommended by the Chef Testa. Select-prime tender medallions of wild boar sautéed with sage, rosemary, capers, dry vermouth & leman juice. Served with house salad or mixed vegetables.

POULTRY

- POLLO BOSCAIOLA** **\$28**
Tender chicken breast sautéed in marsala wine, mushrooms, pineapple, rosemary and touch of mustard. Served with a side of trenette pasta.
- ANITRA ALLA FRUTTI** **\$31**
Tender roasted Long Island Duckling served & glazed with a delicate orange blossom fruit sauce.
- CHICKEN MEDALLION SINATRA** **\$28**
Chicken medallion sautéed with mushrooms in light mustard marsala champagne sauce with prosciutto, sprinkled pecorino cheese & covered with sliced mozzarella. Served with a side of Penne con Vodka.
- POLLO ALLA PARMIGIANA** **\$26**
Breast of chicken baked with tomato sauce and mozzarella cheese. Served with side of spaghetti.
- SCALOPPINA DI POLLO MARSALA** **\$25**
Tender chicken medallions sautéed in Marsala wine. Served with a side of pasta or vegetables.
- SCALOPPINA DI POLLO ALLA LIMONE** **\$25**
Tender chicken medallions sautéed with butter, lemon, capers & wine. Served with side of spaghetti
- SCALOPPINA DI POLLO ALLA FRANCESE** **\$26**
Medallions of chicken dipped in a light egg batter, then sautéed in butter & wine. Served with a side of spaghetti marinara or mixed vegetables.

VEGETABLES

- PARMIGIANA DI MELANZANE** **\$20**
Fresh eggplant parmigiana style.
- ASSORTIMENTO MISTO DI VEGETALI** **\$10**
Assorted fresh vegetables; eggplant, zucchini, peppers, carrots and onions. (Pine nuts & raisins upon request.)
- BROCCOLI DI RAPA AGLIO E OLIO** **\$10**
Broccoli rabe sautéed in garlic & olive oil.

SIDES

- PICCOLA INSALATA MISTA** **\$7**
(Small house salad)
Lettuce, arugula & tomato with house dressing.
- PATATE FRITTE** **\$5**
(French Fries)

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PANE ALLA AGLIO

\$5

Our homemade bread buttered with a touch of garlic and oregano.

SIDE OF SPAGHETTI MARINARA

\$10




"Our bread is made in house daily."

**IL nonno dello Chef diceva
"Chi vuole mangiare bene deve aspettare"**

**Chef Testa's grandfather always said,
"He who wants to eat good, needs to be patient"**

**"We believe the most important aspect of La Perla is our quality Food."
Chef Vittorio Testa.**



**Consuming raw or under cooked meats, poultry, seafood,
Shellfish or eggs may increase your risk of food-borne illness.**

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For typographical errors.**

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Please make sure to notify your server.**