

Alfonso & Anna Maria Acampora
welcome you to

La Perla Ristorante
at
The Gregory House Country Inn

Appetizers

1. *Bacon Wrapped Shrimp with Grilled Endive*..... \$16.95
2. *Grilled Shrimp Cocktail*..... \$14.95
3. *Shrimp Cocktail*..... \$13.95
4. *Escargot à la Maison*..... \$14.95
(served in a mushroom cap, topped w/melted swiss cheese in a butter garlic sauce)
5. *Escargot Parissienne*..... \$13.95
(butter garlic sauce, served in the shell)
6. *Clams Cassino*..... \$13.95
(baked w/diced peppers, onions & bacon)
7. *Clams Oreganata*..... \$13.95
(baked w/seasoned bread crumbs & garlic)
8. *Stuffed Clams*..... \$13.95
9. *Steamed Clams in Garlic*..... \$16.95
10. *Mussels Marinara or Fra Diavolo*..... \$14.95
11. *Stuffed Portobello Mushroom Mediterranea*..... \$15.95
(breaded & topped w/crab meat, red peppers & melted brie, in a creamy brandy sauce)
12. *Mozzarella in Carozza*..... \$12.95
(mozzarella between sliced bread, dipped in batter & fried w/marinara sauce side)
13. *Fried Calamari Marinara or Fra Diavolo*..... \$15.95
14. *Hot Seafood Antipasto*..... \$19.95
(mussels, clams & shrimp fra diavolo w/cassino, oreganata & stuffed clams)
15. *Bufala Caprese over Arugula*..... \$16.95
(sliced tomato & bufala mozzarella in a balsamic vinaigrette)
16. *Antipasto Rustico alla Norcina*..... \$16.95
(speck, prosciutto, scarpessata, caciocavallo cheese & calamata olives)
17. *Bresaola*..... \$14.95
(smoked beef over arugula topped w/shaved parm)
18. *Scungilli Salad*..... \$14.95
(served over lettuce & celery in a lemon/olive oil dressing)
19. *Tuna Carpaccio*..... \$15.95
(thinly sliced raw tuna over arugula in a balsamic vinaigrette w/shaved parm)
20. *Tomato & Fresh Mozzarella Caprese*..... \$13.95

Soup of the Day \$7.50

Pasta Dishes

1. *Maccheroni al Ferretto Mediterraneo*.....\$26.95
(clams, shrimp, scallops, cherry tom. in garlic & oil)
2. *Gluten Free Pasta Primavera*.....\$21.95
(cream sauce w/zucchini, mushrooms, red peppers, cherry tomato, garlic)
3. *Linguine Red or White Clam Sauce*.....\$20.95
4. *Rigatoni Fra Liberio*.....\$20.95
(tomato, sausage, mushrooms, eggplant, red peppers)
5. *Rigatoni Amatriciana*.....\$20.95
(tomato, ricotta, bacon, onion & a touch of crushed red pepper)
6. *Pappardelle alla Romana*.....\$21.95
(brandy cream sauce w/peas, mushrooms & prosciutto)
7. *Fettuccine Mare & Monti*.....\$26.95
(tomato, zucchini, parm cheese, garlic, shrimp)
8. *Fettuccine alla Polpa di Granchio*.....\$24.95
(crab meat tomato cream sauce)
9. *Linguine al Nero di Calamari*.....\$22.95
(squid ink cream sauce w/calamari)
10. *Penne Puttanesca*.....\$19.95
(tomato, black olives, capers, anchovies, crushed red pepper)
11. *Gnocchi al Pomodoro with Fresh Mozzarella*.....\$21.95
(tomato sauce)
12. *Gnocchi alla Sorrentina*.....\$21.95
(tomato, cream, melted mozzarella)
13. *Tortellini Panna & Broccoli*.....\$21.95
(cream sauce w/broccoli)
14. *Linguine alla Pescatora*.....\$25.95
(marinara sauce w/mussels, clams, shrimp and a touch of crushed red pepper)
15. *Lasagna Siciliana*.....\$21.95
(meat sauce w/melted mozzarella, peas & hard boiled egg)
16. *Ravioli alla Boscaiola*.....\$21.95
(tomato cream sauce w/peas, prosciutto & mushrooms)

All pasta dishes include our home made bread and salad.

Veal Dishes

21. *Veal Marsala (marsala wine sauce w/mushrooms)*.....\$24.95
22. *Veal Supreme (cream sauce w/mushrooms)*.....\$24.95
23. *Veal Frutti di Mare (cream sauce w/shrimp, scallops & mushrooms)*.....\$27.95
24. *Veal Al Cynar (ham, mozz & artichoke heart in cream sauce)*.....\$24.95
25. *Veal Ai 3 Formaggi (ham & 3 cheese, in cream sauce w/mushrooms)*.....\$25.95
26. *Veal Valdostana (battered eggplant, ham & fontina in cream sauce)*.....\$25.95
27. *Veal Francese (lemon, butter & white wine sauce)*.....\$24.95
28. *Veal Sorrentina (eggplant, ham & mozzarella in a tomato cream sauce)*.....\$25.95
29. *Veal Piccata (lemon wine sauce)*.....\$24.95
30. *Veal Cacciatora (marinara sauce w/mushrooms)*.....\$24.95
31. *Veal Chop Milanese (breaded & pan fried w/tomato, basil & onion salad)*..\$32.95
32. *Veal Chop Valdostana (same as veal valdostana)*.....\$32.95
33. *Veal Chop Trasteverina (marinara sauce w/zucchini & mushrooms)*.....\$32.95

*Chicken Dishes**

1. *Chicken Breast Piccata*.....\$21.95
2. *Chicken Breast Marsala*.....\$21.95
3. *Chicken Breast Francese*.....\$21.95
4. *Chicken Breast Supreme*.....\$21.95
5. *Chicken Breast Frutti di Mare*.....\$25.95
6. *Chicken Breast 3 Formaggi*.....\$22.95
7. *Chicken Breast Cacciatora*.....\$21.95
8. *Chicken Breast Valdostana*.....\$22.95
9. *Chicken Breast Sorrentina*.....\$22.95
10. *Chicken Breast Al Cynar*.....\$21.95
11. *Chicken Breast Trasteverina*.....\$21.95
12. *Chicken Breast Milanese*.....\$21.95

All Dishes Come with Salad, Bread & Butter, Vegetable or Ziti

Blue Cheese Dressing \$1.50 Sharing Plate \$8.00

*(*descriptions same as veal dishes)*

Seafood Dishes

1. *Zuppa di Pesce for Two Over Linguine*.....\$69.95
(mussels, clams, calamari, shrimp & king crab)
2. *Zuppa di Pesce for One Over Linguine*.....\$35.95
3. *Zuppa di Clams Marinara or Fra Diavolo over Linguine*.....\$28.95
(garlic & oil also available)
4. *Zuppa di Mussels Marinara or Fra Diavolo over Linguine*.....\$24.95
(garlic & oil also available)
5. *Calamari Marinara or Fra Diavolo over Linguine*.....\$25.95
6. *Shrimp Marinara or Fra Diavolo over Linguine*.....\$28.95
7. *Scungilli Marinara or Fra Diavolo over Linguine*.....\$26.95
8. *Sea Scallops Marsala over Angel Hair Pasta*.....\$28.95
(marsala wine sauce w/mushrooms)
9. *Shrimp Scampi over Angel Hair Pasta*.....\$28.95
10. *Fried Shrimp Parmiggiana over Angel Hair Pasta*.....\$28.95
11. *Filet of Sole Francese*.....\$25.95
(dipped in egg batter and flour, sauteed in lemon, butter & white wine)
12. *Stuffed Filet of Sole Parmiggiana*.....\$25.95
(topped with seafood stuffing & melted mozzarella in a butter garlic sauce)
13. *Stuffed Shrimp Parmiggiana*.....\$28.95
(topped with seafood stuffing & melted mozzarella in a butter garlic sauce)
14. *Australian Sea Bass Al Cartoccio*.....\$28.95
(pan seared, then baked in a foil pouch w/tomato, herbs & butter)
15. *Alaskan King Crab over Linguine*.....Market Price
(served broiled w/garlic & butter, marinara or fra diavolo)
16. *Broiled Twin Lobster Tails*.....Market Price
(also available in marinara sauce w/side of angel hair pasta)

All entrées include our home made bread and salad.

From the Broiler

1. *Broiled Veal Chop*.....\$29.95
2. *New York Sirloin*.....\$29.95
3. *Filet Mignon*.....\$34.95
4. *Surf & Turf (Filet Mignon & Lobster Tail)*.....Market Price
5. *Steak & King Crab*.....Market Price
6. *Buffalo Rib Eye Steak*.....\$38.95
7. *Australian Rack of Lamb with Roasted Potatoes*.....\$29.95
8. *Filet Mignon in a Red Pepper Corn Sauce*.....\$39.95
9. *Pheasant Cutlet Mediterranea with Angel Hair Pasta*.....\$28.95
(breaded, topped w/crab meat, asparagus & melted mozzarella in creamy brandy sauce)

All Entrées include Salad & your choice of Vegetable or Ziti

**Dont 't Forget to ask your waiter server for our soup of the day,
weekly specials, wine list & desserts.*

*Please take note: All of our entrées are made to order and may take
extra time to prepare.*

Please be patient, it will be worth the wait.

Buon Appetito!!!