

LUNCH SPECIAL

- OSTRICHE OCEANICA** **\$12**
Extra-large oysters from the Deep-Sea of the Island of Azores, imported for the Ristorante La Perla only! Rockefeller style or Raw.
- ACCIUGHE FRESCHE.** **\$18**
Fresh marinated anchovies with roasted papers and capers. Served with garlic bread.
- STUFFED CALAMARI ALLA ROMANA.** **\$17**
Fresh baby squid sautéed with crabmeat, calamari, pine nuts & raisin.
Sautéed with pinot grigio wine, tomato sauce & served with linguini alla romana.
- BUCANTINI ALLA MATRICIANA.** **\$19**
Bucatini sautéed with bacon, filet of tomatoes, olives, capers, fresh basil, select sweet onions & Pinot Grigio wine.
- CARRE DI AGNELLO.** **\$25**
Rack of lamb with special truffle oil, rosemary, sage, spices & then lightly grilled.
Served with cannelloni beans alla guate.
- GAMBERI E SALCICCIA ULISSE.** **\$23**
Jumbo shrimp and spicy homemade sausage sautéed with brandy, vermouth, white onion, sweet fresh red peppers & served with linguine.
- CANNELLONI SICILIANA** **\$19**
Made with fresh dough filled with beef & ricotta cheese.
- FILETTO D' ORATA MONTECARLO.** **\$23**
Succulent langoustine freshly imported from Positano Bay of Naples. Sautéed in garlic & roasted spring onion, extra virgin olive oil. Served with Linguine E Peperoncini.
- SPEZZATINO DI POLLO BOSCAIOLA.** **\$21**
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.** **\$22**
Chicken sautéed with sweet onions, mushrooms, white wine, & with sweet hot cherry peppers. Finished with fresh herbs and vermouth.

***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

MOZZARELLA CAPRESE	\$10
Fresh mozzarella with tomatoes, basil and olive oil.	
ANTIPASTO FREDDO	\$15
Prosciutto, mortadella, salami, provolone, artichokes, roasted peppers and olives.	
VONGOLE	\$10
Fresh top neck clams on the half shell, served with. Lemon and cocktail sauce.	
SALMONE NORVEGESE	\$18
Carpaccio style smoked Norwegian salmon. Comes with arugula with lemon and olive oil.	
DIMANTI DI GRANCHIO DELLA COSTA AMALFITANA	\$27
Appetizer of select jumbo colossal crabmeat with avocado, hearts of palm and served with a delicate mirtillo sauce.	
COCKTAIL DI GAMBERONI	\$13
Shrimp cocktail.	
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	\$13
Calamari seasoned with garlic, lemon, parsley, olive oil over a bed of lettuce.	
SCUNGILLI ALLA INSALATA O ALLA MARINARA	\$13
Conch salad seasoned with garlic, lemon, olive oil and parsley. Served over a bed of lettuce.	
CALAMARI FRITTI	\$11
Fried squid served with a choice of fresh Marinara or tartar sauce.	
CALAMARI MARINARA	\$13
Squid sautéed in garlic, oil and marinara sauce. (Hot or Mild)	
LUMACHE SMARRITE	\$21
Jumbo snails baked in individual pastry puffs with scallions, shallots & Pernod.	
ANTIPASTO LA PERLA	\$32 Fried
calamari, scallops and shrimp sautéed in a white sauce with clam casino & mussels marinara.	

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SOUPS

PASTA E FAGIOLI	BOWL	\$7
Famous bean and mixed pasta soup. Made the same old-fashioned way for generation.		
MINISTRONE	BOWL	\$7
Minestrone soup. The traditional Italian vegetable soup made. Fresh daily with a selection of garden vegetables.		
CREMA REGINA DEL MARE	BOWL	\$7
Lobster and shrimp creme soup served with angel hair pasta.		
ZUPPA DI VONGOLE	BOWL	\$7
Manhattan style clam chowder cooked with special herbs, vegetables!		
ZUPPA DI LENTICCHIE	BOWL	\$7
This is a Roman Empire traditional Italian soup that is lentil based & gives the consumer good luck.		
ZUPPA DI CIPOLLA ALLA ROMANA	BOWL	\$7
Sweet Vidalia onions cooked in Mt. Vesuvius wine and prepared with fresh spring water.		

SALADS

INSALATA DI GIULIO CESARE	\$9
Cesar salad.	
INSALATA DI GAMBERI	\$15
Shrimp diced with celery, lemon & mayonnaise. Served with Cesar salad.	
INSALATA DELL'ORTO	\$14
An extravaganza of garden salads that includes arugula, romaine, radicchio, endives, tomatoes & Green olives (sweet onions upon request). Served with house dressing.	
INSALATA DI POLLO	\$15
Marinated breast of chicken, broiled & prepared into a salad with mayonnaise, squeeze of Lemon and diced celery served with Cesar or house salad.	
RUGHETTA E PARMIGIANO	\$10
Arugula with lemon, olive oil and shaved Parmigiano cheese.	
INSALATA DI PESCI ALLA GRIGLA	\$23
Fresh sizzling filet of tuna or salmon delicately grilled with rosemary, lime juice & balsamic vinaigrette then served on a bed of tender baby arugula, radicchio, sliced onion, sun dried tomatoes & white cannellini beans.	

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SANDWICHES

All sandwiches come with house salad and French fries

NAPOLI ESPRESSO	\$19
Grilled breast of chicken with mozzarella cheese, zucchini and eggplant.	
PANINO VEGETALE	\$19
Sun dried tomatoes, mozzarella cheese and grilled vegetables (peppers, eggplant, zucchini) with limoncina dressing.	
PANINO CCAPRESE	\$19
Served on a toasted roll, with imported Prosciutto, fresh mozzarella, lettuce, tomato, basil, balsamic vinegar and olive oil.	
PANINO PHILADELPHIA	\$19
Sliced sirloin steak sautéed with onion peppers, mushroom and mozzarella into our fresh baked and served in a toasted roll.	
INSALATA DI TONNO	\$19
Tuna prepared with green onions, lemon juice, basil, celery & mayonnaise.	
POLLO ALLA PARMIGIANA	\$19
Breaded breast of chicken with marinara sauce and mozzarella. Served in a toasted roll.	
VITELLO ALLA PARMIGINA	\$25
Breaded veal cutlet with marinara sauce and mozzarella. Served in a toasted roll.	
MELANZANA ALLA PARMIGINA	\$19
Eggplant sliced and dipped in egg batter then fried. Topped with tomato sauce, parmesan and mozzarella cheese. Served in a toasted roll.	
PANINO CON POLPETTE O SALSICCIA ALLA PARMIGIANA	\$19
Served on a toasted roll, with meatballs or sausage in marinara sauce topped with parmesan & melted mozzarella cheese.	

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PASTAS

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

RAVIOLI DI CASA	\$20
Ravioli made from Durum semolina flour. A wonderful delicate stuffing of cheese is served with a light champagne sauce and a touch of plum tomato basil.	
PASTA PRIMAVERA	\$22
Florets of tender fresh garden vegetables sautéed in a light cream sauce with fresh imported parmigiana cheese.	
LASAGNA PARTENOPEA	\$25
Fresh seafood lasagna stuffed with crab, lobster, scallops, shrimp & prepared with champagne sauce.	
SPAGHETTI AGLIO OLIO E PEPERONCINO	\$22
Olive oil, garlic, hot pepperoncino & parsley.	
PENNE CON VODKA	\$22
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	\$22
Penne prepared with olive oil, garlic, hot pepperoncini, tomato & basil.	
FETTUCCHINE ALFREDO	\$22
Egg fettuccine sautéed with butter, cream, egg yolks & parmigiana cheese.	
SPAGHETTI ALLA VONGOLE	\$22
An ancient recipe from the colorful seaports of Southern Italy. Spaghetti or linguine with fresh baby clams in a red or white sauce.	
TOTTELLINI ALLA PANNA	\$23
Pillows of pasta stuffed with cheese and meats, then sautéed with Mascarpone cheese, cream, egg yolks and parmigiana cheese.	
LASAGNA IMBOTTITA	\$23
La Perla's' creamy & different presentation of this famous/traditional pasta dish. Each serving is prepared & served in its own casserole dish. Layers of pasta, seasoned with Bolognese sauce, ricotta, parmesan & mozzarella	
SPAGHETTI MARINARA CON POLPETTE O LA NOSTRA SALSICCIA	\$23
Spaghetti with marinara sauce. Your choice: either with 2 meatballs or 1 link sausage.	
GNOCCHI ALLA NAPOLITANA	\$19
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.	

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SEAFOOD SPECIALITIES

PESCE DEL GIORNO	\$24
Fish, fresh daily. Grouper, Salmon, Tuna, fillet of Sole & Bronzini. Prepared as you wish! Baked, grilled, broiled or Pizzaiola.	
GAMBERI ALL PARMIGIANA	\$25
Jumbo shrimp baked with mozzarella cheese & tomato sauce. Served with a side of mixed vegetables or house salad.	
BRANZINO DEL GOLFO AL FORNO CON SALSA ASCAPECE	\$26
Baby Sea bass, whole or fillet. Served with a side of arugula.	
GAMBERI SCAMPI	\$26
Shrimp sautéed in a fresh butter sauce, garlic, white wine and parsley. Served with a bed of spaghetti aglio e olio.	
GAMBERI E CAPESANTE	\$25
Shrimp and scallop broiled. Served with side of house salad.	

MEATS

VITELLO ALLA PARIGIANA	\$25
Veal cutlet baked with mozzarella cheese & tomato sauce. Served with a side of spaghetti marinara.	
FEGATO VENEZINA	\$23
Sautéed with sweet Vidalia onions, white wine and comes with house salad.	
VITELLO PICCATA	\$20
Tender white natural veal medallions sautéed with butter, lemon & wine. Served with a side of spaghetti marinara or mixed vegetables	
VITELLO MARSALA CON FUNGHI	\$20
Tender veal medallions sautéed in mushroom & marsala wine. Served with a side of spaghetti or vegetables.	
SALSICCA EPOMEIO	\$27
Homemade Italian sausage, sautéed with green peppers, mushrooms, onions & fresh tomato sauce. Served on a bed of spaghetti.	
BISTECCA DI MANZO	\$23
Mini steak of prime beef broiled to your liking. Served with fries or house salad.	
CARELLO DI CINGHIALE FORNARETTO	\$17
Wild, tender farm raised boar grilled with aromatic spices & herbs or sautéed with sage, rosemary and a touch of marsala wine. Served with side of mixed vegetable or pasta.	

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MEATS

COSTOLETTE DI ANGELLO ARROSTO \$30
Tender spring baby lamb ribs seasoned with fresh spring herbs.
Served with a side of house salads.

POULTRY

ROLLATINO DI POLLO SINATRA \$22
Breast of chicken stuffed with sopressata and pecorino cheese then sautéed in a light spicy mustard with Madeira wine and mushroom. Served with a side of Penne con Vodka.

POLLO ALLA PARMIGIANA \$22
Breast of chicken baked with tomato sauce and mozzarella cheese.
Served with side of spaghetti.

SCALOPPINA DI POLLO CON MARSALA E FUNGHI \$22
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

PETTO DI POLLO MILANESE \$22
Breast of chicken breaded and fried.
Served with lemon and house salad.

VEGETABLES

PARMIGIANA DI MELANZANE \$10
Fresh eggplant parmigiana style.

ASSORTIMENTO MISTO DI VEGETALI \$8
Assorted fresh vegetables; eggplant, zucchini, peppers, carrots, mushrooms and onions.
(Pine nuts & raisins upon request.)

BROCCOLI DI RAPA AGLIO E OLIO \$9
Broccoli rabe sautéed in garlic & olive oil.

SIDES

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